

ESTD. 1933

# MARTIN'S

## TAVERN

1264 Wisconsin Ave NW | Washington, DC | 202-333-7370 | martinstavern.com

## SOUPS & STEWS

### TRADITIONAL OYSTER STEW | Market Price

*"Made to order, has to be the BEST on the East Coast!"*

Large select oysters flash sautéed, set in a silky smooth broth of fresh cream, milk, white wine and spices. Topped with clarified butter and served with housemade garlic crostini

### NEW ENGLAND CLAM CHOWDER | 11.95

Served traditionally with oyster crackers

### FRENCH ONION SOUP | 9.95

*Rated the BEST in DC!* Topped with a baguette croûton and melted provolone cheese

### CHEF'S DAILY SOUP SPECIAL | 8.95

## SALADS

### MARTIN'S HOUSE | 6.95 / 10.95 add grilled chicken 15.95

Mixed baby greens tossed with sliced cucumber, shredded carrots tomatoes, dried cranberries topped with housemade croûtons  
Add goat cheese for \$1.50

### HARVEST BEETS | 8.95

Roasted red and golden beets, topped with baby mâche and goat cheese crumbles with a light champagne vinaigrette

### CAESAR | 7.95 / 10.95 add grilled chicken 15.95

Hearts of romaine tossed in housemade Caesar dressing topped with shaved Parmesan cheese and house-made croûtons

### AHI TUNA SALAD | 18.95

Seared sesame encrusted Ahi Tuna, served over mixed greens, tossed with chopped tomatoes, carrots, cucumbers, onion & soy dressing

### GRILLED SHRIMP, BABY SPINACH & ARUGULA | 18.95

With sliced green apples, chopped tomatoes, grilled onions and corn-tossed in champagne vinaigrette

### TY COBB | 17.95

Grilled chicken, fresh tomatoes, avocado, hard boiled egg, applewood smoked bacon and crumbled blue cheese over mixed greens, topped with fried shallots and served with ranch dressing

## APPETIZERS

### WELSH RAREBIT | 9.95

Toast points with classic sauce of cheddar cheese, heavy cream, special blend of spices and Raven® Lager

### DOUBLE OR TRIPLE PLAY SLIDERS | 11.95

Two crab cake sliders topped with apple-fennel slaw  
**OR** 3 little tavern burgers topped with cheddar cheese

### CHEESE PLATE | 17.95

An assortment of 5 exquisite cheeses from Spain served with prosciutto di parma, sliced granny smith apples rosemary focaccia and honey fig compote

### FRIED GREEN TOMATOES | 8.95

*A southern favorite, made to order!* With mandarin-orange aioli

### ONION RING LOAF | 8.95

Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

### POTATO SKINS | 9.50

Topped with shredded cheddar cheese, chopped scallions, applewood smoked bacon and sliced jalapeños. Served with sour cream

### JUMBO SHRIMP COCKTAIL | 15.95

Four jumbo shrimp with homemade cocktail sauce

### PETITE CRAB CAKES | Market Price

A bite-sized version of our signature dish served with mandarin-orange aioli

### SEARED AHI TUNA | 16.95

Encrusted with sesame seeds, drizzled with wasabi cream and served with soy sauce

### CALAMARI & SHRIMP | 13.95

Fried with housemade marinara and mandarin-orange aioli

### MUSSELS, MUSSELS, MUSSELS | 13.95

PEI mussels in lemon butter white wine sprinkled with scallions and served with sun-dried tomato focaccia

### SMOKED SALMON | 14.95

Diced hard boiled eggs, tomatoes, red onion and capers served with housemade dilled crème fraiche and toast points

## MARTIN'S SPECIALTIES

### COMFORT FOOD

#### **MARTIN'S DELIGHT — OUR OWN HOT BROWN | 18.95**

*Created in the Brown Hotel in Kentucky, perfected by Martin's!*  
Sliced roasted turkey on toast, smothered in our homemade rarebit sauce topped with sliced tomato, applewood smoked bacon and Parmesan cheese, served in a cast iron skillet

#### **THE TAVERN TREAT | 21.95**

Split English muffin, toasted, loaded with sautéed jumbo lump crab meat and sliced fresh mushrooms topped with housemade hollandaise sauce served with seasonal vegetables

