

MIDATLANTIC

MA butcher block

THE PERFECT MA SNACK: A SAMPLING OF OUR HOUSE-MADE SAUSAGES + CURED MEATS, CONDIMENTS, LOCAL + ARTISANAL CHEESES, ETC.

small \$22 (serves 2-4) large \$38 (serves 6-8)

snacks, etc.

MA CLAM CHOWDER bowl \$10 cup \$7

WARM SOFT PRETZEL + barley mustard \$6

WELSH RAREBIT FONDUE with warm soft pretzel for dipping \$12

PIG WINGS

boneless pork, marinated and fried and finished with a sweet and spicy molasses and rosewater glaze \$12

FRIED OYSTERS AND SALSIFY \$16 : **FRIED CLAMS AND SALSIFY** \$14

CRAB SCRAPPLE savory waffle + spicy pepper marmalade \$14

CHICKEN SCRAPPLE savory waffle + chicken pan gravy \$10

GRILLED WILD MUSHROOM FLATBREAD \$10

MA PIGS IN BLANKETS \$8

STEAMED CLAMS AND MUSSELS \$14

MA SALT AND VINEGAR POTATO CHIPS \$5

PICKLE JAR \$8

CHEESE BOARD with housemade condiments (3 cheeses) \$12

salads

add to any salad: 3 fried oysters \$6 crab scrapple \$8 rotisserie chicken \$6

FARMHOUSE SALAD wedge of butter lettuce, housemade summer sausage, fresh and pickled vegetables, buttermilk and garlic dressing (with or without summer sausage) \$9

BABY BEETS goat cheese, cider + walnut dressing \$10

CHILLED POTATO AND BEAN SALAD whole grain vinaigrette \$9

MARKET BASKET SALAD selection changes with the whim of the season \$9

MA specialties

SKATE FISH AND CHIPS \$18

ROASTED PORK LOIN, SLOW COOKED PORK BELLY herb + cream cheese spaetzle, mustard greens, mustard jus \$22

SLOW ROASTED VEAL RIB AND BRAISED VEAL CHEEKS creamy lima bean polenta with tomato + orange blossom marmalade \$24

ROTISSERIE CHICKEN chicken scrapple, cheddar biscuits + pan gravy \$20

GRILLED SALMON swiss chard dumplings + herb pesto \$20

VEGETARIAN SCRAPPLE green beans + spicy pepper marmalade \$16

LONDON BROIL smoked beef hash \$24

our rotisserie and grill items

from the heart of the house, prepared with herb vinaigrette, simply roasted or grilled, with a choice of creamy lima bean polenta + seasonal vegetables or gratin of roasted potatoes + onions

MA MEATLOAF AND GRAVY \$16 : **SAUSAGE BROCHETTE** \$16 : **SALMON** \$18 : **CHICKEN** \$16

HERB MARINATED PORK LOIN \$18 : **LONDON BROIL** \$18 : **ROASTED VEGETABLE PLATE** \$14

sandwiches

served with housemade MA salt + vinegar chips (substitute fry wedges or green salad for \$2)

LOBSTER ROLL \$18

THE STANDARD [burger or chicken sandwich]

barley mustard on a soft roll \$8 / add bacon, cheese or both \$2

THE MIDATLANTIC [burger or chicken sandwich]

horseradish cheddar, housemade summer sausage + pickles on a soft roll \$12

sides

MA fry wedges \$4 : **gravy wedges** \$6 : **swiss chard dumplings** \$6 : **herb spaetzle, cabbage + onions** \$6
creamy lima bean polenta \$6 : **roasted potato + onion gratin** \$6 : **sautéed broccoli** \$6 : **caramelized cauliflower + garlic** \$6

dessert

ROOT BEER STICKY BUNS
SMITH ISLAND CAKE
MIDATLANTIC COFFEE CAKE
PHILLY-STYLE BUTTERSCOTCH BREAD PUDDING
SIMMONS PEANUT BUTTER PIE
VANILLA SHORTBREAD, BUTTERMILK ICE CREAM
AND SEASONAL FRUIT

non-alcoholic beverages

Shrub and Soda \$5
La Colombe Coffee \$3
Hot Tea \$3.5
Espresso \$3
Cappuccino \$4
Fountain Soda \$2.5
Iced Tea \$3
Lemonade \$3
Arnold Palmer \$3
Fentimans Dandelion and Burdock Soda \$4.5
Fentimans Ginger Beer \$4.5

New York Times, Jan. 23, 1872:

NOTES FROM THE PEOPLE.

How to Reduce Household Expenses.
To the Editor of the New-York Times :

In Pennsylvania there is an article in general use called "scrapple," or "scrappel," which is one of the best substitutes for meat that I know of. On coming to live in New-York I missed it very much, and, as a consequence, it cost us a large amount for mutton-chops, beef-steaks, &c., for breakfast, for which "scrapple" is excellent. My wife then brushed up her house-keeping and cookery lore, and resolved to make the article herself, which she does to perfection, and the result is, we have a delicious article of diet at a very small cost, which takes the place of meat for the morning meal, and which is, I believe, quite as nutritious, as I know it is more toothsome.

I don't wish to extend this communication, because I know the value of your space, but should any of your readers wish the recipe for making the article, I will be happy to get from my wife the exact proportion of each ingredient, and send you the result for publication. I remain, Mr. Editor, your obedient servant,
EPICURE.

MIDATLANTIC

3711

RESTAURANT
& Tap Room

3711