

# PARK CENTRAL TAVERN

## Raw Bar

Oysters  
gin mignonette w. drunk cucumbers  
14 1/2 doz | 27 doz

Citrus Rock Shrimp & Avocado  
raspberry vinaigrette w. petite salad  
12

Bloody Mary Shrimp Cocktail  
2.50 per shrimp

Platter  
2 Shrimp, 2 Oysters, Rock Shrimp & Avocado  
18 Per Person

## Appetizers

Bacon Lobster Salad Sliders  
crisp bacon, chilled citrus lobster salad  
17

Ale Mussels  
Allagash white steamed PEI mussels  
w. white beans & grilled bread  
12

Beef Tenderloin Carpaccio  
arugula, capers, truffle dijon, shaved Reggiano  
12

Fried Oysters  
cornmeal fried oysters,  
lemon fennel salad, gribiche  
12

Deviled Eggs  
crispy pork belly, lobster scallion,  
smoked salmon chive  
9

Roasted Vegetable & Chevre  
grilled fennel, peppers, eggplant,  
zucchini squash & focaccia w. goat cheese  
12

## Sandwiches with fries and baby artisan lettuces

Hot Lobster Roll  
toasted brioche, butter poached lobster, slaw  
19

Po'Boy  
fried oysters, brioche roll,  
spiced remoulade, slaw, red leaf lettuce & tomato  
16

Grilled Cheese  
brioche, American, gruyere & sharp VT cheddar  
crisp & melted w. a cup of tomato soup  
10  
add berkshire pulled pork 5 | bacon 2 | tomato 2

D.L.T  
triple decker - duck confit, bacon,  
red leaf lettuce & tomato, balsamic mayo  
19

## Sides

Roasted Garlic Smashed Yukon Golds 5  
Russet French Fries 4  
Sweet Potato Fries 6  
Wild Mushrooms 8  
Roasted Brussels Sprouts 6  
Stove Top Mac n Cheese 8

## Entrees

Rabbit Pappardelle  
wild mushroom truffle sauce, confit legs of rabbit,  
house-made egg pasta  
24

Pressed Crystal Valley Farms Chicken  
breast & thigh, roasted garlic smashed yukon golds,  
haricot verts, pan-drippings  
21

Virginia Wild Bass & Hash  
w. short rib sweet potato hash  
27

Pork & Mac  
pulled berkshire pork, maple porter sauce  
stove top mac n cheese, haricot verts  
24

Buttermilk Fried Chicken  
rosemary honey, haricot verts,  
roasted garlic smashed yukon golds  
half 19 | whole 32

Porter Braised Short Rib  
duck fat russet potatoes, seasonal vegetables,  
fried horseradish, pan jus  
24

Pan Seared Red Snapper  
manila clams, fingerling potatoes,  
roasted red pepper, shaved garlic, haricot verts  
27

Diver Scallops  
gin & ginger grapefruit, sauteed spinach,  
shaved asparagus  
29

## Steaks

our angus steaks come with your choice of sauce:  
tavern steak sauce / bearnaise / cognac green peppercorn

Filet  
8 oz beef tenderloin,  
roasted garlic smashed yukon golds & seasonal vegetables  
29

Painted Hills Grass Fed Ribeye  
14oz, roasted garlic smashed yukon golds  
seasonal vegetables  
32

Classic Skirt & Fries  
maitre d' & blue cheese butters, watercress dijon salad  
24

## the burgers

all natural angus beef  
served w. fries, pickle, red onion, lettuce & tomato

classic cheese burger  
10

tavern burger  
sharp VT cheddar, berkshire pulled pork, pickled jalapenos  
17

bacon cheese  
American cheese, double applewood smoked bacon  
12

the scoble  
bacon, avocado, pepper jack  
14

additions \$1  
bacon - sharp VT cheddar - gruyere  
blue cheese - American - pepper jack  
fried egg - house pickled jalapenos  
wild mushrooms - extra napkins (free)

## Salads

Arugula & Blue  
arugula, candied walnuts, pears,  
cranberry vinaigrette  
9

Caesar  
romaine, house truffled caesar dressing,  
brioche croutons, parmigiano  
8  
blackened shrimp 8 | pressed chicken 7 | skirt steak 8

Bacon Wedge  
iceberg lettuce, bacon lardons, cherry tomato,  
egg, blue cheese dressing  
9

Chopped Tavern Steak  
artisan lettuces, tomato, cucumber, broccoli,  
red onion, bacon, egg, cauliflower, goat cheese,  
house buttermilk dressing, chopped skirt steak  
17

Roasted Beet Salad  
yellow & red beets, arugula, goat cheese,  
candied hazelnuts, dijon vinaigrette  
11

## Soups

Onion Soup  
GRATIN  
bowl \$8

New England  
Clam Chowder  
cup \$.5 bowl \$8

## Cheese & Meats

Selected by Caseus Fromagerie  
for seasonality & peak ripeness  
accompanied by jam, nuts & local bread

SELECTION OF THREE CHEESES  
12

SELECTION OF THREE MEATS  
12

SELECTION OF 2 MEATS 2 CHEESES  
14

## Specials

monday

2 for 1 on all burgers!

tuesday

organic black pearl salmon caesar salad

wednesday

1/3 lb Kobe beef hotdog

thursday

St. Louis ribs

friday

crab stuffed fluke

saturday

big meat night!

Don't Miss!

BRUNCH SUNDAYS 10am - 3pm

1/2 PRICE Bottles of Wine  
Sunday - Tuesday

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
of foodborne illness.

A tavern is a place of business where people gather to drink alcoholic beverages and be served food. Taverns were essential for colonial Americans, especially in the South where towns hardly existed. In the taverns the colonists learned current crop prices, arranged trades, heard newspapers read aloud, and discovered business opportunities and the latest betting odds on the upcoming horse races. For most rural Americans the tavern was the chief link to the greater world, playing a role much like the city marketplace.