



Welcome to Tabard's Ale House

**The Tabard's name comes from Chaucer's 14th century classic, The Canterbury Tales. The Tabard Inn was at a crossroads where strangers were invited to share their stories. Chaucer's diverse group included soldiers, preachers, lawyers, carpenters, nuns, politicians, doctors, teachers and sailors to name a few. Our Tabard's Ale House seeks to embody this same spirit where people from all walks of life can gather to share good food, stories, drink and laughter.
Welcome**

— Starters —

Tabard's Wings

A half dozen fried wings tossed in your choice of sauce; traditional buffalo, korean chili, sweet bourbon, or garlic parmesan - 5.75

Mexican Avocado Fries

Sliced avocado seasoned and fried in a tempura batter. Served with chipotle cream sauce for dipping - 6.95

Buffalo Chicken Wontons

Creamy buffalo chicken dip folded into wontons and fried until crispy. Served with an asian garlic chili sauce - 9.50

Cajun Fried Calamari

Calamari and red peppers seasoned with cajun spices and fried to perfection. Served with orange chipotle aioli and a spicy sriracha sauce - 10.50

Canadian Poutine

Seasoned french fries covered in brown mushroom gravy and cheese curds - 8.25

Giant Stuffed Mushrooms

Large mushrooms filled with cream cheese, bacon, onion, and garlic and tossed in panko breadcrumbs and fried until golden. Served with orange chipotle aioli - 8.50

Jalapeno Chicken Chimis

Chicken and jalapeno cream cheese stuffed into tortillas and fried. Served with house made jalapeno jelly - 9.50

Italian Marsala Sliders

Ground beef patties topped with onions, marsala mushroom gravy, and provolone cheese. Served on slider buns (3) - 10.25

Creamy Spinach Dip

Cream cheese, sour cream, spinach, and spices melted until creamy and served with grilled pita bread and fried tortilla crisps - 10.25

Ale House Pretzel Sticks

Soft on the inside and crispy on the outside. Served with a spicy hot mustard and ale house cheese sauce (4) - 9.50

— Flatbreads —

Choice of fire roasted and grilled flatbread or gluten free cauliflower flatbread

Mediterranean

Chicken, feta cheese, fresh basil, tomato, roasted garlic, and a balsamic glaze. 10.95

Truffle Mushroom Pizza

White truffle oil, sauteed mushrooms, roasted garlic, and a mozzarella and provolone cheese blend - 10.95

BBQ Chicken Pizza

Big Rick's BBQ sauce, chicken, caramelized onions, cilantro, and a mozzarella and provolone cheese blend. 10.95

Classic Italian

Sliced pepperoni, marinara, fresh basil, italian seasonings, and a mozzarella and provolone cheese blend. 10.50

Creamy Steak Fajita

Jalapeno cream cheese, mexican seasoned steak, caramelized red onions and red peppers, cilantro, and mozzarella and provolone cheese blend. 10.95

— Soup Bowls —

Spicy Chicken Tortilla

Chicken and rice in a spicy seasoned chicken broth topped with tortilla strips and fresh avocado. 5.95

French Onion

Onions caramelized with a dry white wine and tossed in a beef broth seasoned with fresh herbs and spices. Topped with a garlic baguette and toasted provolone and mozzarella cheese 6.50

— Entrees —

Add a side house salad or greek salad - 3.50

Italian Chicken Marsala

Chicken breast lightly breaded and sauteed in oil and topped with our flavorful marsala mushroom gravy. Served with your choice of two sides - 14.95

Spicy Asian Orange Chicken

Fresh cut fried chicken breast pieces and broccoli tossed in a spicy orange asian sauce and served over white rice - 12.50

Jamaican Jerk Pork Kabobs

Authentic jerk marinated pork skewered and grilled to perfection. Served with your choice of two sides - 12.95

Herb and Garlic Shrimp

Shrimp sauteed with a rosemary and thyme seasoned broth. Served with bread for dipping and your choice of two sides - 13.50

South of the Border Tacos

Marinated steak, onions, poblano peppers, and bacon sauteed and laid in two flour tortillas and topped with jack cheese, cilantro, avocado, and drizzled with chipotle cream sauce. Served with your choice of two sides - 12.50

Mustard Grilled Pork Chop

12 oz. bone in pork chop marinated in dijon and fresh thyme, grilled, and topped with caramelized red onion. Served with your choice of two sides - 16.95

Hawaiian Ribeye

A 12 oz. ribeye marinated in pineapple, brown sugar, and garlic and grilled to the temperature of your choice. Served with your choice of two sides - 19.95

— Pastas —

All served with red wine garlic butter grilled bread. Add a side salad or greek salad - 3.50

Roasted Red Pepper Chicken

Roasted red pepper sauce, onions, and mushrooms tossed in bowtie pasta and topped with grilled chicken and parmesan cheese - 13.95

Asian Firecracker Shrimp

Seasoned shrimp tossed in a spicy firecracker sauce with onions and red peppers in bowtie pasta - 14.50

White Truffle Shells and Cheese

Creamy white truffle cream sauce, grilled chicken, and sauteed mushrooms tossed with conchiglie pasta - 15.95

