

TAVERN

AT THE
BEDFORD VILLAGE INN

APPETIZERS

- MAINE JONAH CRAB CAKES** 13
Roasted Apple Mayonnaise, Jicama & Pickled Red Cabbage
- CRISPY LOBSTER RANGOONS** 14
Chinese Mustard and Sweet Rice Wine Sauce
- TRADITIONAL ANTIPASTO** **SMALL 11 LARGE 18**
Buffalo Mozzarella, Hand Dipped Ricotta, Pecorino Toscana, Prosciutto, Mortadella, Salametto Dry Salame,
Roasted Bell Peppers, Olives, and Eggplant Caponata
- ARTISAN CHEESE SELECTION** 16
Chef's Selection of Three Artisan Cheeses with Seasonal Accompaniments
- SPINACH & HEARTS OF PALM DIP** 9
Served with Toasted Pita
- LAGER STEAMED PEI MUSSELS** 11
PEI Mussels Sautéed with Chorizo and Scallions & Steamed Open in Lager
- OYSTERS ON THE HALF SHELL** **.25 EACH**
Daily Selection with Chili Pepper Mignonette, and Fresh Grated Horseradish



- FRESH MOZZARELLA & MARINATED PEAR TOMATO SALAD** 9
Baby Arugula & Basil Two Ways

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER** 7
- CHEF'S SOUP OF THE DAY** 6
-  **TURKEY CHILI** 9
Cornbread, Vermont Cheddar & Scallions
- ROAST CHICKEN WALDORF SALAD** 13
Baby Greens, Toasted Walnuts, Green Apple, Tiny Cream Cheese Sandwiches
- HEARTS OF ROMAINE CAESAR** 7
Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy
Add Grilled Chicken 6 • Add Grilled Shrimp 8 • Add Grilled Steak 10
-  **CHOPPED ICEBERG SALAD** 6
Dried Cranberries, Candied Pecans, Roasted Butternut Squash "Croutons" & Brown Sugar Cider Vinaigrette
Add Grilled Chicken 6 • Add Grilled Shrimp 8 • Add Grilled Steak 10
- HERB GRILLED STEAK COBB SALAD** 16
Romaine Lettuce, Creamy Blue Cheese, Applewood Smoked Bacon, Tomatoes, Egg & Avocado
- CRISPY COCONUT CASHEW CHICKEN SALAD** 15
Asian Vegetable Salad Dressed with Sweet Rice Wine Sesame Vinaigrette, Topped with Sweet Soy and Fried Wontons

Please inform your server of any dietary restrictions, we would be more than happy to accommodate any requests that you may have.
The consumption of raw or undercooked meat or fish may contribute to food borne illness.



THESE TWO FEET INDICATE OUR HEALTHIER OPTIONS.

PIZZA & PASTA

FOUR CHEESE PIZZA	11
Mozzarella, Ricotta, Parmesan and Pecorino Cheeses with Roasted Tomato Sauce and Fresh Basil	
SAUSAGE & MUSHROOM PIZZA	12
Sweet Italian Sausage, Tomato Sauce, Onion Jam, Sautéed Button Mushrooms, Pecorino & Ricotta Cheeses	
PIZZA OF THE DAY	AQ
Your Server will Inform you of Today's Selection	
SHRIMP & ITALIAN SAUSAGE PENNE	17
Sautéed Baby Red & Yellow Tomatoes, Basil, Parmesan, Red Chili Pepper	
POTATO GNOCCHI	15
Tossed with Roasted Mushrooms & Basil Pesto, Topped with Black Pepper Infused Goat Cheese & Toasted Pine Nuts	
THREE CHEESE MAC N' CHEESE	10
Baked Elbow Pasta in a Sauce of Dijon Mustard, Mozzarella, Parmesan & Pecorino Cheeses topped with Buttered Bread Crumbs and Crispy Smoked Prosciutto Chips	

SANDWICHES

CRISPY LEMON SOLE SANDWICH	11
Panko Crusted Lemon Sole on a Grilled Onion Roll with Lettuce, Tomato & Malt Vinegar Tartar Sauce, Served with Herb Parmesan French Fries	
 ALL NATURAL FREE RANGE TURKEY BURGER	11
With Brie Cheese, Red Leaf Lettuce, Tomatoes & Shaved Red Onions on a Toasted Wheat Roll with a Toasted Barley & Cranberry Salad	
BVI LOBSTER CLUB	15
Maine Lobster Salad on a toasted Croissant with Watercress, Pancetta & Plum Tomatoes, Served with a Chilled Orecchiette Pasta Salad	
STEAK N' CHEESE	13
Shaved Prime Sirloin with Portobello Mushrooms, Roasted Peppers, Arugula, Caramelized Onions, Smoked Gouda & Pepperjack Cheeses on a Cornmeal Dusted Soft Roll with Crispy Onion Rings	
GRILLED ANGUS BEEF BURGER	11
Caramelized Onions, North Country Smoked Bacon, Vermont Cheddar, Herb-Parmesan Hand-cut French Fries Choice of Toasted Onion Roll or Whole Wheat Roll	
TAP ROOM SLIDERS	14
Trio of Mini Angus Burgers: Foie Gras Aioli & Red Onion Marmalade, Italian Mustard Fruits with St. Andre Cheese, Balsamic Marinated Roma Tomatoes & Great Hill Blue Cheese. All Served on an Herb Roll and Accompanied by Herb-Parmesan Hand-cut French Fries	

ENTREES

 GRILLED CHICKEN BREAST	14
Sauteed Vegetable "Spaghetti" & Roasted Tomatoes	
"STEAK FRITES"	26
Peppercorn Crusted Angus Sirloin Steak with Sweet Potato Fries, Creamed Spinach & Italian Mustard Fruit Aioli	
 PAN ROASTED ATLANTIC SALMON	18
Steamed Jasmine Rice, Grilled Asparagus & Lemon Herb Butter	
 BAMBOO STEAMED SHRIMP & JUMBO SEA SCALLOPS	19
Steamed Asian Vegetables & Lo Mein Noodles, Sweet Soy & Chili Sauces	
AMERICAN KOBE STEAK TIPS	24
Blue Cheese Whipped Potatoes, Crispy Green Bean "Fries", BVI Steak Sauce	
PAN SEARED NEW BEDFORD SEA SCALLOPS	19
Shrimp Risotto, Crispy Carrot Hay & Shrimp Oil	
TAP ROOM TRIO A Three-Course Meal Of Your Choosing Served On One Plate	19
1st Course Appetizer/Salad ~ Lobster Rangoons or Mini Caesar Salad or Mini Iceberg Salad	
2nd Course Cup Of Soup ~ Clam Chowder or Soup of the Day	
3rd Course Petite Entree ~ Mini Burger or Potato Gnocchi or Turkey Chili	

SIDES

Toasted Barley & Cranberry Salad • Chilled Orecchiette Pasta Salad • Crispy Onion Rings • Sweet Potato Fries • Grilled Asparagus Whipped Potatoes • Sauteed Spinach • Steamed Rice	4 EACH
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