

MANOR TAVERN
MODERN COUNTRY CUISINE



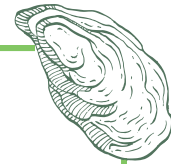
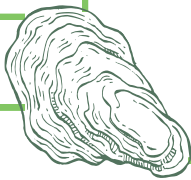
TO START

- TUNA & WATERMELON TOWER.....19.00
Sliced Ahi Tuna/ Grilled Watermelon/ Avocado/ Mint Coulis/ Crispy Wonton Triangles
- TAVERN WINGS..... 12.00
Choice of Old Bay or Buffalo/ Celery Sticks/ Bleu Cheese Dressing
- MANOR CRAB DIP 18.00
Lump Crab / Hot Crab Sauce / Gruyere Cheese / Crispy Pita Triangles
- ARTICHOKE BOTTOM TRIO12.00
Artichoke Bottoms/ Brioche and Parmesan Mushroom Stuffing/ Onion Soubise
- FROSTED SHRIMP MARTINI (GF)19.00
Five Chilled Jumbo Shrimp/ Maryland Tomato and Corn Salad/ Fresh Basil/ Old Bay Remoulade
- FLATBREAD OF THE DAY.....PRICED DAILY

OYSTERS ON THE HALF SHELL

18.00 (6) / 34.00 (12)

*We Feature Two Local Oysters on the Half Shell every week
Served with Smoked Cocktail Sauce and Pear Mignonette*



SOUPS

- MARYLAND CRAB SOUP 14.00 CUP
Monkton Bowl loaded with Quarter Pound of Lump Crab ... 24.00
Made with Smoked Meat
- LOUISIANA GUMBO..... 14.00 CUP / 23.00 BOWL
Crawfish Tails / Sweet Blue Crab / Andouille Sausage / White Rice / Lobster & Crab Stock / Grilled Bread Plank
- FRENCH ONION SOUP 14.00
Toasted Crostini / Gruyere Cheese
- SOUP OF THE WEEK PRICED WEEKLY
Chef Prepares a Special Soup Each Week

SALADS

- LE COTE SALAD (VEG)(GF) 12.00
Garden Grown Arugula / Apricot Vinaigrette / Toasted Hazelnuts / Aged Manchego
- CLASSIC CAESAR SALAD (VEG) 12.00
Romaine / Caesar Dressing / Parmesan Tuille / Croutons
- CRIMSON BEET SALAD (VEG) 14.00
Bibb Lettuce / Fried Goat Cheese Croutons / Candied Spiced Pecans / Honey Cider Vinaigrette
- FRUITS, NUTS & GOAT CHEESE SALAD 14.00
*Chopped Romaine/ Mixed Greens/ Strawberries/ Blueberries/ Crumbled Goat Cheese/ Candied Pecans
Apricot Vinaigrette*

SALAD ENHANCEMENTS:

- 3 GRILLED SHRIMP ... 12.00
- 4 OZ. GRILLED CHICKEN ... 8.00
- 4 OZ. ROASTED SALMON ... 16.00

(V) Vegan (Veg) Vegetarian (GF) Gluten Free

For Parties of 6 or more, an Automatic Gratuity of 20% will be added to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MANOR FAVORITES

CRAB & FRIED GREEN TOMATO OSCAR	24.00
<i>Fried Green Tomatoes / Super Lump Crab / Lobster Sauce / Asparagus Tips</i>	
CRISPY BRUSSELS (VEG)	10.00
<i>Fried Brussel Sprouts / White BBQ Sauce</i>	
JUMBO LUMP CRAB CAKE	42.00
<i>½ Pound Crab Cake/ Corn Jumble/ Grilled Asparagus</i>	
CEDAR PLANK SALMON	34.00
<i>Citrus Glazed Salmon Roasted on a Cedar Plank/ Cheesy Grits/ Grilled Asparagus</i>	
THE MANOR BURGER	19.00
<i>Our Classic Burger, Prime "Creekstone" Black Angus Beef / Sharp Cheddar / Swiss / Applewood Smoked Bacon Double Dipped Fries / Dill Pickle</i>	

FROM THE FARM

16 OUNCE PRIME GRILLED RIB EYE	65.00
<i>Crispy Onion Straws / Whipped Potatoes / Rosemary Demi Glaze</i>	
RANCHER'S FILET MIGNON (GF)	49.00
<i>8 Ounce Prime Filet/ Whipped Potatoes/ Corn Jumble</i>	
BACK YARD SHORT RIBS (GF)	42.00
<i>Short Ribs/ Smoky BBQ Sauce/ Corn Jumble/ Cheesy Grits</i>	
GRILLED RACK OF LAMB	44.00
<i>Mint Demi Glaze/ Maryland Tomato and Corn Salad/ Grilled Asparagus</i>	
FRIED PORK CHOPS	34.00
<i>Crisp Fried Porterhouse Heritage Pork Chop/ Corn Jumble/ Grilled Asparagus</i>	
A CHICKEN IN EVERY POT	29.00
<i>Chicken Pot Pie topped with a Flaky Puff Pastry</i>	
RAINBOW ZOODLES (V)(GF)	24.00
<i>Shoestring Zucchini / Carrots & Yellow Squash / Cherry Tomatoes / Basil Corn Emulsion / Wild Mushrooms</i>	
MUSHROOM TOASTY (VEG)	23.00
<i>Open Face Baguette / Wild Mushrooms / Gruyere Mornay Sauce / Honey Roasted Carrots & Parsnips</i>	
ROASTED CAULIFLOWER (GF)(VEG)	24.00
<i>Chimichurri/ Yogurt Sauce/ Fried Chickpeas</i>	

FROM THE OCEAN & BAY

FRIED LOBSTER TAILS	SINGLE 45.00 / DOUBLE 79.00
<i>½ Pound Lobster Tail/ Salted Honey Gastrique/ Grilled Asparagus/ Maryland Tomato and Corn Salad</i>	
ROASTED MONKFISH STEAK	32.00
<i>Lemon Beurre Blanc/ Maryland Tomato and Corn Salad/ Grilled Asparagus</i>	
LEAN & LOW (GF)	39.00
<i>Seared Scallops / Jumbo Shrimp / Zucchini Noodles / Corn Emulsion / Baby Spinach</i>	
FISH AND CHIPS	28.00
<i>Crispy Battered Cod/ French Fries/ White BBQ Sauce</i>	

SIDES 8.00

YUKON GOLD WHIPPED POTATOES	CORN JUMBLE (GF)
GRILLED ASPARAGUS	CHEESY GRITS (VEG) (GF)
MARYLAND CORN & TOMATO SALAD (GF)	

Executive Chef - Will Pack / Restaurant Manager - Luis Banegas
 Assistant Managers - Karen Spampinato and Sachin Singh
 Beekeeper - Tim Elliot / Gardener - Kirsten Dresser
 General Manager and Corporate Chef - Jerry Edwards CPCE