

CHELSEA TAVERN

To Start

Trio Fry Basket, Hand-Cut Idaho & Sweet Potato Fries,
Crispy Onion Straws, Chili-Horseradish Aioli 8 **V**

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 18

*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 14.5 **GFO**

Buffalo Chicken Dip, Crispy Corn Tortilla Chips 11 **GF**

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**

Blackened Saku Tuna, Baby Arugula Salad, Ponzu Sauce 15

Tavern Chicken Wings

Celery, Carrots, Creamy Bleu Cheese Dressing,
choice of Honey Chipotle, Buffalo, Cilantro Thai Chili or Naked 12.5

Crispy Mac & Cheese Bites, Marinara Dipping Sauce 8 **V**

Burgers

*Served with our Hand Cut Idaho 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 14 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 15

Black & Blue, Blackened 8oz. Hereford Beef Patty,
Blue Cheese Crumbles, Applewood Smoked Bacon, Brioche Bun 15

The Salmon Burger, 8oz. House-Made Patty, Avocado,
Shaved Red Onion, Maple Bourbon Glaze, Brioche Bun 14

California Veggie, Grilled 4 oz. Veggie Patty, Brie Cheese,
Baby Spinach, Avocado, Sliced Plum Tomato, Brioche Bun 12 **V**

Beyond, 6 oz. Grilled Vegan Patty, Daiya Vegan Cheese,
Baby Arugula, Shaved Red Onion, Chimichurri, Ciabatta Roll,
Side Garden Salad 14 **VEGAN**

Turkey, 8oz. House-Ground Patty, Swiss Cheese, Lettuce,
Chef's Special Sauce, Shaved Red Onion, 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

Baked French Onion Soup

Crouton, Swiss & Provolone 6 / 8.5

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 \$16 Add Shrimp \$9
Add Tuna \$12 Add Salmon \$12 Add Chicken \$6.5

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 \$16 Add Shrimp \$9
Add Tuna \$11 Add Salmon \$12 Add Chicken \$6.5

"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 Friday, May 21, 2021.*

**Face coverings NO LONGER required, but recommended for NON-vaccinated guests.*

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

**20% service charge will be added to ALL in-house food & beverage purchases.*

CHELSEA TAVERN

Sandwiches

Served with our Hand-Cut Idaho 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

Pesto Chicken Panini

Pesto-Marinated Chicken Breast, Sliced Mozzarella & Plum Tomato, pressed on Sourdough Bread 13.5

Texas-Style Brisket, House-Smoked Beef Brisket, Cheddar Cheese, Bourbon BBQ Sauce, Brioche Bun, Crispy Potato Wedges 14

Chelsea Chicken Club, Grilled Chicken Breast, Applewood Smoked Bacon, Swiss Cheese, Honey Mustard, Lettuce & Tomato, Brioche Bun 13

Blackened Rib Eye, Provolone Cheese, Crispy Onion Straws, Texas Pedal Sauce, Grilled Sourdough, Crispy Potato Wedges 17

Panini Italiano, Imported Prosciutto, Genoa Salami, Soppresata, Aged Provolone, Hot Cherry Peppers, House-Made Italian Dressing, pressed on Sourdough Bread 14

Bacon Jammin' Chicken Sammie, Fried Chicken Breast, Chipotle Bacon Jam, Cheddar Cheese, Cajun Aioli, Lettuce, Tomato, Pickle, Brioche Bun 13

Pulled Pork, House-Smoked, Hand-Pulled BBQ Pork, Coleslaw, Cheddar Cheese, Chelsea-Made Pretzel Roll 12.5

Crispy Buffalo Chicken, Chicken Breast, Buffalo Sauce, Bleu Cheese Dressing, Crispy Cherry Peppers, Brioche Bun 13.5

Gluten Free Rolls Available For An Additional \$1.5

Pizzas

Vegan Cheese Available for an Additional \$3

Cheese

Plum Tomato Sauce, Mozzarella Cheese, 12 V Add Pepperoni 3

Margherita

Plum Tomato Sauce, Fresh Mozzarella Cheese, Fresh Basil 12 V Add Pepperoni 3

The CHELSEA

Shallot Garlic Spread, Roasted Tomatoes, Baby Spinach, Herbed Ricotta Cheese, Mozzarella Cheese 14.5 V

Meat Lovers

Bacon, Pepperoni, Italian Sausage, Plum Tomato Sauce, Mozzarella Cheese, Fresh Basil 16

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 16

Entrées

New York Strip, 10 oz. Grilled Strip Steak, Crispy Potato Wedges, Grilled Asparagus, Brandied Peppercorn Demi-Glace 26 GF

Pork Tenderloin, 8 oz. Oven-Roasted Pork Tenderloin, Brown Sugar Mashed Sweets, Sautéed Brussels Sprouts, Apple Gastrique 23 GF

Sesame-Seared Saku Tuna, 10 oz. Sushi Grade Fillet, Basmati Rice, Red Pepper Jelly, Hoisin Reduction 28 GF

Braised Short Rib, Creamy Buttermilk Mashed Potatoes, Sautéed Brussels Sprouts, Port Wine Demi-Glace 25 GF

Grilled Chilean Salmon, Cilantro Basmati Rice, Grilled Asparagus, Rosie's Lime Vinaigrette 25 GF

Chicken Piccata, Sautéed Pounded Chicken Cutlets, Wilted Baby Spinach, Creamy Parmesan Risotto, Lemon, Shallot & Caper Sauce 23

Veggie Risotto, Sautéed Local Mushrooms, Diced Roma Tomatoes, Fresh Asparagus, Creamy Parmesan Risotto 19 GF / V

Add Strip Steak \$16 Add Shrimp \$9 Add Salmon \$12 Add Chicken \$6.5 Add Tuna \$12

Beverages

Pellegrino Sparkling 750 ml. 6

Aqua Panna Water 750 ml. 6

Coke, Diet Coke, Sprite or Ginger Ale 2

Abita Brewing Root Beer 3.5

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!