



Tavern Facts

Where am I?
A history
of our location.

Dunstable, MA - until 1741.
Unchartered - 1741 - 1746
Dunstable, NH - 1746 - 1837
Nashua, NH - 1837 - 1842
Nashville NH - 1842 - 1853
Nashua, NH - 1853 - today

When our home was built in 1741 it was built in Dunstable, Massachusetts. Shortly after, when the State line was remarked and Massachusetts lost its claim to the region, the town's 400 residents were suddenly displaced and did not really know which colony they belonged to. Then in 1746 the town of Dunstable New Hampshire was chartered by Governor Benning Wentworth. In 1837 the town officially changed its name to Nashua. But then in 1842 the town split into two with the North - including our location - becoming Nashville, NH. Finally in 1853 the split was reversed and the Nashua we know today was chartered.

Starters

Jonah Crab Cakes

Homemade Crab Cakes lightly fried.
Served with a red pepper basil aioli.
9.50

Baked Stuffed Mushrooms

Stuffed with our famous crabmeat stuffing and topped with provolone cheese.
7.95

Shepard Rolls

Homemade Egg Rolls with potato, beef, corn and Gouda cheese. Dipping gravy.
8.95

Farmers Bruschetta

A fresh blend of Roma tomatoes, homemade pesto, & mozzarella cheese on toasted garlic bread.
7.75

Shrimp Mary

4 chilled Jumbo shrimp served with our homemade bloody mary cocktail sauce.
9.50

Escargot

Mushroom caps, Snails, & garlic butter with Swiss and Provolone cheeses.
9.25

Soups and Salads

Soup Du Jour

Cup 2.25 Bowl 2.95

French Onion Soup

With Swiss and Provolone Cheeses. **5.95**

Mixed Field Greens Salad

Seasonal greens. Choice of dressing.
5.95

Caesar Salad

Fresh romaine, Romano cheese, & croutons tossed in our homemade Caesar dressing.
8.95

Sweets

Tavern Ice Cream Ball 4.50

Brownie Sundae 4.75

Carrot Cake 5.50

Pumpkin or Pecan Pie 4.25

Kids Menu

**Turkey Dinner
15.95**

**Chicken Fingers with FF
10.95**

**Cheese sticks with FF
7.95**

Turkey \$24.95

Traditional Turkey Dinner

Cup of Turkey Soup

***Roast Turkey
Butternut Squash
Mashed Potatoes
Stuffing
Gravy
Cranberry Pineapple Relish***

Pumpkin or Pecan Pie

Entrees \$27.95

*All non-pasta entrees are served with butternut squash and your choice of Tavern Mashed or Rice.
Add a mixed green garden salad \$1.95, or a tossed Caesar salad \$2.95 to any entrée.*

Prime Rib

12 oz. slow roasted. Au jus.
King cut available – add \$3

NY Sirloin Strip Steak

Choice 14 oz. New York sirloin grilled to perfection.

Filet Mignon

Hand-cut 8 oz. tenderloin with sauce béarnaise.

Butternut Squash Ravioli

Tossed in an Amaretto cream sauce with
a hint of pumpkin and nutmeg.

Roasted Wild Mushroom Ravioli

Portobello, & crimini mushroom ravioli sautéed
in a black pepper & mushroom cream sauce. Topped with
grated Romano cheese

Baked Salmon

Fresh filet of baked Salmon with a
pineapple habanero chutney.

Seafood Sampler

Fresh scallops, lobster, haddock, & shrimp baked
en casserole with butter, wine,
& seasoned cracker crumbs.

Baked Stuffed Haddock

Fresh filet of Haddock stuffed with our seafood
stuffing. Seasoned with cracker crumbs and
baked to perfection.

Tavern Meat Loaf

Homemade meatloaf made with fresh
Mozzarella and topped with Demi glace.