

Shakespeare Tavern Playhouse Menu

March 30, 2017 – June 11, 2017

Smaller Plates

(Our homemade zucchini bread, served with our tomato soup and bread basket, is made with walnuts.)

Pozole Verde vegan, wheat-free 6.5

Hominy, tomatillos, spinach, zucchini, poblano, and serrano peppers in a cumin and paprika seasoned broth. Garnished with green onions and radishes. Served with tortilla chips.

Rainy Day Tomato Basil Soup vegetarian 6.5

Creamy basil-laden soup served with homemade zucchini bread.

Black Bean Chili dairy-free, wheat-free 6.5

Hearty all-beef chili with black beans, pinto beans, onions, tomatoes, green bell peppers, and corn. Served with tortilla chips.

Bread Basket vegetarian 6.5

Caramelized Onion and Gruyere Tartlets vegetarian 6.5

Rich puff pastry topped with a Gruyere cheese spread, caramelized onions, a pinch of arugula, and a drizzle of Creme Fraiche

Stilton Side Salad wheat-free 6.5

Mixed greens topped with Stilton cheese and glazed walnuts, and served with a house-made Stilton dressing.

Chili Spiced Peanuts vegan, wheat-free 4

Bigger Plates (served with a side salad or, upon request, potato salad; upgrade to a Stilton salad for \$2.00)

Shepherd's Pie dairy-free, wheat-free 12.5

Seared chuck roast, carrots, onions, celery, rosemary, and thyme, topped with olive oil garlic mashed potatoes.

Cornish Pasty 11

Ground beef, shredded potatoes, and onions baked in pastry crust with a side of homemade ketchup.

Roasted Cod, Carrots, Onions and Fennel with Saffron Butter wheat-free 13

*Cod loins, baby carrots, bright cherry tomatoes, pearl onions, and delicate fennel slices, roasted in a saffron fennel butter. **Made in limited quantities.***

Lentil Shepherd's Pie with Sweet Potato Mash vegan 10.5

A richly spiced mushroom, lentil, and chickpea stew covered with a garlicky sweet potato mash.

Chicken Bacon Avocado Wrap 11

Slices of oven roasted chicken, crumbled bacon, provolone cheese, shredded carrot and spring greens in a garlic herb wrap with an avocado spread. Served with a side of smoky aioli.

Fresh Mozzarella, Red Pepper, and Arugula Pita vegetarian 9.5

A Holman and Finch pita half, stuffed with slices of fresh mozzarella, red pepper, and arugula. Served with a side of black olive tapenade.

King's Supper Sandwich 9.5

*Holman and Finch baguettes spread with rosemary butter and filled with slices of roasted pork loin stuffed with apricots and prunes. **Served cold.***

Desserts (available pre-show and during intermission)

Cream Cheese Chocolate Chip Brownie		3
Oatmeal, Cherry, and Dark Chocolate Chip Cookies	wheat-free	3
<i>Made with dark chocolate, dried cherries, oatmeal, and Bob's Red Mill Gluten Free Flour.</i>		

Desserts (available only during intermission)

Strawberry Poke Cake		6
<i>A classic treat of a rich vanilla cake topped with a strawberry sauce that spreads throughout the cake, and topped with strawberry jam and whipped cream.</i>		
Hot Apple Pecan Crisp with Ice Cream		6
Virgil's Soda Float	wheat-free	5.5
<i>Choose Root Beer, Cream Soda or Orange Cream + Vanilla Ice Cream</i>		
<u>Please ask for your bottled soda from the bar server.</u>		
Vanilla Bean Ice Cream	wheat-free	4

Information

Chef For A Night Catering has been serving the Atlanta Shakespeare Tavern since 1991. We prepare 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; please check with our servers for any specials tonight!

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)

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