



Gadsby's Tavern Restaurant

Summer Restaurant Week Lunch Menu

Served Monday-Saturday from 11:30am-3pm – August 16–25, 2019

Appetizer

(choice of)

Surrey Co. Peanut Soup

roasted peanuts simmered in fresh chicken stock with garlic and ginger

Tavern Salad

mixed greens with roasted peanuts, grapes,
shaved gruyere and Tavern Vinaigrette

Entrée

(choice of)

*Prime Roast Beef & Brie

on baguette with French onion au jus and horseradish sauce

Grilled Chicken Sandwich

topped swiss cheese, baby spinach and bacon
on a brioche roll with chutney mayonnaise

Oyster Po'Boy

fried oysters and iceberg lettuce
with spicy rémoulade sauce on a sub roll

Grilled Portobello

on brioche with goat cheese and red pepper rémoulade

\$15 per person (plus tax and gratuity)

*Consuming certain raw or undercooked seafood, poultry, eggs, or meats may be hazardous to your health.



Gadsby's Tavern Restaurant

Summer Restaurant Week Dinner Menu

Served Daily from 5:30 – August 16–25, 2019

Appetizer

(choice of)

Baked Brie en Croute

puff pastry stuffed with brie and cardamom-spiced apples
and finished with raspberry coulis

Smithfield Ham Biscuits

with mascarpone cheese and fresh raspberry puree

Entrée

(choice of)

*Prime Rib

a hearty cut of slow roasted beef served with Yorkshire pudding,
horseradish sauce, mashed red potatoes and sautéed vegetables

Thyme Roasted Half Chicken

topped with a wild mushroom and madeira gravy,
served with mashed red potatoes and sautéed vegetables

*Grilled Salmon

finished with our balsamic glaze,
served with jasmine and sautéed spinach

Grilled Vegetable Napoleon

flame-roasted vegetables topped with imported brie
and roasted red pepper puree, served with jasmine rice

Dessert

(choice of)

Tipsy English Trifle

Rum-Laced Banana Bread Pudding

Berry Heaven

\$35 per person (plus tax and gratuity)

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Gadsby's Tavern Restaurant

Summer Restaurant Week Brunch Menu

Served Sundays from 11:30am-3pm – August 18 & 25, 2019

Entrée

(choice of)

*Prime Roast Beef & Brie

on baguette with French onion au jus and horseradish sauce

Traditional Breakfast

scrambled eggs, sausage and country bacon with home fries

Sally Lunn Rum-Laced French Toast

layered with Brie and peaches

Virginia Poached Eggs Benedict

poached egg, topped with ham and hollandaise sauce, served with asparagus and home fries

Chilled Chicken Salad

on whole grain bread topped with lettuce and tomato, served with hand-cut fries

Dessert

(Choice of)

Tipsy English Trifle

Rum-Laced Banana Bread Pudding

Berry Heaven

\$15 per person (plus tax and gratuity)

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