## Shakespeare Tavern Playhouse Menu

## **Smaller Plates**

Please let your server know of any dietary, religious, or allergy requirements or sensitivities, and we will try of best to accommodate. Our homemade zucchini bread, served with our tomato soup and bread basket, is made with walnuts.	our
<b>Vegetable-Miso Soup</b> <i>Carrots, sweet potato, kale, and leeks in a kombu - shiitake mushroom broth, flavored with red miso and ginger. Served with honey wheat roll.</i>	6.5
Rainy Day Tomato Basil SoupvegetarianCreamy basil-laden soup served with homemade zucchini bread.	6.5
Black Bean Chili dairy-free, wheat-free Hearty all-beef chili with black beans, pinto beans, onions, tomatoes, green bell peppers, and corn. Served with tortilla chips.	6.5
Bread Basket vegetarian	6.5
<b>Guacamole</b> <i>Chunky and smooth dip made with ripe avocados, red onions, cilantro, cumin and a bit of jalapenos. Served with tortilla chips.</i>	6.5
<b>Stilton Side Salad</b> wheat-free Mixed greens topped with Stilton cheese and glazed walnuts, and served with a house-made Stilton dressing.	6.5
Chili Spiced Peanuts vegan, wheat-free	4
<b>Bigger Plates</b> (served with a side salad or, upon request, potato salad; upgrade to a Stilton s \$2.00)	salad for
<b>Shepherd's Pie</b> Seared chuck roast, carrots, onions, celery, rosemary, and thyme, in a red wine gravy. Topped with olive oil garlic mashed potatoes.	12.5
<b>Cornish Pasty</b> <i>Ground beef, shredded potatoes, and onions baked in pastry crust with a side of</i> <i>homemade ketchup.</i>	11
<b>Low Country Captain's Chicken</b> <i>Herbed chicken and vegetables in a rich curry tomato sauce, served over Basmati</i> <i>garnished with slivered almond and currants.</i> <b>Made in limited quantities.</b>	11 <i>rice,</i>
<b>Caprese Mac and Cheese</b> vegetarian Cavatappi pasta, grape tomatoes and pearl mozzarella in a basil cheese sauce. Topped with cheesy breadcrumbs and drizzled with reduced balsamic vinegar.	10
<b>Roasted Italian Vegetable Sandwich</b> vegan Zesty lemon roasted broccoli, white bean and spinach spread, and roasted red peppers on herb focaccia.	9.5
<b>Lemon Roasted Salmon Salad</b> vegetarian and vegan option Roasted salmon fillet served on a bed of farro, roasted carrots and preserved lemon salad and mixed greens. Served with feta cheese and a rye roll.	10.5
<b>King's Supper Sandwich</b> <i>Holman and Finch baguettes spread with rosemary butter and filled with slices</i> <i>of roasted pork loin stuffed with apricots and prunes.</i> <b>Served cold.</b>	9.5

Desserts (available pre-show and during intermission)	
Cream Cheese Chocolate Chip Brownie	3
Desserts (available only during intermission)	
Hot Apple Pecan Crisp with Ice Cream	6
<b>Bourbon Butterscotch Pound Cake</b> A slice of house-made vanilla pound cake topped with bourbon butterscotch and whipped cream.	6 sauce
<b>Strawberry Shortcake</b> <i>Soft scones with a strawberry compote and whipped mascarpone cream.</i>	6
Sorbet vegan Rotating selection of flavors.	4
Vanilla Bean Ice Cream wheat-free	4
Virgil's Soda Float wheat-free Choose Root Beer, Cream Soda or Orange Cream + Vanilla Ice Cream Please ask for your bottled soda from the bar server	5.5

## Information

Chef For A Night Catering has been serving the Shakespeare Tavern Playhouse since 1991. We prepare nearly everything from scratch here in our kitchen, using the freshest ingredients available. Our goal is to nourish the body as the theater feeds the soul by serving delicious, comforting food in a fast and friendly manner. We are delighted to serve you here tonight!

This menu is available beginning 1 hour and 15 minutes before the performance. Food service ends 10 minutes before showtime, with dessert and beverages available during intermission.

We support our local suppliers, which include Holman and Finch Bakery and Greenwood Ice Cream Co.

Complete nutritional information is available upon request. Menu is subject to change.

A note about allergens: Please be advised that we use eggs, wheat, soy, tree nuts, peanuts, fish, and shellfish in our kitchen. While we make every effort to avoid cross-contamination of allergens, it is impossible for us to guarantee 100% containment. Please let your server know of any dietary, religious, or allergy requirements, and we will try our best to accommodate.

Beverages (for beer and wine, please see our beer and wine menu)

<b>Soft Drinks (free refills)</b> <i>Coke, Diet Coke, Sprite, Ginger Ale, and Sweet and Unsweetened Tea</i>	2
Bottled Juice and Bottled Waters	2
Bottled Virgil's Sodas Root Beer, Cream Soda, and Orange Cream	3.5

## Coffee, Hot Tea, and Hot Chocolate