

## Pope's Tavern at the Oxford Inn

### Soup/Salad

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| House Salad<br>field greens, balsamic, parmesan crisp      | \$5 |
| BLT Salad<br>baby iceberg, blue cheese dressing            | \$8 |
| Caprese<br>fresh mozzarella, tomato, basil, balsamic syrup | \$9 |
| Soup de Jour   |     |

### Appetizers

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| Fig Ravioli<br>Black mission figs, blue cheese, crispy prosciutto<br>drizzled with balsamic syrup, | \$9  |
| Crispy Shrimp<br>wrapped in angel hair, pesto cream  | \$10 |
| Tuna Tartar<br>sushi grade, sesame ginger vinaigrette,<br>five spice dusted wontons                | \$12 |
| Moules and Frites<br>PEI mussels, garlic wine broth, saffron cream                                 | \$12 |

### Main

|   |      |
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| Chicken<br>organic breast milanese, arugula,<br>reggiano & lemon thyme vinaigrette          | \$24 |
| Crab Cakes<br>zucchini & corn pancakes<br>remoulade & red pepper couli                      | \$30 |
| Filet Mignon<br>parmesan potato cake, tomato provencal,<br>herb pesto & gorgonzola butter   | \$30 |
| Flounder<br>française, mashed potatoes<br>spinach, lemon caper sauce                        | \$25 |
| Pasta Primavera<br>fresh fettuccini, summer vegetables,<br>olive oil, herbs & reggianno     | \$20 |
| Tuna<br>seared & sesame crusted, soba salad<br>cucumber, snap peas, coconut wasabi<br>sauce | \$28 |