



SERVING THE NEIGHBORHOOD FOR OVER 300 YEARS

Happy Hour Monday-Friday 4pm-6pm | Take-Out Available 11am-12am, call ahead for Curb-Side Pick-Up
Join our V.I.P. Club - See Server for Details | Banquet Inquiries - Email: Info@BroadAxeTavern.com or Call: 215-643-6300
Visit us online at www.BroadAxeTavern.com

TASTES & BITES

BROAD AXE CHICKEN WINGS 10

A pound and a half of jumbo chicken wings, your choice of sweet BBQ, Spicy Hot or Mild

BELGIAN POMMES FRITES 6

HOUSE CUT OR STEAK FRITES

Served with wasabi ranch, Sriracha Ketchup and Mornay Cheese sauce

JALAPEÑO CALAMARI 10

Crisp, golden calamari rings and jalapeño peppers with marinara

ENGLISH CHEDDAR CHEESE PLATE 8

with Honey Mustard and crackers

FIRECRACKER SHRIMP 10

Half pound of shrimp marinated in chili infused oil and sautéed in a sweet Thai chili sauce and served over a rice cake

CHICKEN QUESADILLAS 9

Chicken, Cheddar cheese, Jalapeño peppers grilled in a flour tortilla served with sour cream and Pico de Gallo

SOUTHWEST CACTUS CHILI 9

Crispy Tortilla cups filled with Grilled Cactus chili, Cheddar cheese, shredded lettuce, pico and Chipotle creme fresh

SPINACH AND ROASTED PEPPER DIP 9

Sautéed spinach and roasted red peppers tossed in a creamy Mornay Cheese sauce and served with toasted crostinis

CARNIVAL RIBBON FRITES 6

Crispy fried potatoes with Garlic Aioli and Sriracha ketchup

EDAMAME 5

Soy beans steamed and served with sea salt

STEAMED MUSSELS 10

Prince Edward Island mussels steamed with a choice of white wine garlic sauce, spicy red sauce or coconut curry sauce and crusty bread

CHEESE STEAK SPRING ROLLS 8

South Philly meets Hong Kong, Long peppers and spicy ketchup

CRISPY BEER BATTERED FRIED GREEN BEANS 6

with Wasabi ranch

DUCK POTSTICKERS 10

Five duck-filled potstickers, served with a crunchy Asian slaw and drizzled with a sweet soy sauce and chopped Cashews

CHICKEN FINGERS AND FRITES 10

Served with BBQ sauce, Honey Mustard or Buffalo hot sauce

SOUPS, SALADS & MORE

MID-ATLANTIC SEAFOOD CHOWDER 6

Rich chowder with bacon, potatoes, cream and fresh seafood

MINISTRONE SOUP 6

Finished with EVOO and grated Parmesan cheese

CHIPOTLE BLACK BEAN SOUP 6

Served with Sour cream and Tortilla Strips

BROAD AXE SALAD 7

Crispy Romaine, radicchio, tomatoes, onions, cucumbers and Feta in red wine vinaigrette

ROASTED BEET-GORGONZOLA SALAD 7

Marinated beets, bleu cheese with arugala & roasted garlic vinaigrette

CAESAR SALAD 7

Romaine lettuce, croutons and parmesan cheese in classic Caesar dressing

ADD SHRIMP...8 ADD CHICKEN...5

MANDARIN SALAD 12

Romaine lettuce, Grilled Chicken, Mandarin Oranges, walnuts, dried cranberries and asiago cheese in an Orange Vinaigrette

COBB SALAD 12

Romaine Lettuce, Grilled Chicken, Avocados, Tomatoes, bacon and hard Boiled Egg, with Blue Cheese Dressing

GRILLED TUNA WITH AUTUMN SALAD 19

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

BUTCHER'S IMPORTED CHEESE AND MEAT PLATE 14

A selection of cheeses, Slice Prosciutto, Salami, Pepperoni and crusty bread

DEVILED EGGS, SMOKED SALMON, BLACK BREAD 8

Spiked with horseradish

OYSTERS WITH CHAMPAGNE MIGNONETTE SAUCE 16

Half dozen seasonal market oysters freshly shucked to order

CITRUS OLIVES 7

Finest olives from Spain, Italy, France and Greece marinated