

MANOR TAVERN
MODERN COUNTRY CUISINE



HOLIDAY MENU

—• APPETIZERS •—

Oysters on the Half Shell

18.00 for 6 / 34.00 for 12

Smoked Cocktail Sauce & Pear Mignonette

Manor Hot Crab Dip ... 19.00

Lumps of Crab / Creamy Sauce / Melted Gruyere Cheese
Scallions / Fried Pita Chips

Crispy Brussel Sprouts ... 10.00

Lumps of Crab / Creamy Sauce / Melted Gruyere Cheese
Scallions / Fried Pita Chips

Truffle Fries ... 12.00

Crispy Double Dipped Fries / Truffle Oil / Sea Salt
Parmesan Cheese

Escargot Vol-au-Vent ... 16.00

Helix Escargot / Flaky Puff Pastry Saucer
Lemon Butter Sauce / Crispy Shallots

Duck Trap Smoked Salmon ... 18.00

Mini Grit Cakes / Caper Horseradish Crema / Chopped Egg
Fresh Chives

—• SOUPS •—

Cream of Crab Soup Crock ... 13.00

Monkton Style Bowl ... 24.00

Home Made Crab Broth / Garden Vegetables / Lump Crab

Lobster Bisque Crock ... 18.00

Bowl ... 25.00

Sherry / Lobster / Cream / Tomato / Fresh Lobster Chunks

Louisiana Gumbo Crock ... 12.00

Bowl ... 21.00

Sweet Blue Crab / Louisiana Crawfish / Bay Shrimp / White Rice / Andouille Sausage / Grilled Baguette

—• SALADS •—

Wintry Harvest Salad ... 12.00

Seasonal Greens / Craisins / Roused Butternut Squash / Granny Smith Apple / Goat Cheese Mousse / Apple Cider Vinaigrette

Crimson Roasted Beet & Cranberry Salad ... 12.00

Baby Bibb Leaves / Roasted Beets / Sweet Spiced Pecans / Honey Cider Vinaigrette / Fried Goat Cheese & Cranberry Spheres

Panko Crusted Eggplant Napoleon (veg) ... 28.00

Three Stacks Fried Eggplant / Field Greens / Goat Cheese / Pesto / Brulée Tomatoes / Toasted Sunflower Seeds

Classic Caesar Salad ... 12.00

Romaine Heart / House Made Croutons / Grated Parmesan Cheese / Parmesan Tuille / Classic Caesar Dressing

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.



— FROM THE OCEAN & BAY —

Cedar Plank Salmon ... 34.00

Citrus Glazed North Atlantic Salmon Filet Roasted on a Cedar Plank Whipped Potato of the Day / Roasted Garden Vegetables

The Feast of Seven Fishes ... 42.00

Sea Scallops / Jumbo Lump Crab / Jumbo Shrimp / Crawfish / Fresh Poached Oysters / Poached Lobster / Salmon
Lobster Marinara / Pappardelle Pasta

Grilled Rockfish ... 36.00

Butternut Squash Cous Couse & Black Lentil Medley / Vongole Sauce / Grilled Asparagus

Manor Jumbo Lump Crab Cake ... 38.00

Corn Jumble / Grilled Asparagus

— FROM THE FARM —

Buon Natale Pasta ... 29.00

Fresh Made Tagliatelle Pasta / Carbonara Sauce / Fresh Peas / Crusty Char-Grilled Focaccia

BBQ Boneless Short Ribs ... 38.00

Slow Roasted Prime Beef / Smokey BBQ Sauce / Charred Cherry Tomatoes / Roasted Asparagus / Truffle Mac-n-Cheese

Christmas Filet ... 49.00

Bacon Wrapped Filet / Christmas Herb Butter / Roasted Asparagus / Whipped Potatoes

Duck Duo ... 42.00

A Duo of Duck Breast & Duck Confit / Parsnip Puree / Celeriac & Onion Dressing / Cranberry Molasses Gastrique

A Chicken in Every Pot ... 29.00

Chicken Pot Pie with Carrots / Onions / Tender Chicken Thigh Meat / Fresh Peas / House Made Buttery Puff Pastry Crust

Santa's Beer Brined Chicken ... 29.00

Beer Brined & Hickory Smoked Half Chicken / Cranberry Molasses Gastrique / Roasted Garden Vegetables / Whipped Potatoes

The Manor Burger ... 18.00

Our Classic Burger, Prime "Creekstone" Black Angus Beef / Sharp Cheddar / Swiss / Applewood Smoked Bacon
Double Dipped Fries / Dill Pickle

Fried Pork Chop ... 32.00

Crispy Tender Pork Porterhouse Chop / Shaved Parmesan / Cheesy Grits / Roasted Root Vegetables

Rainbow Zoodles (Vegan) ... 24.00

Zucchini & Squash Noodles / Heirloom Tomatoes / Rainbow Carrots / Basil Corn Emulsion / Roasted Wild Mushrooms

Executive Sous Chef: *Chip Shaughnessy* / Sous Chef: *Hector Pedone*
Restaurant General Manager: *Sam Sara* / Bee Keeper: *Tim Elliot* / Gardener: *Kirsten Dresser*
Corporate Chef & GM: *Jerry Edwards CPCE*