

# Shakespeare Tavern Playhouse Menu

November 28, 2017 - January 28, 2018

## Smaller Plates

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

**Winter Black Eyed Pea And Greens Soup** vegan, wheat-free w/o roll 6.5  
*Warming black eye peas, winter root vegetables and greens in a rich vegetable broth.*

**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

**Roasted Artichoke Dip** vegetarian 7  
*Chunky artichoke hearts baked in a Parmesan cheese dip with a crispy breadcrumb crust. Served warm with pita chips.*

**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.*

**Baked Bouillabaisse** wheat-free without toasts and pepper sauce 15  
*Cod, scallops, and shrimp are baked with a fennel and tomato-flavored stew with saffron, and served with garlic toasts and a roasted red pepper sauce. Made in limited quantities.*

**Lentil Shepherd's Pie with Sweet Potato Mash** vegan, wheat-free 10.5  
*A richly spiced mushroom, lentil, and chickpea stew covered with a garlicky sweet potato mash.*

**Pot Roast and Onion Spread Sandwich** 12.5  
*Tender beef pot roast is shredded over Holman and French rolls, spread with a caramelized onion spread, and topped with roasted red peppers. Made in limited quantities.*

**Brie and Sun-Dried Tomato Sandwich** vegetarian, nut allergy 9.5  
*Holman and Finch baguettes spread with housemade pesto and filled with slices of rich French Brie cheese and slices of sun-dried tomatoes. Served warm.*

**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, prunes. Served cold.*

## Desserts (available pre-show and during intermission)

**Cream Cheese Chocolate Chip Brownie** 3

## Desserts (available only during intermission, ask about vegan/dairy free option)

**Chocolate Mascarpone Panna Cotta** wheat-free 6  
*An eggless custard, this panna cotta with made with heavy cream, mascarpone cheese and dark chocolate. Garnished with whipped cream.*

**Macarons** wheat-free 6  
*A plate to share in several flavors.*

**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 one hour and fifteen minutes before the performance. Food service ends ten 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