

FOUR DOGS TAVERN

PRELUDES

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|--|-------|--|-------|
| WILD BURGUNDY SNAILS - garlic butter | 12.00 | SHUCKED WELFLEET OYSTERS (3 each)..... | 8.00 |
| CHICKEN WINGS - jerk spiced..... | 13.00 | CHARRED OCTOPUS - paprika, chorizo, balsamic, lemon..... | 19.25 |
| POMMES FRITES - garlic aioli..... | 7.00 | GRILLED AVOCADO - unrefined Utah salt, pea tendrils... | 11.00 |
| DUCK TERRINE - baguette, mustard & cornichons..... | 18.00 | CRISPY ROCK SHRIMP - pineapple & chipotle..... | 19.25 |

CHEESE FLIGHTS

★ ONE \$6. ★ TWO \$11. ★ THREE \$15. ★

California date puree, natural crackers

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|---|--------|
| PIERRE ROBERT France | Cow |
| decadent, triple cream, buttery, smooth | |
| CANA de CABRA Spain | Goat |
| semi soft, tangy, mushroom flavor | |
| CHEDDAR FARM HOUSE Vermont | Cow |
| firm, nutty, sharp | |
| MIMOLETTE France | Cow |
| semi hard, buttery, nutty, similar to gouda | |
| COWGIRL CREAMERY California | Cow |
| washed rind, organic milk | |
| FARMSTEAD MANCHEGO Spain | Sheepf |
| firm, buttery, protein crystals | |

CHARCUTERIE

SLICED MEATS & CHEESES
fresh & dried fruits, nuts, olives,
bread and mustard

PETITE \$39.50 (2 - 3 persons)
GRANDE \$51.50 (4 - 6 persons)

FONDUES

ARTISAN BLEND of SWISS & FRENCH CHEESES
or
VERMONT CHEDDAR CHEESE

PETITE (1 - 3 persons) \$28.50
(accompaniments additional)

FONDUE DINNER \$38.50
(choice of 3 accompaniments)

ACCOMPANIMENTS

| | | | |
|---------------------|------|--------------------------|------|
| Bratwurst | 4.00 | Chorizo..... | 4.00 |
| Asian Pear..... | 4.00 | Barnard Orchard Apple... | 4.00 |
| Air Dried Beef..... | 6.00 | Fingerling Potatoes..... | 4.00 |

LOCAL GRASS FED BEEF

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| Longhorn GROUND BEEF FLATBREAD - parmesan | 17.00 |
| LOCAL Longhorn CHILI - cheddar & cornbread.... | 15.00 |
| PASTA BOLOGNESE - rigatoni, parmesan | 20.00 |
| MEATBALL au Gratin - water buffalo mozzarella. | 12.50 |
| SPAGHETTI MONDAY - meatballs & fennel sausage .. | 23.00 |

Local Purveyors - Northbrook Cattle Co. & Iron Spring Farm

SPLIT PLATE FEE \$1.50

SHARED PLATES

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| GRILLED BRIE - huckleberry gastrique & country toast (serves 1-2).. | 15.50 |
| CROCK of HUMMUS - flatbread& crudite (serves 1-2) | 14.50 |
| 5 COLOSSAL SHRIMP LEJON - smoked bacon & horseradish. | 21.50 |
| PARMESAN CALAMARI - remoulade & parsley pistou | 15.50 |
| SHRIMP DUMPLINGS - herbs, pickled ginger & sesame | 14.00 |
| CRAB NACHOS - avocado sour cream (serves 1-2) | 16.00 |
| RUSTIC NACHOS- salsa verde & pico de gallo- for the table | 15.50 |

SOUPS AND SALADS

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| ESCAROLE SOUP -white bean, fennel sausage & pasta | 12.00 |
| MUSHROOM SOUP - white truffle essence | 8.50 |
| FRENCH ONION SOUP - artisanal cheeses- local favorite | 11.50 |
| CAESAR SALAD - cracked parmesan, croutons | 12.50 |
| GRANDE SALAD - feta, tomato, red onion & avocado | 13.50 |
| PEAR SALAD - pecans, bacon & bleu cheese crumbles | 13.00 |
| BEET SALAD - whipped goat cheese, endive, arugula & walnuts | 13.00 |
| SUPER SALAD - vegan, berries, raw nuts & nutritional yeast. | 13.50 |
| FATTY SALAD - olives, avocado, micro greens & olive oil | 17.00 |
| chicken 5. shrimp (4) 12. salmon 12. crab cake 12. | |

FLATBREADS

(SERVES 1-2 PERSONS)

