

Reynolds Tavern Restaurant Week Menu

Appetizer

Cream of Crab Soup

Our signature recipe with Old Bay, sherry and lump crab

Soup of the Day

Lunch Entrée Selections

Spinach Stuffed Portabella

Oven roasted mushroom topped with sautéed spinach and melted Swiss cheese. Served with red bliss mashed potato

Chicken, Gorgonzola and Walnut Salad

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.

Apple, Cheddar and Feta Sandwich

Slices of granny smith apple with cheddar and feta cheese grilled on Country white bread. Served with a side of honey mustard dipping sauce.

Dessert Selections

Peach Tart

Luscious peach baked in a buttery pastry pie; with fresh whipped cream.

Scone with Cream

Choice of scone with whipped cream & strawberry preserves.

\$15.95 3 Course Menu