

♪ Lunch Wine Selections ♪

White Wine

<i>Sonoma Vineyards Chardonnay</i>	<i>6/24.00</i>
<i>Fontana Candida Pinot Grigio</i>	<i>6/24.00</i>
<i>Beringer White Zinfandel</i>	<i>6/24.00</i>
<i>Possums "Blewitt Springs" Chardonnay</i>	<i>28.00</i>
<i>Castle Rock Sauvignon Blanc</i>	<i>7/28.00</i>
<i>Chateau St Jean Chardonnay</i>	<i>28.00</i>

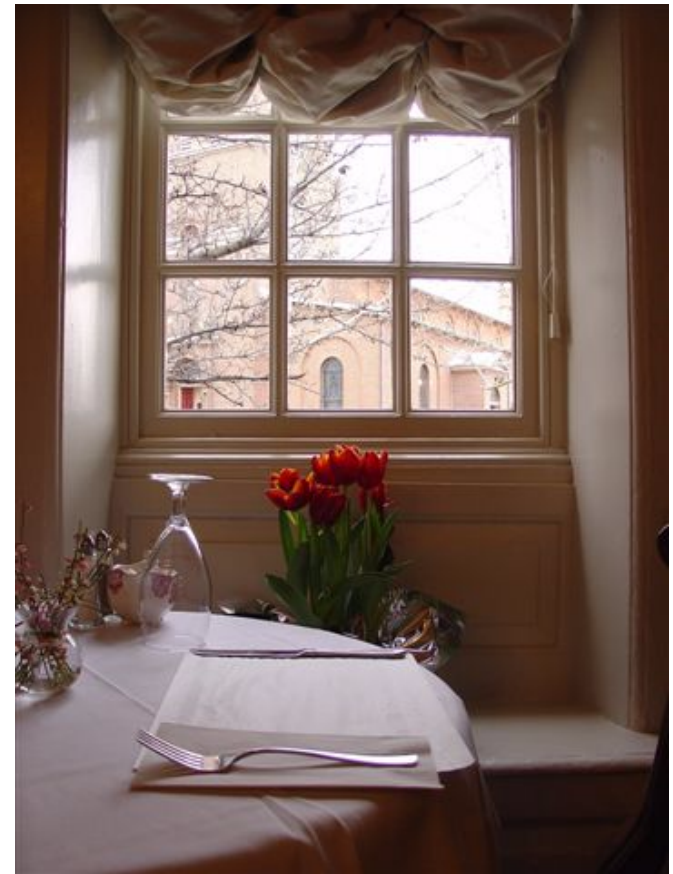
Red Wine

<i>Mirassou Pinot Noir</i>	<i>7/28.00</i>
<i>Frances Coppola Pinot Noir</i>	<i>34.00</i>
<i>Petit Bistro Merlot</i>	<i>6/22.00</i>
<i>St Emilion Rocher-Figeac Bordeaux</i>	<i>34.00</i>
<i>Chateau Grande Cassagne Grenache/Syrah</i>	<i>7/28.00</i>
<i>Firefly Shiraz</i>	<i>6/23.00</i>
<i>Rosemont Shiraz</i>	<i>34.00</i>
<i>Boordy Petit Cabernet Sauvignon</i>	<i>6/24.00</i>
<i>Domaine St Jean Cabernet Sauvignon</i>	<i>28.00</i>
<i>Liberty School Cabernet Sauvignon</i>	<i>32.00</i>
<i>Hook and Ladder Cabernet Blend</i>	<i>40.00</i>

Champagne

<i>Mumm Cuvee, Napa</i>	<i>7/32.00</i>
<i>Perrier Jouet, France</i>	<i>58.00</i>
<i>Veuve Cliquot Ponsardin, France</i>	<i>68.00</i>

Reynold's Tavern



*7 Church Circle
Annapolis, Maryland*

❧ The Beginning of Tea... ❧

Quoted from the Tea companion by Jane Pettigrew

Until the early nineteenth century, tea was drunk at all times of the day and particularly as a digestif after the main evening meal. There was no formalized "afternoon tea" as we know it today. The credit for the invention of this truly British institution is given to Anna, the seventh Duchess of Bedford who, because of the long gap between a light luncheon and a late evening meal, is said to have experienced what she called "a sinking feeling" in the middle of the afternoon. To satisfy her pangs of hunger, she asked her maid to bring a pot of tea and a little light refreshment to her room, and she found this arrangement so agreeable that she quickly started asking her friends to join her for afternoon tea.

