

The Historic Long Room

MCCRADY'S

— TAVERN —

EST 1778

Current Dinner Menu

Snacks \$5 each

(Host to select up to 4)

Baked Oysters, Bacon Jam, Parmesan Crust

Deviled Eggs, Country Ham

Blue Crab & Summer Corn Fritters, Green Goddess

Bear Creek Farms Beef Tartare, Onion Puff

Roasted Tomato Tartlette, Goat Cheese, Balsamic Reduction

Pickled Shrimp, Gem Lettuce Cup, Avocado, Heart of Palm, Pickled Mustard Seeds

Salad or Soup \$12

(Host to select 1)

Baby Gem Lettuces, Shelling Beans, Radish, Toasted Benne Seed Vinaigrette

Chilled Carrot Soup, Peaches, Almonds, Crème Fraîche

Entrée \$34*

(Host to select 3)

Seared Local Fish, Eggplant, Tomato Marmalade, Castelvetrano Olive Tapenade

*Grilled Pork Tenderloin, Braised Apples, Cipollini Onions, Blue Barley, Chimichurri

Roasted Chicken, Potato Purée, Dressed Chicory, Lemon Pan Jus

Filet Mignon, King Trumpet Mushrooms, Duck Fat Potatoes, Bordelaise

*Filet Mignon is available for a \$12 per person supplement

Please Note our Tavern Vegetable Plate is always available upon request

Dessert \$9

(Host to Select 1)

Chocolate French Silk Pie

Crème Fraîche Cake, Summer Fruit, Chantilly Cream

Berry Bavarian Tart, Pistachio Crust

New York Cheesecake, Caramel Sauce