

Shakespeare Tavern Playhouse Menu

Our homemade zucchini bread, served with our tomato soup, is made with walnuts.

Please let your server know of any dietary, religious, or allergy requirements or sensitivities, and we will try our best to accommodate.

Smaller Plates

Soup of the Day

Check with our servers to see what is fresh today! Served with a honey wheat roll. **6.5**

Rainy Day Tomato Basil Soup

Creamy basil-laden soup. Served with homemade zucchini bread.

Ⓥ, (n)

6.5

Turkey Two-Bean Chili

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

Ⓞ, Ⓟ

6.5

Stilton Side Salad

Mixed greens topped with Stilton blue cheese and glazed walnuts and with house-made Stilton dressing.

Ⓥ, Ⓞ

6.5

Dragon Noodles

Angel Hair Pasta tossed with a sesame-lemon-ginger-chili dressing, served chilled with radish and green onion

Ⓥ

6.5

Larger Plates

Served with a side of mixed greens, which can be upgraded to a Stilton Salad for \$2.00 more.

Shepherd's Pie

*Chuck roast, carrots, onions, celery, and herbs in red wine gravy. Topped with olive oil garlic mashed potatoes. Served with a honey wheat roll. **Made in limited quantities.***

Ⓞ, Ⓟ

15

Cornish Pasty

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

12

Ratatouille with Crispy Polenta

A fresh, seasonal vegetable stew of eggplant, zucchini, and tomatoes with plenty of fresh herbs on top of baked polenta.

Ⓥ, Ⓞ

12.5

Chicken Curry

Dark meat chicken slowly stewed in tomatoes, potatoes, cumin, turmeric, almonds, and yogurt. Served over Basmati rice with Indian-style yogurt and Mango Chutney.

12.5

Sandwiches and Such

Served with a choice of sides: mixed greens, potato salad, coleslaw, or potato chips.

Smashed Chickpea Pan Bagnat

Lemony Chickpea salad on Alon's baguette with crisp veggies and briny caper and black olive relish

Ⓥ

9.5

Chicken Bacon Avocado Wrap

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 smoky aioli.

10

Tavern Sausage

Georgia made chicken and pork sausage in an Alon's Bakery bun spread with whole-grain Dijon mustard and topped with a mustard cabbage relish.

8.5

Desserts that are available pre-show and during intermission.

Cream Cheese Chocolate Chip Brownie

Ⓥ

3

Toffee and Dark Chocolate Cookies

One of our favorite cookies. Filled with dark chocolate chips, chunks of toffee, and M&Ms.

Ⓥ

3

Ⓥ - Vegetarian |

Ⓥ - Vegan | Ⓞ - Gluten Free | Ⓟ - Dairy Free | (n) - Nut Allergy | (s) - Seafood/Shellfish Allergy

Desserts that are available only during intermission.

Hot Apple Pecan Crisp with Ice Cream	Ⓥ, (n)	6
Cherry-Almond Cake with Coconut and Pistachios <i>Buttery coffee cake baked with fresh cherries and pistachios</i>	Ⓥ, (n)	5
Virgil's Soda Float <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>	Ⓥ, Ⓞ	5.5
Vanilla Bean Ice Cream	Ⓥ, Ⓞ	4
Sorbet <i>Rotating selection of flavors.</i>	🌱, Ⓞ	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. Foodservice ends ten minutes before showtime, with dessert and beverages available during intermission.

We support our local suppliers, which include Alon's Bakery and Greenwood Ice Cream Co.

Complete nutritional information is available upon request. The 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, and from time to time, fish and shellfish in our kitchen. While we make every effort to avoid cross-contact 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) <i>Coke, Diet Coke, Sprite, Ginger Ale, and Sweet and Unsweetened Tea</i>	2
Bottled Juice and Bottled Waters	2
Bottled Virgil's Sodas <i>Root Beer, Cream Soda, and Orange Cream</i>	3.5
Coffee, Hot Tea, and Hot Chocolate (free refills)	2

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