Very soon, all of fashionable London was indulging in these gatherings to drink tea, eat dainty sandwiches and delicate cakes, and exchange gossip and general conversation. As the fashion caught on, so silversmiths, porcelain companies, and linen manufacturers began to produce all of the equipage necessary for elegant teas. Cookbooks began to include instructions on how to brew and serve tea, how to organize tea receptions, which foods to serve, and how to create tea parties for all occasions.

An elegant, stylish afternoon tea (also at one time called low tea) should not be confused with high tea (also known as meat tea in the early days) a robust, family meal of hearty, filling savory and sweet foods that was eaten at 5.30 or 6pm by the working classes when they returned from a long hard day in the factories, mines, and offices.

❧ Beverages ❧

<i>Loose Leaf Hot Tea for one</i>	3.50
<i>Pot of Yin Zhen White Tea, per person</i>	5.50
<i>Pot of "Blooming Tea" for one, per person</i>	5.50
<i>Apple, Cranberry or Orange Juice</i>	2.00
<i>Saratoga Sparkling Water, 12 ounce</i>	2.75
<i>Saratoga Sparkling Water, 28 ounce</i>	5.75
<i>Lorina Sparkling Orangeade</i>	2.50
<i>Kristian Regale Sparkling Pear</i>	2.50
<i>Diet Coke/Coke/Sprite/Ginger Ale</i>	2.00
<i>French Press Coffee for One (locally roasted)</i>	3.50
<i>Espresso</i>	2.00
<i>Cappuccino or Latte</i>	3.00
<i>Ghirardelli Hot Chocolate</i>	3.00

❧ Beer Selections ❧

<i>Clipper City Gold Ale (local brew!)</i>	5.00
<i>Guinness</i>	5.00
<i>Miller Light</i>	4.00
<i>Amstel Light</i>	4.00
<i>Bass Ale</i>	4.00
<i>Newcastle Brown Ale</i>	5.00
<i>Kronenbourg 1664</i>	5.00

Reynold's Sandwiches

All sandwiches are served with our home made Potato Salad, or if you prefer, have a 1/2 cup of soup for \$1.50.

- B.L.T. 8.50
 Club style sandwich on toasted white bread with ginger mayo.
- Chicken, Mozzarella and Basil Sandwich 9.95
 Slices of seasoned grilled chicken, aged Mozzarella, tomato, basil and four cheese garlic spread grilled on French farm bread
- Turkey Reuben 9.25
 Turkey pastrami with sauerkraut, Swiss cheese and Thousand Island dressing on marble Rye bread.
- Ultimate Ham and Swiss 9.25
 Honey cured ham with Swiss, mango chutney, red onion, roasted red pepper, and curry honey mustard on French farm bread.
- Apple, Cheddar and Feta Sandwich 8.95
 Slices of granny smith apple with cheddar and feta cheese grilled on Country white bread. Served with a side of honey mustard dipping sauce.
- Shrimp Po' Boy 12
 Crispy fried shrimp, lettuce, tomato and remoulade on French baguette.

Week Day Special

Available Monday - Friday 11am - 5pm. Dine In only

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| Soup, Salad and Choice of Dessert or Glass of Wine 11.50
This complete lunch offers a choice of House Salad or Caesar Salad with our home made crostini bread; a cup of Cream of Crab Soup, or the Soup of the Day; and your choice of one of our Delicious Desserts, or a Glass of our House Wine. |
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20% service charge will be added to parties of 6 or more and sorry no separate checks on parties of 6 or more.
 There is a split entrée charge of 3.50.

