

# PARK CENTRAL TAVERN

## Appetizers

### 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, spicy remoulade, gribiche  
12

### Roasted Vegetable & Chevre

grilled fennel, peppers, eggplant, zucchini, squash & goat cheese focaccia  
12

## Sandwiches

with fries or baby artisan lettuces, sweet potato fries add \$2

### Hot Lobster Roll

toasted brioche, butter poached lobster, slaw  
19

### Po'Boy

fried oysters, brioche roll, spicy remoulade, slaw, red leaf lettuce & tomato  
16

### Skirt Steak & Cheese

toasted roll, sliced skirt steak, sharp VT cheddar, mushrooms & caramelized onions  
11

### Grilled Cheese

thick sliced bread, American, gruyere & aged VT cheddar, crisp & melted w. a cup of tomato soup  
10

add pulled berkshire pork 5 | add tomato 2 | add bacon 3

### D.L.T

duck confit, bacon, red leaf lettuce, tomato, balsamic mayo  
16

### Veggie

grilled fennel, peppers, eggplant, zucchini squash & goat cheese on herb focaccia  
11

### Chicken Salad Sandwich

aioli, red grapes, stone ground mustard, on a croissant  
11

### Pulled Pork

berkshire pork, toasted roll, sharp VT cheddar, slaw  
12

### Classic Skirt & Fries

maitre 'd and blue cheese butter, skirt steak, watercress dijon salad  
24

### Buttermilk Fried Chicken

haricot verts, fries  
19

## Salads

### Arugula & Blue

arugula, candied walnuts, pear, cranberry vinaigrette  
9

### Caesar

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

### Bacon Wedge

iceberg lettuce, bacon lardons, house blue cheese dressing  
9

### Chopped Tavern Steak

artisan lettuces, tomato, cucumbers, 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

## Cheeses & 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

## Soups

New England  
Clam Chowder  
cup 6 bowl 8

Onion Soup  
Gratin  
8

## the burgers

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

### classic cheese burger

10

### tavern burger

sharp VT cheddar, pulled berkshire pork, house pickled jalapeno  
17

### bacon cheese

American cheese, double applewood smoked bacon  
12

### the scoble

bacon, avocado, pepper jack  
14

### additions \$1

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

Don't miss **BRUNCH!** Sundays 10-3pm

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

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203.287.8887 between Park & Central Avenue. [www.parkcentraltavern.com](http://www.parkcentraltavern.com)