

CHELSEA TAVERN

City Restaurant Week 2-Course \$15 Pre-Fixe Lunch
April 24th—April 28th

Starters—Please Choose one:

Grilled Corn & Queso Dip

cheezy queso sauce tossed with roasted jalapenos & caramelized onions, topped with grilled yellow corn, queso fresco, chili oil & fresh cut scallions, served with corn tortilla chips 10

Crab & Asparagus Bisque

topped with grilled asparagus & lemon oil 9

Mains—Please Choose one:

Smoked Brisket Sammie

house-smoked brisket, sweet habanero bbq sauce & charred pineapple slaw, on grilled sourdough, served with our house-cut fries 15

Suggested Beer Pairing — Evolution Lot #3 IPA

Butter Poached Maine Lobster Roll

buttery lobster salad on a split top hot dog bun topped with a celery salad, served with our hand-cut fries 19

Suggested Beer Pairing — Dogfish Head Un’Ora Pilsner

Black Garlic Mac & Cheese

Chef Lee’s house-made gnocchi, black garlic & fontina cheese sauce, confit leeks, shaved carrot & asparagus salad 16

Suggested Beer Pairing — Cigar City Maduro Brown Ale

Sweets— Choose One Adds JUST \$5.00

Heath Bar Bread Puddin’

topped with woodside farm creamery salted caramel ice cream, bourbon-caramel sauce 9

Tiramisu Crème Brûlée

topped with a lady finger, cocoa powder & espresso syrup 9

**In light of recent CDC recommendations face coverings are NO LONGER required, but still suggested for the NON-vaccinated!*

**Due to continuing supply chain issues and increased inflation rates Chelsea Tavern prices are subject to change without notice.*

**Due to excessive “NON” Pick-Ups, we require credit card payment when ordering take-out.*

**20% service charge (18% to service staff & 2% towards Credit Card Fees)*

will be added to ALL in-house food & beverage purchases, regardless of party size.

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