

# CHELSEA TAVERN

## To Start

- Cheese Plate**, Three Artisanal Cheeses, Olive Medley, Honey Glazed Raisins, Fig Jam, Crostini 16.5 **V**
- Crab Nachos**, Crab Imperial, Colby Jack Cheese, Grilled Corn & Black Bean Salsa, Pico de Gallo, Avocado-Lime Sour Cream, Beer Cheese Sauce, Pickled Jalapeños 15 **V**
- Sub Pulled Chicken (or) BBQ Pulled Pork 14 Cheese ONLY 10 **V***
- Crispy Calamari**, Arrabbiata Sauce (or) Caper Aioli 11
- Loaded Brussels**, Crispy Brussels Sprouts, Applewood Bacon, Scallions, Beer & Cheddar Cheese Sauce 9
- Warm Maryland Blue Crab Dip**, Pita & Crostini 12.5 **GFO**
- Tex-Mex Chicken Egg Rolls**, Hand-Pulled Chicken, Black Beans, Grilled Corn, Colby Jack Cheese, Jalapeno Ranch 10
- Tuscan White Bean Hummus**, Smoked Paprika, EVOO, Olive Tapenade, Pita, Carrot & Celery Sticks 9 **GFO / V**
- Tavern Pretzel Crullers**, Garlic Herb Butter, Beer-Cheddar Cheese Sauce 8 **V**
- Coconut Shrimp Skewers**, Pineapple Curry Sauce 10
- Tavern Chicken Wings**  
Celery, Carrots, Creamy Bleu Cheese Dressing, choice of Honey Chipotle, Buffalo, Cilantro Thai Chili or Naked 11
- Crispy Mac & Cheese Bites**, Marinara Dipping Sauce 8 **V**

## Burgers

*Served with our Signature House Cut Trio Fries & Chili Horseradish Aioli, except for the Beyond Burger*

*Sub Chelsea Garden Salad 4 Sub Beet Salad 4 Sub Caesar Salad 3*

### Chelsea Cheeseburger

8oz. Hereford Beef Patty, Beer-Braised Onions, White Cheddar, Brioche Bun 13 Add Bacon 1.5 Add Egg 1.5

**Smokin' Joe**, 8oz. Hereford Beef Patty, Smokey BBQ Sauce, Applewood Smoked Bacon & Chipotle Jam, Aged Cheddar Cheese, Crispy Onion Straws, Brioche Bun 14

**Black & Blue**, Blackened 8oz. Hereford Beef Patty, Blue Cheese Crumbles, Applewood Smoked Bacon, Brioche Bun 14

**The Delaware Destroyer**, 8oz. Hereford Beef Patty, RAPA Scrapple, Pepper-Jack, Lettuce, Red Onion, Smoked Tomato Aioli, Brioche Bun 14

**California Veggie**, Grilled 4 oz. Veggie Patty, Brie Cheese, Portobello Mushroom, Arugula, Basil Aioli, Brioche Bun 12 **V**

**Beyond**, 6 oz. Grilled Vegan Patty, Daiya Vegan Cheese, Baby Arugula, Pickled Onion, Chimichurri, Ciabatta Roll, Side Garden Salad 13 **VEGAN**

**Turkey**, 8oz. House-Ground Patty, Swiss Cheese, Chef's Special Sauce, Red Onion, Lettuce, Tomato Brioche Bun 12  
**Gluten Free Rolls Available For An Additional \$1.5**

## Soup & Salad

### White Chicken Chili

Colby Jack Cheese, Scallion 6 / 8.5

### Kennett Mushroom Bisque

Parsley Oil, Garlic Croutons 5.5 / 8 **GFO**

### Caesar

Romaine, Garlic Croutons  
House-Made Caesar Dressing,  
Parmesan Cheese 6 / 9 **GFO**

### BLT

Applewood Smoked Bacon,  
Chopped Iceberg Lettuce, Grape Tomatoes,  
Red Onion, Crispy Cherry Peppers,  
Creamy Bleu Cheese Dressing 7 / 10 **GFO**

