



Annabel Lee
T A V E R N

Menu



Phone: 410-522-2929

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SOUPS

<i>Blue Cheese Mushroom (v)</i>	\$7.00
<i>Soup du Jour</i>	Priced Daily

SALADS

<i>Garden Salad</i>	\$6.50
with field greens, cucumbers, onion, hearts of palm, Kalamata olives, and grape tomatoes (v)	
<i>Caesar Salad</i>	\$7.50
with house Ceaser dressing, onion foccaccia croutons and four cheeses	
<i>Classic Greek Salad</i>	\$9.00
with Israeli sheep's milk feta cheese, and rice-stuffed grape leaves (v)	(add chicken \$3.50) (add shrimp \$4.50)
<i>Flank Steak Salad</i>	\$13.95
with a dijon horseradish dressing and firecracker onion crispies	
<i>Baltimore Spinach Salad</i>	\$11.95
with fresh baby spinach, hard egg, grape tomatoes, red onion and jumbo lump crab in warm dijon vinaigrette. Dusted with Old Bay and cracked pepper.	

APPETIZERS

<i>Sweet Potato Fries</i>	\$5.50
tossed in Cajun spices and brown sugar glaze (v)	
<i>Duck Fat Fries</i>	\$7.95
with herbs de Provence	
<i>Crab Dip Flatbread Pizza</i>	\$9.00
with marinated tomatoes and cheddar jack cheese	
<i>Buffalo Mushrooms</i>	\$8.50
with bleu cheese and celery batons (v)	
<i>Nachos</i>	\$7.50
with house made pico de gallo, cheddar, olives, jalapenos, and sour cream (v)	
	(add chile \$3.00)
<i>BBQ Chicken Nachos</i>	\$12.95
with apple-wood smoked bacon	
<i>Sauteed Brussel Sprouts</i>	\$8.95
in balsamic butter with marinated tomatoes and feta cheese (v)	
<i>Baked Brie en Cruet</i>	\$7.50
Pastry encrusted with brown sugar and pecans (v)	
<i>Lamb Lollichops</i>	\$11.00
in rosemary oil and served with pita points and mint jelly	
<i>Lime and Pepper Crusted Ahi Tuna</i>	\$9.00
with a chipotle rojo sauce and cilantro cream	
<i>Mango Habanero Wings</i>	\$9.50
with coconut cream	
<i>Mac n' Cheese</i>	\$8.50
fortified with Raven Lager and spring onions (v)	

SANDWICHES

(All sandwiches served with blue cheese coleslaw and sweet potato fries unless otherwise noted. Sub duck fat fries for \$2.00)

Annabel Lee Chicken Salad.....\$9.00

with tarragon, bacon and craisins

The "Annapolis" – Grilled Chicken Sandwich.....\$11.50

topped with house crab dip and cheddar cheese

Jumbo Lump Crab Cake.....Market Price

Pulled Pork BBQ.....\$9.50

on a Kaiser roll

Rosemary-Beef Tenderloin Gyro.....\$12.95

with side Greek salad

Carolina Sliders.....\$14.95

Kobe beef topped with pulled pork and bleu cheese

Grilled Tuna\$13.75

with capers and dijon cream sauce

Open Faced Roasted Hot Turkey\$12.95

with sage gravy and mashed potatoes

Rosedale Farms 1/2 lb. 'Saltimburger'.....\$14.95

with provolone and a marsala mushroom sauce. Served with romano fries.

Eggplant Parmesan\$13.50

on rosemary foccaccia topped with provolone. Served with a side salad.

ENTREES

<i>Crab Cake Platter</i>	Market Price for one or two
with mashed potatoes and blackened asparagus	
<i>Baby Back Ribs</i>	\$15.50
in Jack Daniels BBQ with sweet corn on the cob and sweet potato fries	
<i>Chicken Quesadilla</i>	\$9.00
<i>Crab and Roasted Sweet Corn Quesadilla</i>	\$14.95
<i>Spinach and Portabella Burrito</i>	\$12.00
with roasted red pepper salsa rojo (v)	
<i>Roasted Orange Roughy Tacos</i>	\$10.75
with housemade pico de gallo and rice	
<i>Roasted Beet and Wild Mushroom Stroganoff</i>	\$12.50
with egg noodles and white pepper (v)	
<i>Firecracker Shrimp and Honey Grits</i>	\$15.50
<i>Seafood 'Edgar'</i>	Market Price
shrimp and lump blue crab in a truffle cream with risotto	
<i>Steak and Guinness Pie</i>	\$13.50
with cheddar mashed potatoes and root veggie	
<i>Beef Medallions</i>	\$16.50
with horseradish mashed potatoes and Makers Mark Pan Jus	

DESSERT

<i>Edgar Allan Pate</i>	\$7.00
tri-chocolate pate served with madeira raspberry coulis and whipped cream	
<i>Warm Chipwich</i>	\$7.00

