

LARGE PLATES

HOISIN GLAZED SALMON 19

Pan seared Scottish Salmon glazed with hoisin sauce, served with warm Nappa cabbage slaw finished with soy sauce, ginger and sesame

GRILLED CHICKEN & PASTA WITH TOMATOES, CAPERS AND GARLIC 16

Gemelli pasta tossed with Spanish caper berries, tomatoes and garlic Confit with a touch of demi glace

CHESAPEAKE BAY LUMP CRAB CAKES - RÉMOULADE 24

Served with traditional sauce and mashed potatoes and spinach

GRILLED TUNA WITH AUTUMN SALAD 20

Ahi tuna, romaine lettuce, spinach, sautéed squash, dried cranberries, pepitas and pomegranate vinaigrette

ENGLISH FISH AND CHIPS WITH MUSHY PEAS 16

Crispy Ale battered fish, house cut fries, and tartar sauce topped with malt vinegar

STEAK FRITES GARLIC HERB BUTTER 21

Sirloin steak grilled to order, topped with a lemon parsley herb butter with house cut fries

SCALLOP BLT 21

Caramelized day boat scallops on brioche toast points with Bacon crème fraiche, micro greens and Tomato chutney

SURF & TURF 24

Tender braised beef in rich demi glace topped with shrimp seasoned lightly with garlic, served mashed potatoes and spinach

12oz BLACK ANGUS NY STRIP STEAK 32

12 ounce, center cut prime beef, grilled red onions and sautéed cremini mushrooms served with mashed potatoes

BRAISED BONELESS SHORT RIBS 23

Beef ribs cooked slowly and served in a rich sauce over roasted root vegetables

CRISPY TOFU PASTA WITH WILD MUSHROOMS 16

Gemelli pasta tossed with roasted shallots, wild mushrooms, English peas, tofu and fresh herbs finished with balsamic vinegar butter and parmesan cheese

TAKE OUT

Available from 11am-12am - Call ahead for curbside pick-up

Visit us on the web at www.BroadAxeTavern.com

BANQUET INQUIRIES

at Info@BroadAxeTavern.com or call us at 215-643-6300

HAPPY HOUR

Monday - Friday 4-6pm

LATE NIGHT FUN

9pm-1am



SERVING THE NEIGHBORHOOD FOR OVER 300 YEARS

GUESTS ORDERING UNDERCOOKED FOOD PRODUCT, DO SO AT THEIR OWN RISK
20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.