

# FOUR DOGS TAVERN

## PRELUDES

WILD BURGUNDY SNAILS - garlic butter .....	12.00	SHUCKED WELLFLEET 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
LOLLIPOP LAMB CHOPS .....(3) 18.00 .....(6) 31.00			

## CHEESE FLIGHTS

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

California date puree, natural crackers

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	Sheep
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

Longhorn GROUND BEEF FLATBREAD - parmesan .....	17.00
LOCAL Longhorn CHILI - cheddar & cornbread....	15.00
PASTA BOLOGNESE - rigatoni, parmesan .....	20.00
LOCAL Longhorn MEATLOAF - BBQ mustard vinaigrette..	23.50
SPAGHETTI MONDAY - meatballs & fennel sausage ..	23.00

Local Purveyors - Northbrook Cattle Co. & Iron Spring Farm

SPLIT PLATE FEE \$1.50

## SHARED PLATES

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

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)

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

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

SAUTEED SCALLOPS- black truffle pommes puree, local spinach..	32.00
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

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 Marshallton 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 “Marshallton 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!

# THE FOUR DOGS TAVERN

**MONDAY - SATURDAY**  
OPEN 11:30  
Full menu served all day

**SUNDAY**  
B RUNCH 10:30-2:00  
Full menu served all day

[www.thefourdogstavern.com](http://www.thefourdogstavern.com)

# MARSHALTON INN

**THURSDAY - SUNDAY**  
OPEN 5:00

**THURSDAY NIGHT - Buck-a-Shuck Oysters**