

GMT TAVERN

Pub Fare

SCOTCH EGG — \$7.95

soft boiled egg wrapped in house sausage with whole grain mustard and branstons pickle

GF SHEPHERD'S PIE — \$16.95

minced lamb & vegetables covered with creamy mashed potatoes, topped with parmigiano-reggiano

GMT'S FISH & CHIPS — \$16.95

beer battered alaskan cod with house made tartar sauce and red pepper and olive mayo

CHEESE BOARD — \$14.95

tickler cheddar, montenebro goat cheese, quadrella di bufala with sourdough, branstons pickle and pickled onions.

~ add choice of 3 meats \$10 ~

CHARCUTERIE BOARD — \$14.95

smoked duck breast, french style ham, spanish chorizo, prosciutto, garlic sausage with sourdough, whole grain mustard & cornichons

~ add choice of 2 cheeses \$10 ~

Soup

SOUP DU JOUR

~ ask server ~

FRENCH ONION SOUP — \$7.95

with melted gruyere cheese

Salads

GF MIXED GREEN SALAD — \$10.95

artisanal mixed greens, sliced radish and tomatoes with balsamic vinaigrette

CAESAR SALAD — \$10.95

with shaved parmesan & garlic croutons.

~ add chicken \$4, add shrimp \$5 ~

GF ① QUINOA SALAD — \$15.95

Avocado, grape tomatoes, red onion, cilantro, lime juice, olive oil, roasted cauliflower & beets

GF GMT'S COBB SALAD — \$15.95

chicken, stilton blue cheese, avocado, red onion, tomato, egg, & bacon with a side of sherry vinaigrette

GF SEARED STEAK SALAD — \$16.95

hanger steak served over mixed greens, tomatoes, walnuts, fresh mozzarella & balsamic vinaigrette

GF ATLANTIC SALMON SALAD — \$17.95

roasted salmon over mixed greens, pickled radish, tomato and cucumber with a lemon tarragon vinaigrette

Sides

\$7.95

French Fries . Steak-Cut Fries . Green Beans . Corn on the Cobb with mayo and cotija cheese

Small Plates

CRISPY CALAMARI — \$14.75

baby calamari served with spicy tomato sauce, cilantro lime aioli

CHIPOTLE CHICKEN WINGS — \$14.75

with blue cheese dressing, celery & carrot sticks

3 KOBE BEEF SLIDERS — \$14.95

with red onion jam, cumberland cheddar & pickled jalapeno

TRUFFLED MAC'N'CHEESE — \$14.75

gruyere, cheddar & parmesan in creamy bechamel, truffle oil & shaved truffles

CRABCAKE — \$14.95

lump crabcake with warm corn salsa & siracha mayo

3 FISH TACOS — \$14.95

beer battered mahi mahi on corn tortilla with mango salsa, guacamole & raddichio

GF 3 PULLED PORK TACOS — \$14.95

Braised pork, green tomato salsa, red cabbage slaw with corn tortillas

Entrées

MEANTIME KOBE BURGER — \$16.95

8oz of kobe beef, stilton cheese, pickled red onions & watercress on a brioche bun served with french fries

① THE GREENWICH VEGGIE BURGER — \$16.95

Vegetarian patty on a vegan whole wheat bun, avocado, tomatoes, arugula & french fries

CHICKEN POT PIE — \$16.95

sautéed chicken breast with onions, celery, carrot, potato & pea's in a creamy bechamel sauce, topped with puff pastry and served with salad

SHORT RIB BOLOGNESE — \$21.95

minced short rib, onions, garlic, celery, carrots & a red wine herbs & tomato sauce with pappardelle pasta

GF OVEN ROASTED ATLANTIC SALMON — \$22.95

Roasted butternut squash puree, almond & green beans with mustard sauce

GF ROASTED HALF CHICKEN — \$21.95

fingerling potatoes & au jus

~ with a roasted gold baby beet salad, tomatoes & balsamic vinaigrette ~

GF NY STRIP STEAK — \$27.75

pan seared and finished in the oven, topped with red wine & shallot butter, served with french fries

FISH OF THE DAY — \$MP

~ ask server ~

Dessert

\$8

New York Cheese Cake with strawberry sauce . Chocolate Layer Cake with whipped cream . Key Lime Pie with whipped cream . Assorted Gelato and Sorbets