Gadsby's Tavern Restaurant

Salads/Appetizers

Shrimp Cocktail $17

jumbo shrimp, poached and chilled, with our house made citrus cocktail sauce

Calamari $18

crispy and lightly fried golden brown over our house made marinara sauce

Crock of Crispy Fried Oysters $16

with house made citrus cocktail sauce

Bruschetta $11

diced Roma tomato, basil & garlic on toasted crostini drizzled with a balsamic glaze

Hot Smithfield Ham Biscuits $12

layered with mascarpone cheese and served with choice of a fresh raspberry puree or hot honey

Tavern Salad $11

mixed greens, granny smith apples, goat cheese & toasted walnuts, with our house made Tavern vinaigrette

Caesar Salad $12

crisp romaine tossed with Caesar dressing and parmesan cheese, topped with butter toasted croutons

Wedge Salad $13

tomato, red onion, applewood bacon, gorgonzola crumbles and topped with a creamy horseradish dressing

Peanut Soup $7/10

roasted peanuts simmered in fresh chicken stock pureed with garlic and ginger

Seafood Chowder $10/14

clams, shrimp, crabs, scallops, potato, celery & carrots in a rich cream sauce

French Onion Soup $8/12

caramelized onions, madeira, beef broth, melted Swiss cheese, toasted crouton

Sally Lunn Bread Basket $6

a sweet brioche style bread enjoyed at Gadsby's Tavern for centuries

Entrees

Filet Mignon $48

8 ounce grilled tenderloin topped with a wine demi-glace, with diced Yukon potatoes, mushrooms & asparagus

Prime Rib of Beef $38

slow roasted with Yorkshire pudding, horseradish sauce, mashed red potatoes and fresh seasonal vegetables

Lamb Chops $48

rack of lamb topped with a mint cabernet sauce, with roasted red potatoes and asparagus

Jumbo Lump Crab Cakes $39

pan seared, topped with our house made remoulade sauce, with a corn and tomato medley and roasted potatoes

George Washington's Favorite $37

roasted half duck finished with a cherry citrus glace, with corn pudding, scalloped potatoes, rhote kraut

Salmon $36

on a bed of couscous, corn, tomato, spinach and 4 types of wild mushrooms

Sea Bass $44

with a roasted red pepper sauce, on a house made potato cake complimented with a corn & tomato medley

Crab Mac & Cheese $27

our version of a Thomas Jefferson favorite

Chicken Pot Pie $26

chunks of breast chicken and vegetables in a tasty gravy with a flaky, puff pastry crust

Vegan Couscous $24

a bed of couscous, corn, tomato, spinach and 4 types of wild mushrooms

West African/Caribbean Dishes

Jerk Chicken $36

served with jollof rice, plantains and fresh mango salsa

Fried Catfish $34

lightly fried and topped with a creamy alfredo sauce, with collard greens and jollof rice

Baked Chicken Marsala $31

half chicken in a creamy mushroom marsala sauce, with collard greens and slightly spicy red beans and rice