

♪ Lunch Wine Selections ♪

White Wine

<i>Snoqualmie Chardonnay</i>	<i>7/28.00</i>
<i>Fontana Candida Pinot Grigio</i>	<i>7/28.00</i>
<i>Beringer White Zinfandel</i>	<i>6/24.00</i>
<i>Possums "Blewitt Springs" Chardonnay</i>	<i>8/32.00</i>
<i>Castle Rock Sauvignon Blanc</i>	<i>7/28.00</i>
<i>Chateau St Jean Chardonnay</i>	<i>28.00</i>
<i>LVDH Signature Series Sancerre</i>	<i>10/40.00</i>
<i>Willamette Valley Reisling</i>	<i>8/32.00</i>
<i>Santa Margherita Pinot Grigio</i>	<i>42.00</i>

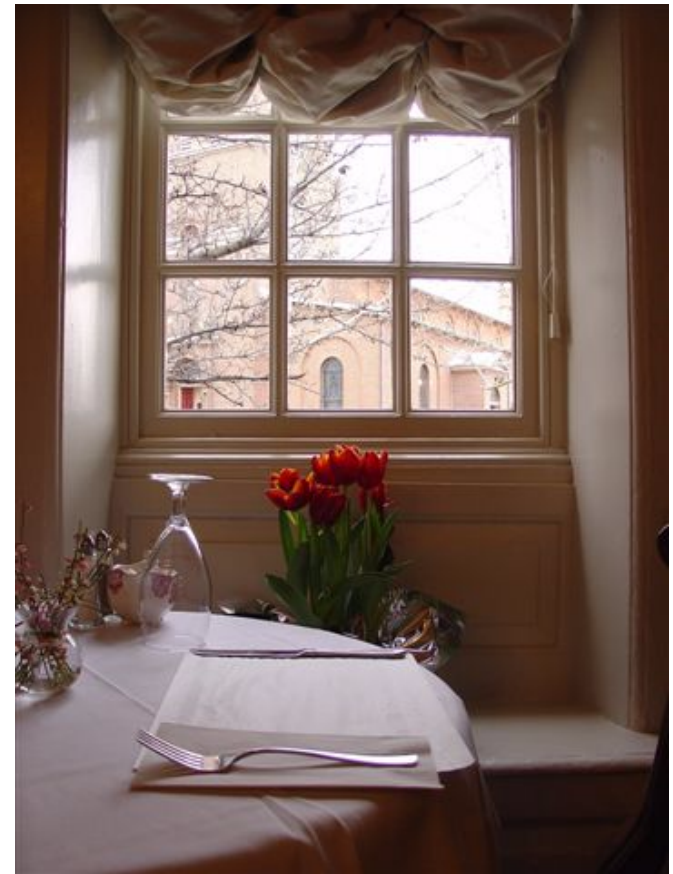
Red Wine

<i>Mirassou Pinot Noir</i>	<i>8/32.00</i>
<i>Frances Coppola Pinot Noir</i>	<i>10/40.00</i>
<i>Petit Bistro Merlot</i>	<i>7/28.00</i>
<i>Chateau Grande Cassagne Grenache/Syrah</i>	<i>7/28.00</i>
<i>Hardy's Shiraz</i>	<i>6/24.00</i>
<i>Boordy Petit Cabernet Sauvignon</i>	<i>8/32.00</i>
<i>Liberty School Cabernet Sauvignon</i>	<i>38.00</i>
<i>Hook and Ladder Cabernet Blend</i>	<i>40.00</i>

Champagne

<i>Mumm Cuvee, Napa</i>	<i>10/40.00</i>
<i>Perrier Jouet, France</i>	<i>65.00</i>
<i>Veuve Cliquot Ponsardin, France</i>	<i>80.00</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>Saratoga Sparkling Water, 12 ounce</i>	2.75
<i>Saratoga Sparkling Water, 28 ounce</i>	5.75
<i>Apple, Cranberry or Orange Juice</i>	2.00
<i>Fresh Brewed Iced Tea - sweetened or unsweetened</i>	2.00
<i>Fresh Brewed Flavored Iced Tea</i>	2.25
<i>Diet Coke/Coke/Sprite/Ginger Ale</i>	2.00
<i>Lorina Sparkling 'Blood Orange'</i>	2.50
<i>Kristian Regale Sparkling Pear</i>	2.50
<i>French Press Coffee</i>	3.50
<i>Espresso</i>	2.00
<i>Cappuccino or Latte</i>	3.00
<i>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>	5.00
<i>Amstel Light</i>	5.00
<i>Bass Ale</i>	5.00
<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 10
 Slices of seasoned grilled chicken, 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
- Grilled Chicken, Bacon and Cheddar 12.00
 Chicken breast grilled with Cheddar Cheese and bacon; served on a corn dusted Kaiser roll with lettuce and tomato.
- Ham and Pork Tenderloin Sandwich 9.95
 Honey cured ham with sliced pork tenderloin, Swiss cheese, and 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.

