

# Shakespeare Tavern Playhouse Menu

August 3, 2017 – October 1, 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, topped with roasted chickpeas.*

**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

**Caprese Salad Tartlet** vegetarian 6.5

*A square of rich puff pastry topped with a basil ricotta cheese spread, sliced mozzarella and heirloom cherry tomatoes and more basil.*

**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.*

**Smoked Gouda Broccoli Macaroni and Cheese** vegetarian 10.5

*A large ramekin of tender shell pasta, tender crisp broccoli and red onions baked in a smoky, creamy cheese sauce, topped with crisp smoky breadcrumbs.*

**Chicken Curry** nut-allergy 12

*Dark meat chicken slowly stewed in tomatoes, red potatoes, cumin, turmeric, and yogurt. Served over basmati rice and with a side of cucumber raita.*

**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 Holman and Finch multigrain bread 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

**Triple Chocolate Espresso Cookies** 3

*Rich cocoa, dark chocolate and chocolate covered espresso beans make this the richest cookie we bake.*

## Desserts (available only during intermission)

**Mississippi Mud Ice Cream Pie** nut-allergy 6

*From Greenwood Ice Cream, our ice cream supplier. Chocolate graham cracker crust, layers of Coffee and Rocky Road ice cream, topped with fudge, and pecans. (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.

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