



Appetizers

Half Dozen Chesapeake Bay Oysters 23

cocktail sauce, seasonal mignonette

Warm Fava Bean Spread 16

green strawberry chow-chow, benne crumbs

Hush Puppies 15

honey butter, cayenne pepper, chives

Caramelized Onion Tart 14

goat cheese

Deviled Eggs 12

pickled plum, crispy shallot

Marrow Toast 19

whipped bone marrow spread, pickled shallots, country herbs, sourdough

Chesapeake Fried Basket of the Day 24

garden herbs mayo, old bay

Soups & Salads

Green Goddess Salad 15

romaine, pickled shallots, seeds, soft-boiled egg

Frisee Salad 16

shallots, apples, hazelnuts, crispy Benton's bacon, dijon mustard vinaigrette

Caesar Salad 16

romaine, potato crunch, aged sheep cheese

Chilled Green Tomato Gazpacho 18

blue crab, pickled cantaloupe, dill oil, benne praline





Entrees

Grilled NY Strip 56
fingerling potatoes, green peppercorn sauce

Buttermilk Fried Chicken 39
green beans, mashed potatoes,
black pepper gravy, pickled hot peppers

Bone-In Berkshire Pork Shank 55
appalachian cheese grits, broccoli,
red wine & apple cider glaze

Rack of Lamb 54
sorghum-black pepper glaze,
creamed seasonal greens, rosemary jus

Hudson Valley Duck Breast 38
cherries, parsnip, green asparagus

**Carolina Gold Rice
with Spring Vegetables 28**
farmer's baby vegetables selection,
cultured butter, puffed wild rice

Pan-Seared Salmon 34
green lentils, cucumber and dill yogurt,
smoked trout eggs

Chesapeake Catch of the Day 41
english peas, spring onions, brown butter sauce

Grilled Rabbit - Nose to Tail 52
smoked carrot puree, roasted carrots, pickled carrot, herb chimichurri

Seasonal Sides

creamed seasonal vegetables 12
broccoli & gremolata 9
roasted carrots 11

mashed potatoes 9
sauteed green beans 9
carolina gold rice 16

About our Farms...

The Tabard Inn proudly supports small businesses, local farmers, and workers that share our core values. Below are just some of our partners that provide the fresh, delicious fruit, produce and proteins found on our menus.

Path Valley Farms – Lancaster, PA
Greentop Growers – Gretna, VA
Agriberry Farm & CSA – Moseley, VA
Farmer Foodshare – Durham, NC
Papa Weaver's Pork – Madison, VA

Kirby Farms – Mechanicsville, VA
Lancaster Farm – Lancaster, PA
Earth N' Eats – Waynesboro, PA
Twin Oaks Community – Louisa, VA
Timeless Natural Foods – Ulm, MT

Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions.