



Annabel Lee
TAVERN

Menu



SOUPS

<i>Butternut Squash Soup (V)</i>	\$8.00
<i>Soup du Jour</i>	Priced Daily

SALADS

<i>Garden Salad</i>	\$7.50
with Field Greens, Cucumbers, Onion, Hearts of Palm, Kalamata Olives, Grape Tomatoes, and Balsamic Vinaigrette (V) (GF)	
<i>Caesar Salad</i>	\$8.50
with House Caesar Dressing	
<i>Chesapeake Cobb Salad</i>	\$13.50
Old Bay Chicken, Tomatoes, Bacon, Avocado, Hard Boiled Eggs, Blue Cheese Crumbles, Ranch Dressing (add shrimp \$4.00)	

APPETIZERS

Sweet Potato Fries.....\$7.00

tossed in Cajun Spices and a Brown Sugar Glaze (V)

Duck Fat Fries.....\$8.25

with Herbs de Provence

Jalapeno Fries.....\$8.00

with Fried Jalapenos topped with a Jalapeno Aioli (V)

Crab Dip Flatbread Pizza.....\$10.75

with Fresh Bruschetta and Cheddar Jack Cheese

Buffalo Mushrooms.....\$9.00

with Bleu Cheese and Celery Batons (V) (sub wings - \$3.25)

Nachos.....\$10.75

with House-Made Pico de Gallo, Cheddar, Black Olives, Jalapenos, and Sour Cream (V) (GF)

BBQ Chicken and Applewood Smoked Bacon Nachos.....\$14.75

with Pico de Gallo and Cheddar (sub pork - \$2.00) (GF)

Resurrection Mac n Cheese.....\$8.00

(Add Bell Peppers and Green Onions - \$1.00) (V) (add bacon \$1.50) (add crab \$3.00)

Blackened Tuna Wontons.....\$14.00

With Shredded Cabbage & Carrots, Sweet Soy Sauce and Wasabi Drizzle

Crispy Brussell Sprouts.....\$10.00

Salted and finished with Herbed Honey (V) (GF)

SANDWICHES

All Sandwiches are served with Bleu Cheese Coleslaw and Sweet Potato Fries unless otherwise noted.

Substitute Duck Fat Fries or Jalapeno Fries for \$2.00

Annabel Lee Chicken Salad.....\$10.75

with Tarragon, Bacon and Dried Cranberries on Texas Toast

The 'Annapolis'.....\$13.75

Grilled Chicken Sandwich topped with House Crab Dip and Cheddar Cheese

Jumbo Lump Crab Cake.....\$18.50

BBQ Pulled Pork Sandwich.....\$12.75

Grilled Tuna Panini..... \$15.25

with Crab Dip, Old Bay Tomato Chop Chop, Romaine, Pickle Slices, Cheddar-Jack Cheese on Grilled Flatbread and served with Old Bay Fries

Salmon Cake Sliders.....\$15.00

Lettuce, Tomato and Old Bay Aoli

Buffalo Mushroom Wrap.....\$14.50

Spinach, Fried Shallots, Cheddar Jack Cheese, Rojo Sauce served with a Mini Romaine Wedge Salad (Romaine, Tomatoes, Blue Cheese Dressing and Crumbles) (V)

ENTREES

BBQ Shrimp and Grits.....\$23.00

Pork Belly, Spinach, Peppers and Onions over Cheddar Grit

Mango Vegetable Curry.....\$16.50

with Broccoli, Carrots, Squash, Bell Peppers, Dried Cranberries, and Red Onions served over Cous Cous (V)

(add Chicken - \$5.00) (add Shrimp - \$8.00)

Chicken and Waffles.....\$18.00

Fried Boneless Chicken Breast, Strawberry-Rosemary Maple Syrup and Whipped Cream

Crab Cake Platter.....\$22.00 for one cake / \$30.00 for two cakes

with Mashed Potatoes and Kale Sautéed with Applewood Smoked Bacon

Crab Imperial Stuffed Salmon.....\$24.00

served with White Wine Risotto

Meatloaf 2.0.....\$17.75

Ground Beef with Applewood Bacon Ale Gravy, Mashed Potatoes and Sautéed String Beans

Grilled New York Strip Steak Frites.....\$27.50

with French Fries and House Made Steak Sauce

DESSERT

Edgar Allan Pate.....\$8.00

Tri-chocolate Pate served with Madeira Raspberry Sauce and Whipped Cream

Bananas Bread Pudding.....\$8.00

with Banana Caramel and Caramalized Bananas

Chef Daiveon 'Dee' Jacobs

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

**During peak time, out of consideration for guests waiting, we request that table time not exceed two hours*

*Hear the sledges with the bells- Silver Bells!
What a world of merriment their melody foretells!
How they tinkle, tinkle, tinkle,
In the icy air of night!
While the stars that oversprinkle
All the heavens, seem to twinkle
With a crystalline delight...
"The Bells" 1848*

Edgar Allan Poe Drink List

MARTINIS & MANHATTANS

<i>Annabel Lee</i>	\$8.75
Stoli, Peach Nectar, Fresh Lime Topped with Poema Cava	
<i>Evening Star</i>	\$8.75
Pikesville Rye, A Phantasmagoric, Smoked Infusion of Apples, Sugar, Dried Cranberries and Cinnamon Sticks and Habenero Bitters	
<i>Mesmeric Revelation</i>	\$9.00
Bulleit Bourbon, Lemon Juice, Black Raspberry Liquor and a dash of Simple Syrup	
<i>Masque of the Red Death</i>	\$8.75
Pinnacle Blackberry, Pama Liqueur, Peach Schnapps and Cranberry	
<i>Fortunato</i>	\$9.25
Hendrick's Gin, St Germain Liqueur, Muddled Cucumber and a dash of Simple Syrup	
<i>Manhattintinnabulation</i>	\$10.00
Maker's Mark, Madeira, Grenadine with an Orange Garnish	

COCKTAILS

<i>Eldorado</i>	\$8.75
Rose Sangria with Summer Fruit	
<i>The Raven</i>	\$9.00
Stoli Raz, Stoli Blueberi, Pinnacle Blackberry, Stoli Vanil, Blue Curacao, Cherry Juice and Cranberry	
<i>William Wilson</i>	\$8.75
Jack Daniels, Liquor 43, Orange Bitters, Muddled Orange and Luxardo Cherry	
<i>Descent Into the Maelstrom</i>	\$8.75
Goslings Rum, Bacardi 151 and Ginger Beer	
<i>Sepulchre</i>	\$9.25
Crispin Pear Cider and Fireball Whiskey Over Ice garnished with a Pear Slice	
<i>Edgar</i>	\$9.25
Lucid Absinthe, Hot Water and Rock Candy Swizzle Stick	

Note-We will honor requests from past cocktail lists

BEER LIST

Domestic Bottles

Natty Boh
Pabst Blue Ribbon
Miller Lite

Micro Brews

Bear Republic Pete's Tribute Brown
Breckenridge Vanilla Porter
Annabel Lee White
Left Hand Nitro Milk Stout
RAR Nanticoke Nectar IPA
Ballast Point Sculpin IPA
Original Sin Elderberry Cider
Crispin Honey Apple Cider
Fat Tire Amber
Anderson Valley Blood Orange Gose
Crispin Pear Cider
Magic Hat #9

Imports

Amstel Light
Weihenstephaner 1516 Kellerbier
Schneiderweisse
Saison DuPont
Duchesse de Bourgogne
Bitberger Pilsner
Wychwood Hobgoblin
Timmermans Kriek

Bitberger Drive (N/A)

Note: 750ml Bottles

WINE LIST

Sparkling

	glass	bottle
Poema Cava, Penedes, Spain.....	\$7	\$26
La Marca Prosecco, Valdobbiadene, Italy.....		\$30
Gloria Ferrer Sonoma Brut, California.....		\$39
Banfi Rosa Regale, Italy.....	\$8.5	