### Chelsea Garden

Mixed Greens, Carrot,  
Grape Tomatoes, Red Onion, Cucumber,  
Balsamic Vinaigrette 7 / 10 **GF / V**

### Quinoa

Baby Arugula, Red Bell Pepper,  
English Cucumber, Chick Peas, Fresh Parsley,  
Lime Vinaigrette, Polenta Croutons 6 / 9 **V**

### Roasted Beet

Mixed Greens, Roasted Beets,  
Red Onion, Candied Walnuts, Feta Cheese,  
Maple Vinaigrette 7 / 10 **GF / V**

### Southwest

Romaine Lettuce,  
Pico de Gallo, Corn & Black Bean Salsa,  
Colby Jack Cheese, Tortilla Strips,  
Buttermilk Ranch Dressing 7 / 10 **GFO / V**

### Spinach

Granny Smith Apples,  
Dried Cranberries, Candied Almonds,  
Goat Cheese Crumbles,  
Creamy Poppy Seed Dressing 7.5 / 10.5 **GF / V**

**Add 10oz Strip Steak \$13 Add Shrimp \$8**  
**Add Tuna \$10 Add Salmon \$10 Add Chicken \$6**

## Lunch Special

**AVAILABLE**

**Monday thru Friday**

**11:30 am to 4:00 pm**

**Pair ANY small salad with**  
**ANY small soup for JUST**

**\$10**

**Add 10oz Strip Steak \$13 Add Shrimp \$8**  
**Add Tuna \$10 Add Salmon \$10 Add Chicken \$6**

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness."*

*Restrooms are located on the lower level. Stairs are located by hostess stand.*

*Due to these unprecedented times, Chelsea Tavern will be initiating the following policies, effective August 17, 2020.*

*\*Face coverings **MUST** be worn unless you are seated, **NO EXCEPTIONS!***

*\***MUST** provide credit card payment when ordering take-out after 10pm.*

*\***20%** service charge will be added to **ALL** food & beverage purchases.*

# CHELSEA TAVERN

## Sandwiches

*Served with our Signature House Cut Trio Fries & Chili Horseradish Aioli, except for the Blackened Rib Eye & Texas-Style Brisket Sandwiches*

*Sub Chelsea Garden Salad 4 Sub Beet Salad 4 Sub Caesar Salad 3*

**Honey BBQ Chicken Wrap**, House-Smoked, Hand-Pulled Chicken, Honey BBQ Sauce, Cheddar Cheese, Lettuce, Tomato, Soft Flour Tortilla 12 Add Bacon 1.5

**California Reuben**, Oven-Roasted Turkey Breast, Swiss Cheese, Cole Slaw, Avocado, Thousand Island Dressing, Grilled Marble Rye 14

**Texas-Style Brisket**, House-Smoked Beef Brisket, Cheddar Cheese, Bourbon BBQ Sauce, Brioche Bun, Crispy Potato Wedges 13

**Chelsea Chicken Club**, Grilled Chicken Breast, Applewood Smoked Bacon, Swiss Cheese, Honey Mustard, Lettuce & Tomato, Brioche Bun 12

**Blackened Rib Eye**, Provolone Cheese, Crispy Onion Straws, Texas Pedal Sauce, Grilled Sourdough, Crispy Potato Wedges 15

**Panini Italiano**, Imported Prosciutto, Genoa Salami, Soppresata, Aged Provolone, Hot Cherry Peppers, House-Made Italian Dressing, Sourdough Bread 13

**Bacon Jammin' Chicken Sammie**, Fried Chicken Breast, Chipotle Bacon Jam, Cheddar Cheese, Cajun Aioli, Lettuce, Tomato, Pickle, Brioche Bun 12