Week Day Special

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

- 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.

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 13.95
 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 13.95
 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 cucumber cream cheese.
- Afternoon Tea per person 17.00
 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 20.95
 The Afternoon Tea plus your choice of soup, small house salad or a slice of our Reynolds Quiche (Lorraine or Vegetable). Substitute a cup of our French Onion Soup for \$1.50
- Champagne Tea per person 24.00
 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 plain, golden raisin or cranberry orange 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
<i>Classic French onion topped with our home made crostini bread, swiss and provolone cheese</i>	
Cup of Soup	5
<i>Choice of Soup of the Day or our Cream of Crab Soup</i>	
Bowl of Soup	6
<i>Choice of Soup of the Day or our Cream of Crab Soup</i>	
PEI Mussels	10
<i>A full pound in white wine, garlic and herbs.</i>	
Crab Dip	9
<i>Crab meat, garlic, onion, cream cheese and our 5 spice blend</i>	
Sweet Potato Fries	5
<i>Served drizzled with caramel cream sauce</i>	
Chips and Curry	5.95
<i>Traditional British Isles yellow Indian curry sauce served over our hand cut fries</i>	

🌀 Our Salads 🌀

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

House Salad	5
<i>Mixed greens with English cucumber, tomato, shredded carrot, black olives and red onion with red balsamic vinaigrette</i>	
Reynolds Caesar Salad	6.95
<i>fresh cut romaine, shaved Parmesan, home made garlic croutons</i>	
Caesar with Grilled Chicken	11
Reynolds Coronation Chicken Salad	9.95
<i>Chunks of seasoned grilled chicken mixed with a light mango chutney dressing, red grapes and pine nuts over mixed greens.</i>	
Grilled Salmon Salad	12
<i>Mixed greens tossed in White Balsamic dressing with red onion and shaved Parmesan Reggiano cheese. Topped with grilled salmon</i>	
Cashew Chicken Salad	14
<i>Pan fried cashew crusted chicken breast served over a bed of spring mix with tomato, cucumber, mandarin oranges, sweet peppers and soy-ginger dressing</i>	

Warm Goat Cheese and Strawberry Salad	12
<i>Spring mix tossed in raspberry walnut vinaigrette with fresh strawberries, walnuts, and tomato topped with pan seared breaded goat cheese medallions</i>	

🌀 House Specialties 🌀

Bangers and Mash	14
<i>Succulent, genuine English pork sausages served with a rich gravy and mashed potato.</i>	
Shepherd's Pie	15
<i>Traditional English pie with slow roasted lamb in a rich gravy with English peas, carrots, onion, celery and red wine. Topped with mashed potato.</i>	
Crab Cake Lunch	13.95
<i>Lump crab cake baked golden brown and served with our house salad and dressing of choice.</i>	
Crab Stuffed Portabella	11.95
<i>Portabella mushroom topped with lump crab cake and baked golden brown. Served with house salad and dressing choice.</i>	
Spinach Stuffed Portabella	9.95
<i>Oven roasted mushroom with sautéed spinach and melted Swiss cheese. Served with house salad and dressing choice.</i>	

🌀 Reynold's Quiche 🌀

<i>All of our specialty quiche are served with house salad and dressing of your choice.</i>	
Vegetable Quiche	10.95
<i>Baked with fresh vegetables....ask for today's Chef's selection!</i>	
Quiche Lorraine	10.95
<i>Our house baked quiche with oven roasted bacon.</i>	
Quiche de La Mer	10.95
<i>Baked with lightly seasoned shrimp and crab meat.</i>	