White Wines

Folonari Pinot Grigio, Italy.....	\$7.75	\$27
Lindeman's Sauvignon Blanc, Australia.....	\$7.75	\$27
Cape Mentelle Sauvignon/Semillon, Australia.....		\$33
Hess Shirtail Creek, Monterrey, California.....	\$8	\$30
William Hill Chardonnay, California.....	\$9	\$34
Covey Run Riesling, California.....	\$7.5	\$28
Mirassou Moscato, California.....	\$7.25	\$27

Red Wines

Mirassou Pinot Noir, California.....	\$8.75	\$33
Hob Nob Pinot Noir, France.....		\$31
MacMurray Pinot Noir, Russian River.....		\$36
Da Vinci Chianti Toscana, Italy.....		\$29
Penfolds Shiraz, Australia.....	\$8	\$31
Gnarly Head Malbec, Argentina.....		\$30
Don Miguel Gascon Malbec, Argentina.....	\$9	\$34
Barone Fini Merlot, Italy.....		\$31
Las Rocas Garnacha, Spain.....		\$31
Cusumano Syrah, Italy.....		\$32
Carnivor Cabernet, California.....	\$8.25	\$33
William Hill Cabernet Sauvignon, California.....		\$32
Red Knot Shiraz, Australia.....		\$36
Black Ink, California.....	\$8	\$29
Brazin Zinfandel, California.....	\$30	
Apothic Red Blend, California.....	\$9	\$34
Waterbrook Melange Red Blend, California.....		\$31

Late Night Menu

APPETIZERS

Sweet Potato Fries.....\$7.00

tossed in Cajun Spices and a Brown Sugar Glaze (V)

Duck Fat Fries.....\$8.25

with Herbs de Provence

Jalapeno Fries.....\$8.00

with Fried Jalapenos tossed and a side of Jalapeno Aioli (V)

Crispy Brussell Sprouts.....\$10.00

Salted and finished with Honey Herb Drizzle (V) (GF)

Crab Dip Flatbread Pizza.....\$10.75

with Fresh Bruschetta and Cheddar Jack Cheese

Nachos.....\$10.75

with House-Made Pico de Gallo, Cheddar, Olives, Jalapenos, and Sour Cream (V)

BBQ Chicken and Applewood Smoked Bacon Nachos.....\$14.75

with Pico de Gallo and Cheddar (sub pork \$2.00) (GF)

SANDWICHES

All Sandwiches are served with Bleu Cheese Coleslaw and Sweet Potato Fries unless otherwise noted.
Substitute Duck Fat Fries or BBQ Bacon Fries for \$2.00

Annabel Lee Chicken Salad.....\$10.75

with Tarragon, Bacon and Craisins

Pulled Pork BBQ Sandwich.....\$12.75

Late Night Menu

DESSERTS

<i>Edgar Allan Pate</i>	\$8.00
3 Chocolate-Milk, Dark and White served with a Raspberry Madeira Sauce and Whipped Cream	
<i>Lemon Tart</i>	\$7.00

From the Gift Shop

PRINTS

<i>'Heart was Touched'</i>	\$10.00
<i>'Lenore' (Raven in Window)</i>	\$10.00
<i>'Drinking Ale' (Poe)</i>	\$10.00
<i>'Annabel Lee'</i>	\$10.00

(Prints are all dry-mounted on foam core and suitable for framing)

APPAREL

<i>Mens Short Sleeve Tee</i>	\$15.00
<i>Womens 'Baby-doll' Tee</i>	\$15.00
<i>Long Sleeve Shirt / Baseball Tee</i>	\$20.00
<i>Baby Bib</i>	\$8.00

GLASSWARE

<i>Raven Beer Glass</i>	\$5.00
<i>Raven Beer Shot Glass</i>	\$3.00
<i>Annabel Lee Tavern Glass</i>	\$5.00
<i>Special Edition Raven Beer Goblet</i>	\$8.00
<i>Poe Bobblehead</i>	\$20.00

*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:

Hours: Open Daily at 4:00pm/Sundays Open at 3:00pm

Phone: (410) 522-2929

Kurt X. Bragunier - Proprietor

www.annabelleetavern.com