

Shakespeare Tavern Playhouse Menu

June 15, 2017 – July 31, 2017

Smaller Plates

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

Smoky Roasted Corn Chowder vegan, wheat-free 6.5

A rich, thick, and creamy coconut-based soup with roasted sweet corn, roasted red bell pepper, and smoked paprika.

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

Leek and Goat Cheese Tartlet vegetarian 6.5

A square of rich puff pastry topped with a goat cheese spread, sliced zucchini, and leeks.

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, in a red wine gravy. 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.

Pulled Pork Sandwich 12

*Tender braised pork shoulder is shredded over soft rolls from Holman and Finch, served with bourbon bbq sauce and coleslaw. **Made in limited quantities.***

Vegetable Curry vegan 10.5

A rich vegetable curry of red potatoes, peas, onions, garlic, cauliflower, chickpeas, and tomatoes seasoned with a coconut curry sauce.

Served over basmati rice and with a side of mango chutney.

Chicken Bacon Avocado Wrap 11

Slices of oven-roasted chicken, crumbled bacon, provolone cheese, shredded carrots and spring greens in a garlic herb wrap with an avocado spread.

Served with a side of smoky aioli.

Green Goddess Summer Sandwich vegetarian 9.5

Slices of crisp green tomato, fresh mozzarella, pickled cucumber, and peppery sprouts, served on a Holman and Finch multigrain baguette with a

Green Goddess mayonnaise.

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

Apricot Almond Shortbreads 3

Buttery shortbread cookies flavoured with lemon, apricots, almonds, and a pinch of spice.

Desserts (available only during intermission)

Chocolate Fetish Ice Cream Pie 6

*From Greenwood Ice Cream, our ice cream supplier. Chocolate graham cracker crust, Chocolate Fetish ice cream topped with fudge, and chocolate chips. (We may have to substitute based on availability.) **Limited Quantities.***

Hot Apple Pecan Crisp with Ice Cream 6

Virgil's Soda Float wheat-free 5.5

Choose Root Beer, Cream Soda or Orange Cream + Vanilla Ice Cream

Please ask for your bottled soda from the bar server.

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

Coke, Diet Coke, Sprite, Ginger Ale, and Sweet and Unsweetened Tea

Bottled Juice and Bottled Waters 2

Bottled Virgil's Sodas 3.5

Root Beer, Cream Soda, and Orange Cream

Coffee, Hot Tea, and Hot Chocolate 2