Chef Mark Littleton
18% gratuity will be added to parties of six or more

MARTINIS & MANHATTANS

Manhattintinnabulation.....\$9.00

Maker's Mark, Madeira, Grenadine, and an orange garnish

Masque of the Red Death\$8.50

Pama Liqueur, Stoli Blackberi, Peach Schnapps, and cranberry

Tell Tale Tini.....\$8.50

Van Gogh Espresso, White Creme de Cacao, Black Raspberry Liqueur, and cream

Annabel Lee.....\$8.00

Stoli, Peach Nectar, fresh lime, and topped with Segura Cava

Tell Tale Tini\$8.50

Van Gough Espresso, White Creme de Cacao, Black Raspberry Liqueur and cream

Madame Lalande.....\$8.50

Stoli Vanil, VanGogh Espresso and Baileys topped with rootbeer and nutmeg

Glen's Unrest.....\$8.00

Beefeater Gin, simple syrup, fresh lemon juice topped with champagne

COCKTAILS

Decent Into the Maelstrom\$7.50

Goslings Rum, Bacardi 151, and ginger beer

The Raven\$8.00

Stoli Raz., Stoli Blueberi, Stoli Blackberi, Stoli Vanil, Blue Curacao, cherry juice, and cranberry

Elizabeth\$7.50

Hanger One Lime Vodka, fresh lime, sour and sprite

HOT DRINKS

The Goldbug\$8.00

Hot cider, a phantasmagoric mixture of butter, cinnamon and brown sugar combined with Captain Morgan and Myers then garnished with clovered lemon and a cinnamon stick

Bedloe\$8.50

Brinleys Coconut Rum, Godiva Chocolate Liqueur, Amaretto Disaronno and High Grounds Coffee with a splash of cream

Marie Rojet\$8.00

Tuaca, Baileys and High Ground Coffee

The Sleeper\$8.00

Jameson, Barenjager and Lemon Ginger Tea

Trippetta\$8.00

Chambord, Rumbleminz and Hot Cocoa

BEER LIST

On Tap

Raven Lager
Resurrection
Guinness

Domestic Bottles

Natty Boh
Budweiser
Miller Lite
Twisted Tea

Micro Brews

Anchor Porter
Brewer's Art Resurrection & Green Peppercorn Triple
Hop Hazard
Magic Hat #9
Stone Ruination
Tommyknocker Brown Ale
Ace Pear Cider
DFH Midas Touch
Bluepoint Blueberry Ale

Imports

Amstel Light
Modelo Especial
Lever Pils
Hoegarden
St. Louis Peche
La Chouffe
Young's Chocolate Stout
Schneiderweisse
Saison Dupont
Harp
Unibroue Maudite

N/A

Kaliber

WINE LIST

Sparkling

	glass	bottle
Segura Viudas Brut Reserva.....	\$5	\$20
Gloria Ferrer Sonoma Brut, California.....		\$39
Iron Horse Wedding Cuvee, California.....		\$65
Moet & Chandon White Star.....		\$75

White Wines

Primaterra Pinot Grigio, Italy.....	\$5	\$22
Hogue Riesling, Washington State.....	\$5	\$22
Tariguet Ugni Blanc/Colombard, France.....	\$6	\$23
Bohemian Chardonnay, California.....	\$5	\$22
Pacific Rim Chenin Blanc, Washington State.....	\$7	\$26
New Harbor Sauvignon Blanc, New Zealand.....	\$7	\$26
Martin Codax Albarino, Spain.....		\$32
Alamos Chardonnay, Argentina.....		\$26
Gournier Rose, France.....	\$7	\$26

Red Wines

Mirassou Pinot Noir, California.....	\$6.5	\$24
Paringa Shiraz, Australia.....	\$7.5	\$26
Red Rock Merlot, California.....	\$7.5	\$26
Evil Cabernet, Australia.....	\$7.5	\$26
Don Miguel Gascon Malbec, Argentina.....	\$7.5	\$26
Bitch Grenache, Australia.....	\$8	\$29
Mas de Guiot Grenache/Syrah, France.....		\$24
Taz Pinot Noir, Santa Barbara.....		\$34
Red Truck Cabernet, California.....		\$26
Il Volano Rosso, Italy.....		\$29
Cellar 8 Zinfandel, North Coast.....		\$25
BR Cohn Cabernet, Sonoma.....		\$35

*But we loved with a love that was more than love-
I and my Annabel Lee*

Annabel Lee Tavern History

Annabel Lee was the last poem that Edgar Allan Poe wrote before his tragic death at the age of forty in the year 1849. The Annabel Lee Tavern was established December 7th 2007. It is here that we pay homage to the great poet and too, the great city of Baltimore. The building was built in 1905 and as far as we know has always existed as a tavern.

Comfort is Timeless

It is our pledge to provide a welcome place for the neighborhood,
sincerely and without pretence always.

Hours:

Monday - Saturday 4:00pm - 1:00am

Closed -not by choice- Sundays

Phone: (410) 522-2929

Kurt X. Bragunier - proprietor

www.annabelleetavern.com