**Pulled Pork**, House-Smoked, Hand-Pulled BBQ Pork, Coleslaw, Cheddar Cheese, Chelsea-Made Pretzel Roll 12

**Crispy Buffalo Chicken**, Chicken Breast, Buffalo Sauce, Bleu Cheese Dressing, Crispy Cherry Peppers, Brioche Bun 13

*Gluten Free Rolls Available For An Additional \$1.5*

## Pizzas

*Vegan Cheese Available for an Additional \$3*

### Cheese

Plum Tomato Sauce, Mozzarella Cheese, 11 V Add Pepperoni 2

### Margherita

Plum Tomato Sauce, Fresh Mozzarella Cheese, Fresh Basil 11 V Add Pepperoni 2

### The CHELSEA

Shallot Garlic Spread, Roasted Tomatoes, Baby Spinach, Herbed Ricotta Cheese, Mozzarella Cheese 13.5 V

### Meat Lovers

Bacon, Pepperoni, Italian Sausage, Plum Tomato Sauce, Mozzarella Cheese, Fresh Basil 15

### Buffalo Chicken

Plum Tomato Sauce, Pulled Chicken, Buffalo Sauce, Blue Cheese, Mozzarella Cheese 14

### Mediterranean

Shallot Garlic Spread, Roasted Tomatoes, Feta Cheese, Baby Spinach, Artichokes, Kalamata Olives, Balsamic Drizzle 15 V

### Kennett Mushroom

Shallot Garlic Spread, Roasted Local Mushrooms, Roasted Tomatoes, Goat Cheese, Mozzarella Cheese 15 V

### Italiano

Plum Tomato Sauce, Prosciutto, Salami, Ham, Soppresata, Provolone Cheese, Pepperoncini, Mozzarella Cheese 14

## Entrées

**New York Strip**, 10 oz. Grilled Strip Steak, Crispy Potato Wedges, Grilled Asparagus, Brandied Peppercorn Demi-Glace 25 GF

**Grilled Twin Pork Chops**, Two 6 oz. Chops, Smoked Bacon Risotto, Sautéed Brussels Sprouts, French Onion Gravy 22.5 GF

**Blackened Ahi Tuna**, 8 oz. Pan-Seared, Blackened Fillet, Crispy Polenta, Julienne Veggies, Red Pepper Jelly, Thai Chili Soy Sauce 23 GF

**Braised Short Rib**, Creamy Buttermilk Mashed Potatoes, Sautéed Brussels Sprouts, Port Wine Demi-Glace 24 GF

**Grilled Chilean Salmon**, Cilantro Basmati Rice, Grilled Asparagus, Rosie's Lime Vinaigrette 24 GF

**Chicken Marsala**, Sautéed Pounded Chicken Cutlets, Julienne Veggies, Creamy Buttermilk Mashed Potatoes, Marsala Wine & Local Mushroom Pan Jus 22

**Grilled Veggie Saffron Risotto**, Grilled Zucchini, Squash, Red Bell Pepper & Oven-Roasted Tomatoes, Parmesan Cheese, Balsamic Red Wine Reduction 19 GF / V

Add Strip Steak \$13 Add Shrimp \$8 Add Salmon \$10 Add Chicken \$6 Add Tuna \$10

## Beverages

Pellegrino Sparkling 750 ml. 6

Aqua Panna Water 750 ml. 6

Coke, Diet Coke, Sprite or Ginger Ale 2

Abita Brewing Root Beer 3

Lemonade, Cranberry, Orange, Pineapple, Grapefruit or Apple Juice 2.5

Pike Creek Roasterie Coffee 3

Swiss Water Filtered Decaf 3

Mighty Leaf Hot Teas 3.5

Unsweetened Iced Tea 3

8.4 oz. Red Bull Energy Drink 4

### Take The Chelsea Challenge

(6) eight ounce beef patties on fresh-baked brioche with (6) slices of your choice of cheese, (12) strips of applewood smoked bacon, 16 ounces of trio fries, (1) house-made pickle & (1) thin dinner mint

**\$45 or FREE if finished in 30 minutes or less!**