

CHELSEA TAVERN

2021 City Restaurant Week
\$15 Two Course Pre Fixe LUNCH Menu

1st Course (please select one)

Boston Clam Chowder

old bay croutons 6 / 8.5

Healthy Salad

local second chances farm organic mixed greens tossed in an aged balsamic vinaigrette, topped with watermelon, cucumber, blueberries, grilled asparagus & marinated mozzarella balls 10

Pork & Potato Pierogies

house-made pierogies stuffed with potato, applewood smoked bacon, house-smoked pulled pork & colby jack cheese, finished with BBQ sour cream 12

Main Course (please select one)

Grouper Po' Boy

crispy grouper fillet, creole aioli, lettuce, tomato & pickles on a soft sub roll, served with our hand-cut Idaho fries 14

Chef Alrick's Citrus Chicken Salad Wrap

house-made special recipe chicken salad, lettuce, tomato & goat cheese, wrapped in a soft flour tortilla, served crinkle cut fries 13.5

Classic Crab Melt

toasted english muffin topped with crab imperial, grilled tomato & swiss cheese, served with a side of our famous caesar salad 16

Sweet Course (add one for \$5)

Roasted Pecan & Brown Sugar Crème Brûlée

vanilla egg cream custard filled with roasted pecans & topped with caramelized brown sugar 8

Chocolate Decadence

decadent chocolate layer cake topped with woodside farm creamery finished with vanilla gastrique 9

\$15.00 per person, beverage & service charge excluded.

All items available ala carte as priced.

20% Service Charge added to ALL Food & Beverage purchases.