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| KENNETT MUSHROOMS & AGED GOAT CHEESE | 18.00 |
| FIVE BLEND CHEESE & PROSCIUTTO - parsley pistou | 18.00 |
| GRILLED MARGHERITA- thin crust- local favorite | 16.00 |
| BUFFALO CHICKEN- bleu cheese & celery leaf | 17.50 |
| PEPPERONI- smoked with corn cobs & maple wood | 17.50 |
| CALIFORNIA FLATBREAD - brie, avocado & roasted peppers. | 16.00 |
| BROCCOLI RABE - pecorino & red pepper flakes | 17.00 |

*** GLUTEN FREE OPTION AVAILABLE ***

SANDWICHES

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| CHICKEN BLT on PITA - basil mayonnaise, cheddar cheese | 16.95 |
| FRENCH DIP - “prime rib” and swiss on a soft roll, fries | 17.50 |
| GRIDDLED REUBEN - rutabaga sauerkraut, fries - local favorite - | 17.50 |
| BLACK ANGUS BURGER - fries | 14.50 |
| TAVERN HAM - open face, gruyere, grain mustard & crisp apple | 15.95 |
| GRUYERE & SMOKED SALMON - pressed sourdough, house salad .. | 16.50 |
| TURKEY BURGER - whole grain bread, basil pistou, house salad | 16.50 |
| CAROLINA BARBECUED PULLED PORK - coleslaw & fries | 16.50 |
| ARTISANL VEGAN BURGER - toasted walnut & swiss chard | 17.50 |

MAIN

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| SAUTEED SCALLOPS- black truffle pommes puree, local spinach. . . | 32.00 |
| SHORT RIB TACO - pickled peppers, tomatillo & queso fresco. | 23.00 |
| BLACKENED TUNA - avocado & sweet soy. | 25.50 |
| CRISPY CHICKEN - omega 3, gruyere whipped polenta & spinach. | 25.00 |
| FILET of BEEF - au gratin potatoes, asparagus, red wine sauce | 34.00 |
| GNOCCHI - fennel sausage & broccoli rabe..... | 18.00 |
| FISH & CHIPS - malt vinegar | 21.95 |
| SEVEN HOUR SLOW COOKED PORK - coleslaw - local favorite | 20.00 |
| MAC & CHEESE - artisan cheeses & prosciutto, house salad | 18.50 |

SIDES

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| Sauteed Broccoli Rabe..... | 6.00 | Au Gratin Potatoes | 6.00 |
| Sauteed Organic Spinach..... | 6.00 | Charred Asparagus | 6.00 |
| Roasted Brussel Sprouts w/bacon..... | 6.00 | Pommes Puree..... | 6.00 |

BREAD \$2.50 AVAILABLE UPON REQUEST

LOCAL PURVEYORS

TOMATO MAN
John Parry
Organic Vegetables and Heirloom Tomatoes

NORTHBROOK CATTLE COMPANY
Rob Fenza
Longhorn Cattle

BARNARD ORCHARDS
Locally Grown Apples

BAILYS DAIRY
of Pocopson Meadow Farm

IRON SPRING FARM
Meat

TRUE LEAF
Microgreens

PHILLY PRETZEL FACTORY
Fondue Pretzels

THE VILLAGE

The village of Marshallton, originally a Quaker settlement, was first settled in the 1760s. Primarily an agricultural community, the settlement flourished as a crossroad village due to its proximity to Strasburg Road and nearby waterways. Strasburg Road became the official state road in the 1790s. This development established it as the main route between Philadelphia and Lancaster, and further ensuring the village as a prime location for industries such as blacksmithing, wheelwriting, cooping and milling. Other businesses included a cigar shop, shoe maker, tin smith and barber.

THE BUILDING

The building that is the Marshalton Inn was built by Joseph Woodward in 1793. The structure is an early example of Federal Style Architecture. In 1802, the property was sold to Abraham Martin, son-in-law to Joseph Woodward. Two years later, Martin converted the house into an inn and tavern. The building that is now The Four Dogs Tavern was built to serve as a stable for the new inn. The prime location on Strasburg Road brought many travelers, especially drovers and teamsters, through the village of Marshallton and to the inn. During its existence, the inn has had 24 inn keepers and eight name changes including Sign of the General Wayne and the Marshallton Hotel (1858). The name “Marshalton Inn” was established in 1965. The building was placed on the National Register of Historic Places in 1977.

- FYI -

Some may notice that the name of the village (Marshallton) and the name of the restaurant (Marshalton) are spelled differently. During a property transfer, “Marshalton” was misspelled on a deed. The error was never corrected!