#### **FISH & CHIPS | 20.95**

Fresh Cod fillet fried to a crispy golden brown served with French fries, cole slaw and housemade remoulade

#### **FRESH CALF'S LIVER | 24.95**

Hand-cut and cooked to your specification. Topped with caramelized onions and applewood smoked bacon served with garlic mashed potatoes, fresh green beans and veal reduction

#### **SHEPHERD'S PIE... Billy's Own Recipe! | 19.95**

Fresh ground lamb, peas, carrots, onions, garlic and rosemary infused with a bit of Guinness, topped with garlic mashed potatoes made from scratch, and cheddar cheese

#### **FREE-RANGE BISON BURGER | 17.95**

8oz - "The Healthy Choice" On a toasted brioche with lettuce, tomato and onion, served with French fries and dill spear add sautéed mushrooms, caramelized onions, jalapeños or choice of cheese, applewood smoked bacon or avocado (\$1.50 each)

#### **TAVERN BURGER | 16.95**

8oz - Locally raised grass-fed beef on a toasted brioche with lettuce, tomato and onion, served with French fries and dill spear add sautéed mushrooms, caramelized onions, jalapeños or choice of cheese, applewood smoked bacon or avocado (\$1.50 each)

### POULTRY

#### **CHICKEN & ANDOUILLE FETTUCCINE | 25.00**

Pan-seared and tossed with baby spinach grape tomatoes, shallots and garlic in rosemary Parmesan cream

#### **PASTA PRIMAVERA | 21.00**

Fettuccine with sautéed grape tomatoes, sliced zucchini, carrots red onions and baby arugula tossed in herbed olive oil

#### **CHICKEN PARMESAN | 22.00**

Tender pan fried breaded breast cutlet topped with house-made marinara sauce and mozzarella baked until golden and served over fettuccine tossed in homemade marinara

### MEAT

#### **AGED FILET MIGNON – 8oz | 38.00**

Over a large crostini, served with garlic mashed potatoes, broccoli and baby carrots with house special veal reduction

#### **CENTER CUT NEW YORK STRIP – 14oz | 37.00**

With broccoli, garlic mashed potatoes and baby carrots with house special veal reduction

#### **GRILLED RACK OF LAMB | 38.00**

Lightly seasoned and marinated in extra virgin olive oil fresh rosemary and basil. Served with fingerling potatoes and housemade olive tapanade!

#### **14 oz. GRILLED BONE-IN PORK CHOP | 29.00**

Lightly seasoned with fresh herbs and olive oil over cheese grits and sautéed spinach with homemade apple chutney on the side

#### **MARINATED LONDON BROIL | 25.95**

Thinly sliced served medium rare with garlic mashed potatoes sautéed spinach and housemade veal reduction

#### **SLOW-ROASTED PRIME RIB with Au Jus | 39/37**

Regular cut (18oz) - medium rare, End cut - well done  
Slow-roasted and seasoned, with broccoli and baked potato  
*Limited availability Thursday - Sunday*

### SEAFOOD & PASTA

#### **MARTIN'S SEAFOOD PASTA | 35.00**

Sautéed lobster, shrimp, mussels, grape tomatoes and fresh spinach tossed in light lemon-caper sauce over fettuccine topped with jumbo lump crab meat

#### **MAINE LOBSTER & JUMBO CRAB RISOTTO | 36.00**

With fresh poached lobster, jumbo lump crab with sautéed grape tomatoes, fresh rosemary drizzled with house made seafood broth

#### **JUMBO LUMP CRAB CAKES - PAN SAUTÉED | Market Price**

*Martin's family recipe Maryland-style since the 1930's!* Two of our famous jumbo lump & back fin crab cakes your choice of two sides for the perfect crab cake platter

#### **GRILLED ATLANTIC SALMON FILLET | 29.00**

With sweet chili sauce, served with green beans and Basmati rice

#### **SEAFOOD PAELLA | 34.00**

Shrimp, scallops, mussels, calamari, Andouille sausage, bell peppers and saffron Basmati rice, in a lobster cream sauce

#### **PAN-SEARED SEA SCALLOPS | 33.00**

With basmati rice, sautéed spinach, mango salsa & toasted almonds

# BRUNCH

## BREAKFAST

### **EARLY RISER | 12.95**

Two eggs any style. Choice of Hearthstone ham, bacon or sausage. Served with home fries, toast and coffee.

