MANOR TAVERN
MODERN COUNTRY CUISINE

TO START

BACON IN A BUCKET (GF) 12.00
Smoked Slab Bacon / Onion Pineapple Marmalade

TUNA TARTAR 18.00
Wonton Crisps / Diced Avocado / Fresh Herbs / Fall Honey & Sesame Crema

CRAB & FRIED GREEN TOMATO OSCAR 24.00
Fried Green Tomatoes / Super Lump Crab / Lobster Sauce / Asparagus Tips

MANOR CRAB DIP 16.00
Lump Crab / Hot Crab Sauce / Gruyere Cheese / Crispy Pita Triangles

SUPER SCALLOPS (GF) 21.00
Three Giant Scallops / Sautéed Butternut Squash / Cranberry Molasses Gastrique / Petals

CRISPY BRUSSELS (GF)(VEG) 10.00
Fried Brussel Sprouts / White BBQ Sauce

BUFFALO WINGS (GF) 12.00
Celery Sticks / Blue Cheese OR Ranch

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

CREAM OF CRAB SOUP ..... 14.00 CUP
Monkton Style - 4oz. Additional Lump Crab ..... 21.00 Bowl
Lump Crab Meat / Fresh Cream / Old Bay

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 12.00
Crouton / 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 SALD (VEG) 14.00
Bibb Lettuce / Fried Goat Cheese Croutons / Candied Spiced Pecans / Honey Cider Vinaigrette

PIG IN THE PASTURE SALAD (GF) 16.00
Chopped Romaine / Mixed Greens / Spiced Honey Pork Belly Croutons / Shredded Aged Gouda
Roasted Grapes / Apricot Vinaigrette

(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.

FROM THE FARM

16 OUNCE PRIME GRILLED RIB EYE 59.00
Crispy Onion Straws / Yukon Gold Whipped Potatoes / Rosemary Demi Glaze

RANCHER'S FILET MIGNON (GF) 49.00
Yukon Gold Whipped Potatoes / Rosemary Demi Glaze / Roasted Asparagus

BACK YARD SHORT RIBS (GF) 39.00
Short Ribs / Smoky BBQ Sauce / Cheesy Grits / Honey Roasted Carrots & Parsnips

HUDSON VALLERY DUCK BREAST 34.00
Crispy Skin Duck Breast / Maple Cauliflower Parsnip Puree / Spinach Soufflé / Oregon Cherry Sauce

ALFONSO'S CHICKEN MOLE' 29.00
Whole Breast of Chicken / Mole Sauce / Jasmine Rice / Honey Roasted Carrots & Parsnips

A CHICKEN IN EVERY POT 29.00
Chicken Pot Pie topped with a Flaky Puff Pastry

PINEAPPLE BOURBON CHICKEN 29.00
Bourbon Glazed Chicken Breast / Black Rice / Crispy Avocado / Pineapple

WHOLE BRAISED PORK SHANK 39.00
Braised Pork Shank / Creamy Grits / Honey Roasted Carrots & Parsnips / Garlic Gremolata

THE MANOR BURGER 19.00
Our Classic Burger, Prime "Creekstone" Black Angus Beef / Sharp Cheddar / Swiss / Applewood Smoked Bacon
Double Dipped Fries / Dill Pickle

FROM THE OCEAN & BAY

ROCKFISH DUGLERE' 39.00
Spinach Soufflé / Honey Roasted Carrots & Parsnips

LEAN & LOW (GF) 39.00
Seared Scallops / Jumbo Shrimp / Zucchini Noodles / Corn Emulsion / Baby Spinach

JUMBO LUMP CRAB CAKE 42.00
1/2 Pound Crab Cake / Cheesy Grits / Honey Roasted Carrots & Parsnips

CEDAR PLANK SALMON 34.00
Citrus Glazed Salmon Roasted on a Cedar Plank / Cheesy Grits / Honey Roasted Carrots & Parsnips

CRISPY PORK BELLY & SHRIMP 32.00
Pork Belly / Three Jumbo Shrimp / Cheesy Poblano Grits / Lobster Sauce / Braised Arugula

TRUFFLED SCALLOPS 36.00
Five Truffled Jumbo Scallops / Maple Cauliflower Parsnip Purée / Wild Mushrooms / Herb Salad

VEGETARIAN

CARAMELIZED EGGPLANT (V) 21.00
Green Onions / Jasmine Rice / Miso Glaze

RAINBOW ZOODLES (V)(GF) 24.00
Shoestring Zucchini / Carrots & Yellow Squash / Cherry Tomatoes / Basil Corn Emulsion / Wild Mushrooms

MUSHROOM TOASTY (VEG) 23.00
Open Face Baguette / Wild Mushrooms / Gruyere Mornay Sauce / Honey Roasted Carrots & Parsnips

Leave us a Review!

SIDES ... 8.00

CARAMELIZED EGGPLANT (V)
YUKON GOLD WHIPPED POTATOES (GF)(VEG)
ROASTED ASPARAGUS (V)(GF)
HONEY ROASTED CARROTS & PARSNIPS (VEG)(GF)
CHEESY GRITS (VEG)(GF)
SPINACH SOUFFLE' (VEG)

Ask about our catering division, Chef's Expressions at the Manor, for your next party or Corporate Event!

General Manager - Sam Sara / *Corporate Chef* - Jerry Edwards CPCE
Chef de Cuisine - Alfonso Hernandez / *Executive Sous Chefs* - Mark Davis & Trevor Youngman
Beekeeper - Tim Elliot / *Gardener* - Kirsten Dresser