Cajun Crawfish and Andouille

Cajun seasoned crawfish and andouille sausage tossed in a spicy butter cream sauce over linguini pasta - 15.95

Blackened Chicken Linguini

Blackened grilled chicken tossed in a garlic parmesan cream sauce served over linguini pasta - 13.95

Chicken Monica

Seasoned grilled chicken tossed in a white cream sauce made with garlic, parmesan, onions, and cajun spices served over linguini pasta - 14.50

— Sides —

Regular Sides

Cajun Fries - Glazed Carrots - Grilled Asparagus
Grilled Corn on the Cob - Cilantro Lime Rice
Roasted Garlic Mashed Potatoes - Mexican Black Beans
Grilled Moroccan Vegetables

Upgraded Sides (95¢ extra)

White Truffle Fries
Sweet Potato Fries
Cajun Onion Rings

—Sandwiches—

All sandwiches are served with your choice of one side.

French Dip

Fresh sliced roast beef and provolone cheese on a toasted hoagie bun brushed with garlic aioli. Served with a flavorful au jus on the side. 12.50

Bourbon Barrel Steak Sandwich

Bourbon marinated steak, caramelized onions and red peppers on a toasted hoagie bun with provolone cheese. 12.50

Chipotle Chicken Melt

Chopped grilled chicken, greyer cheese, and chipotle cream sauce all melted inside a buttery toasted sourdough bread. 9.95

Louisiana Crawfish and Andouille Melt

Cajun seasoned crawfish and andouille sausage cooked with white cheddar and jack cheese, creole mustard, and spices folded into a hoagie bun and toasted. 10.95

Tabard's Club

3 slices of toasted sourdough bread layered with freshly sliced smoked ham and turkey, provolone and cheddar cheese, sweet pepper bacon, lettuce, tomato. Your choice of sauce: honey mustard, chipotle cream sauce, or Big Rick's BBQ sauce. 11.50

Cajun Chicken Sandwich

Cajun grilled chicken breast, lettuce, tomatoes, pickles, provolone cheese sweet pepper bacon, chipotle cream sauce, and topped with cajun fried onion strings on a brioche bun. 11.95

Vietnamese Pork Banh-Mi

Marinated pork grilled and served with cucumbers and carrots on a toasted hoagie bun brushed with a spicy sriracha and hoisin sauce. 11.50

Club Quesadilla

Cheddar and jack cheese, bacon, diced grilled chicken, caramelized onions and red peppers, and avocado layered between two toasted flour tortillas. Served with sour cream, roasted salsa, and chipotle cream sauce. (no side) 11.50

—Burgers—

All burgers are cooked medium-well unless otherwise specified. All are served with your choice of one side.

Ale House

Ground beef with beer and spices folded in before grilling. Topped with cheddar cheese, beer braised onions, lettuce, and tomato served on a brioche bun. 10.95

White Truffle

Grilled ground beef patty brushed with a white truffle and port wine glaze served on a brioche bun with provolone cheese and white truffle aioli. 11.95

Jamaican Jerk Pork Burger

Jerk marinated pork patty grilled and topped with caramelized red onions and provolone cheese. Served on a brioche bun with an orange chipotle aioli. 11.50

Southern Coffee Burger

Coffee and spices seasoned ground beef patty grilled and topped with lettuce, cheddar cheese, sweet pepper bacon, Big Rick's bbq sauce, and cajun fried onion strings on a brioche bun. 11.50

Bacon Wrapped Stuffed Burger

Seasoned ground beef patty filled with cream cheese, bacon, onions, garlic, wrapped in bacon and then grilled. Topped with provolone cheese, lettuce, and tomato. Served on a brioche bun. 11.50

—Salads—

Dressing may be substituted upon request. Garlic ranch, avocado ranch, blue cheese, honey mustard, asian sesame, greek, or zesty japanese yuzu & kosho dressing

Asian Sesame Chicken

Lettuce Mix, mandarin oranges, sliced roasted almonds, chicken, cilantro, cucumbers, carrots, fried wontons, in an asian sesame dressing - 12.95

Mexican Taco Salad

Lettuce mix, toasted corn, black beans, cheddar and jack cheese, tomatoes, sour cream, and avocados. Served in a fried flour tortilla shell with avocado ranch dressing.
· Grilled Chicken - 11.95
· Grilled Steak - 13.50

Cobb Salad

Lettuce mix, grilled chicken, bacon, eggs, avocado, cheddar and jack cheese, tomatoes topped with cajun fried onion strings and garlic ranch - 12.50

Wedge Salad

A wedge of iceberg lettuce topped with blue cheese dressing, caramelized bacon, balsamic glaze, and cajun fried onion strings - 6.95
· Add grilled chicken - 4.00

Greek Salad

Lettuce mix, cucumbers, tomatoes, caramelized onions, kalamata olives, feta cheese, and topped with greek dressing - 8.50
· Add grilled chicken - 4.00

House Salad

Lettuce mix, feta cheese, tomatoes, red onions, and croutons.
Choice of dressing - 5.50