### **CHALLAH FRENCH TOAST | 11.95**

Served with a choice of Hearthstone ham, bacon or sausage.  
*A great shared plate for the table too!*

### **BUTTERMILK PANCAKES | 11.95**

Made with just a hint of cinnamon. Served with a choice of Hearthstone ham, bacon or sausage.

### **THE RANCHER | 13.95**

Two eggs any style with a short stack of pancakes.  
Choice of Hearthstone ham, bacon or sausage.

### **CHESAPEAKE BENEDICT | 16.95**

Fried green tomatoes topped with our famous petite crab cakes, two poached eggs, then covered in hollandaise.  
Served with fresh fruit and home fries.

### **MARTIN'S TRADITIONAL EGGS BENEDICT | 14.95**

Split English muffin with your choice of Smithfield ham or sautéed spinach topped with two poached eggs and hollandaise. Served with home fries and fresh fruit.

### **CORNED BEEF HASH WITH POACHED EGGS | 12.95**

Traditionally prepared on our flat top, served with toast.  
*Decadence at its best!*

### **HOMEMADE CREAMED CHIPPED BEEF | 13.95**

*"Best kept secret!"* Served over toast, or topped with two eggs.

### **STEAK & EGGS | 18.95**

8-oz. Choice New York strip, with two eggs any style, choice of toast and home fries.

### **SMOKED SALMON & BAGEL | 13.95**

Nova lox with accoutrements, toasted bagel and cream cheese.

### **YOUR WAY OMELET | 13.95**

Choose three different ingredients to make your ideal omelet.  
Served with home fries, fresh fruit and toast.

### **BREAKFAST SANDWICH #1 and #2 | 11.95 / 12.95**

#1: two scrambled eggs with Hearthstone ham and cheddar.  
#2: two fried eggs, Andouille sausage, cheddar cheese, grilled onions, lettuce, tomato and roasted garlic aioli. Brioche bun.

## LUNCH

### **PAN-SEARED SALMON\* | 15**

Panko crusted, over basmati rice & green beans, teriyaki glaze.

### **SHRIMP FETTUCCINE\* | 20**

Three jumbo shrimp sautéed with tomatoes, basil, and garlic.  
Tossed with fettuccine in a lobster cream sauce.

### **PETITE NEW YORK STRIP\* | 18**

8-oz. Tender, lean, great flavor.  
Served with Garlic mashed potatoes and seasonal vegetables.

## SANDWICHES

### **CRAB CAKE SANDWICH | 16.95**

Our famous jumbo lump crab cake on a grilled rustico roll.  
Served with fresh herb aioli and jicama slaw.

### **PRIME RIB & CHEESE SANDWICH | 15.95**

Thinly sliced slow-roasted with sautéed onions, green peppers and melted provolone on grilled ciabatta. Served with a horseradish cream sauce.

### **LOBSTER ROLL | 21.95**

Fresh poached Maine lobster with shallots, celery, and red peppers.  
Tossed with Billy's special herbed mayo. New England-style roll.

### **ROASTED TURKEY SANDWICH | 12.95**

Swiss cheese, apple wood-smoked bacon, avocado, lettuce and tomato with roasted garlic mayo on sourdough bread.

### **CLASSIC REUBEN | 13.95**

Irish corned-beef with melted Swiss cheese, thousand island dressing and sauerkraut. Served on grilled marble rye.

### **GRILLED CHICKEN SANDWICH\* | 13.95**

Fresh grilled chicken breast topped with goat cheese, grilled onions, lettuce and tomato. Served on a toasted ciabatta roll.

### **MONTE CRISTO\* | 12.95**

Puff pastry stuffed with Hearthstone ham, roasted turkey and provolone cheese. Served with apple butter.

### **AHI TUNA SANDWICH\* | 16.95**

Topped with baby arugula, shaved cucumbers, avocado, and hoisin sauce. Served on toasted sourdough bread, wasabi aioli on the side.

### **FOR AN ADDITIONAL CHARGE**

Onions, Peppers, Tomatoes, Mushrooms, Spinach, American, Swiss, Provolone, Cheddar, Goat Cheese, Ham, Bacon, Avocado, Goat Cheese, Jumbo Lump Crab, Smoked Salmon