Afternoon Tea Selections

- Cream Tea per person 7.90
 Pot of tea for one, your choice of two scones (plain, golden raisin, or cranberry orange) with whipped cream and strawberry preserves.
- Sweet Tea per person 13.50
 Pot of tea for one; one plain, golden raisin or cranberry orange scone, whipped cream, strawberry preserves and a variety of tea cakes and pastries.
- Savory Tea per person 13.50
 Pot of tea for one; one plain, golden raisin or cranberry orange scone, whipped cream, and strawberry preserves. Savory tarts and finger sandwiches in a variety of homemade flavors to include ham, egg salad, and walnut-cream cheese.
- Afternoon Tea per person 16.00
 A combination of the savory and sweet teas. Pot of tea for one; one plain, golden raisin or cranberry orange scone, whipped cream, strawberry preserves, a selection of finger sandwiches, savory tarts and a variety of tea cakes and pastries.
- Colonial High Tea per person 19.95
 The Afternoon Tea plus your choice of soup, small house salad or a slice of our Reynolds Quiche (Lorraine or Vegetable).
- Champagne Tea per person 23.00
 The Afternoon Tea plus a glass of premium champagne served with a seasonal Chocolate confection.
 Our Afternoon Teas are portioned and served per person.
 You may share any of our Afternoon Teas for a \$7.00 surcharge.
 This includes an additional pot of tea for one.

A la Carte Scones

- Scone 1.45
 Your choice of plain, golden raisin or cranberry orange.
- Scone with Cream 2.20
 Choice of scone with whipped cream & strawberry preserves.
- Scones To Go 9.00
 By the half dozen. Packed with whipped cream and preserves.

🌀 Soups and Appetizers 🌀

French Onion Soup	6.00
Cup of Soup	5.00
Choice of Soup of the Day or our Cream of Crab Soup	
Bowl of Soup	6.00
Choice of Soup of the Day or our Cream of Crab Soup	
Portabella Fries	7.50
Beer battered mushrooms dusted with panko crumbs and parsley; with Honey Mustard sauce	
Sweet Potato Fries	4.50
Served drizzled with caramel cream sauce.	
PEI Mussels	10.00
A full pound in white wine, garlic and herbs.	

🌀 Our Salads 🌀

Dressings - Dijon Honey Mustard, Champagne vinaigrette,
Blue Cheese, Caesar, Raspberry Walnut Vinaigrette, White
or Red Balsamic Vinaigrette, Mango Chutney.

House Salad	5.00
Spring greens with English cucumber, tomato, shredded carrot, black olives and red onion.	
Caesar Salad	6.95
Romaine salad with Caesar dressing, shaved Parmesan, garlic croutons	
Caesar with Grilled Chicken	9.95
Caesar with Grilled Steak	12.95
Chicken, Gorgonzola and Walnut Salad	9.95
Slices of grilled chicken breast served over a bed of mixed greens and tomato tossed in blue cheese dressing. Sprinkled with chopped walnuts and crumbled Gorgonzola.	
Reynolds Coronation Chicken Salad	9.95
Chunks of seasoned grilled chicken mixed with a light mango chutney and mayo dressing, red grapes and pine nuts, served over mixed greens.	
Grilled Salmon Salad	10.50
Mixed greens tossed in White Balsamic dressing with red onion and shaved Parmesan Reggiano cheese. Topped with grilled salmon.	

Red Wine Poached Pear Salad	9.00
Mixed greens in tossed in champagne vinaigrette with candied pecans, Gorgonzola cheese; and a whole poached pear.	
Warm Goat Cheese Salad	10.00
Mixed greens tossed with raspberry walnut vinaigrette; caramelized beets, walnuts and Granny Smith apples topped with goat cheese.	

🌀 House Specialties 🌀

Bangers and Mash	12.95
Succulent, genuine English pork sausages served with a rich gravy and mashed potato.	
Shepherd's Pie	12.00
Traditional English pie with slow roasted lamb in a rich gravy with English peas, carrots, onion, celery and red wine. Topped with mashed potato.	
Crab Cake Lunch	12.95
Lump crab cake baked golden brown and served with red bliss mashed potato and steamed spinach.	
Crab Stuffed Portabella	11.95
Portabella mushroom topped with lump crab cake and baked golden brown. Served with red bliss mashed potato and steamed spinach.	
Spinach Stuffed Portabella	9.95
Oven roasted mushroom topped with sautéed spinach and melted Swiss cheese. Served with red bliss mashed potato.	

🌀 Reynold's Quiche 🌀

All of our specialty quiche are served with house salad and dressing of your choice.

Quiche de la Mer	10.95
Lightly seasoned jumbo shrimp and crab.	
Vegetable Quiche	10.95
Baked with asparagus, carrots and roasted red pepper.	
Quiche Lorraine	9.95
Our house baked quiche with oven roasted bacon.	