

# LUNCH MENU

OPEN 11AM-MIDNIGHT | CLOSED TUESDAY



610.383.0600 | www.thewhip tavern.com

## STARTERS

### MUSSELS IN CIDER

Prince Edward Island mussels steamed in an aromatic broth of Strongbow cider, garlic and fresh sage\*

### WELSH RAREBIT

A warm blend of English cheddar and Stilton cheeses swirled with Smithwick's Irish Ale, served with crostini for dipping

### SMOKED FISH PLATE

One piece each of sustainable Scottish salmon, trout and mackerel on potato pancakes with dill crème fraiche and capers

### CHICKEN FINGERS

Served plain with honey mustard (also serve Buffalo style with blue cheese)

### CHICKEN WINGS

Served with blue cheese and celery

### SCOTCH EGG

A pub favourite! Hard cooked egg wrapped in seasoned local ground pork, lightly breaded and fried

## SALADS

(ADD CHICKEN, SHRIMP, SALMON OR SCALLOPS)

### CAESAR

Baby hearts of romaine and our own Caesar dressing\*

### TAVERN

Mixed field greens with a creamy Stilton dressing

### RUNNYMEDE WATERCRESS

Fresh watercress with toasted pine nuts, English cheddar and Guinness vinaigrette

## HOUSE-MADE SOUPS

### MUSHROOM

Kennett Square mushrooms in porcini broth

### ENGLISH ONION

Caramelized onions flavoured with Strongbow cider, topped with toast and aged English cheddar

### SOUP OF THE DAY

Chef's special preparations

*Prices vary*

## DAILY QUICHE

Chef's daily preparation using only fresh ingredients in a house made crust. Served with a side salad.

## CARVERY

YOUR CHOICE OF ONE MEAT, CHEESE, BREAD, AND DRESSING SERVED WITH CRISPS  
HOUSE-MADE COLE SLAW ON YOUR SARNIE OR ON THE SIDE EXTRA

<u>MEATS</u>	<u>CHEESES</u>	<u>BREADS</u>	<u>DRESSING</u>
Local Smoked Turkey	Provolone	Marbled Rye	Dijonnaise
Ham	Cheddar	Farmhouse White	Mayonnaise
Local Roast Beef	Swiss	Multi-grain	Russian
Pastrami	American	Sourdough	Colman's Mustard
	Brie	Kaiser	Spicy Honey Mustard
		Wrap	

THE WHIP TAVERN PROUDLY USES LOCAL, ORGANIC, AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE

*Many of our menu items can be prepared to accommodate allergies. Please ask us for assistance.*

*A \$2.00 charge will be added for split and shared plates. 18% Gratuity may be added to parties of eight or more*

*\$2.50 corkage fee will be charged for each BYO container of alcohol*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

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## SANDWICHES

### TURKEY RACHEL

Green Meadows farms smoked turkey topped with Swiss, Russian dressing and house-made cole slaw on sourdough bread, with crisps

### THE TAVERN SANDWICH

A thick slice of smoked ham on crusty bread with Brie, tomato, and spicy honey mustard served with crisps

### BUSTER'S FANCY

Green Meadow Farms smoked turkey in a whole wheat pita with Brie, sliced apple and cranberry relish. Served with a side salad

### CHICKEN BREAST

Antibiotic & hormone free local chicken breast smoked chevre and roasted ren peppers. With chips

### BEEF BURGER

8oz. locally raised grass fed organic beef burger, includes lettuce, tomato, raw onion, with chips\*

### VEGETARIAN BURGER

A savory house-made patty of split peas and brown rice, includes lettuce, tomato, raw onion, with a side salad

### THE BLACK MACK

Two quarter-pound patties of Elkins' Black Angus beef, Russian dressing, shredded lettuce, American cheese, pickle slices and diced onion on crostini bread, with chips\*

### HOT PASTRAMI SPECIAL

Thinly slice pastrami on marbled rye with Swiss cheese, caramelized onions Dijonnaise and crisps

### THE DELI CHEESE STEAK

A tribute to a Springdell legend. Made with provolone cheese, with crisps

### BEEF ON WECK

Thinly sliced beef on a Kummelweck roll with a side of fresh horseradish, with chips\*

## ADDITIONAL SANDWICH TOPPINGS

*Aged cheddar*

*Crumbled Stilton*

*Swiss*

*American*

*Provolone*

*Fruitwood Bacon*

*Sautéed mushrooms*

*Caramelized onions*

*Hot peppers*

## MAINS

### BANGERS AND MASH

One large roasted pork banger sausage roasted and served over house-mashed potatoes with onion sage gravy

### FISH AND CHIPS

A 4oz. strip of cod coated in our house-made batter and fried golden brown and crisp (add side of mushy peas or house-made cole slaw)

### SHEPHERD'S PIE

Lamb and vegetables in savory gravy served in a crock under mashed potatoes

### PLOUGHMAN'S LUNCH

Slices of crusty bread, Tavern style ham, aged English cheddar and Stilton cheeses, Branston pickle and pickled onions

### GUINNESS LAMB STEW

Tender pieces of Guinness braised lamb in a hearty stew with root vegetables

## TEMPERATURES

Rare - cold red center | Medium Rare - warm red center | Medium - warm reddish pink center  
Medium Well - warm pink to brown center | Well - warm no pink center