TO FINISH

COBBLESTONE COBBLER - Delicious peach cobbler served fresh that from our colonial oven.

Best enjoyed with a scoop of our Old Fashion Vanilla Ice Cream!

OLI BOLEN" DUTCH APPLE CAKES – Tavern made deep fried pple donut holes served with your choice of Woodside Farm ice ream and topped with cinnamon whipped cream.

8

MOTHER JESSOP'S BREAD PUDDING - Rich bread, raisin & custard mixture topped with a butterscotch bourbon sauce. This delicious treat is reason enough to visit Jessop's Tavern.

CHOCOLATE DECADENCE - Chocolate cookie crumb crust ayered with a filling of decadent chocolate fudge & topped with n intense coating of chocolate that melts in your mouth.

BAKER'S OVEN FEATURE DESSERT - A delicious selection of comemade desserts baked fresh daily.

All of our desserts are served warm with fresh whipped cream.

Jessop's Colonial Ice Cream

(*Historic Woodside Farm Creamery)

Jack's Olde English Maple Walnut

Mint Chocolate Chip ~ Old Fashioned Vanilla

*Dutch Chocolate ~ *Motor Oil ~ *Swedish Lingonberry Vodka

Your choice of bowl or Belgian Waffle Cone 5

Add a sampling of Ice Cream to any of our desserts above 3



Thank you for visiting us here at Jessop's. We hope your xperience is very pleasant and we look forward to your return.

Reservations Recommended.

The Extraordinary Ordinary

During the 17th, 18th and the beginning of the 19th century in Colonial America the "ordinary" was the example of the first family run microbrewery. For health reasons, as well as traditional reasons, beer was the normal family beverage of choice. But soon these families realized the value of this product and began to sell their beer to other families, settlers and to travelers passing through.

Soon these families began to offer meals to travelers buying their beer. They offered food & beverage at an "ordinary" fixed price which was controlled by the government. Those successful families also offered lodging and merchandise to the colonial traveler. The "Ordinary" became the precursor to the Tavern, the Inn and the present day Bed & Breakfast.

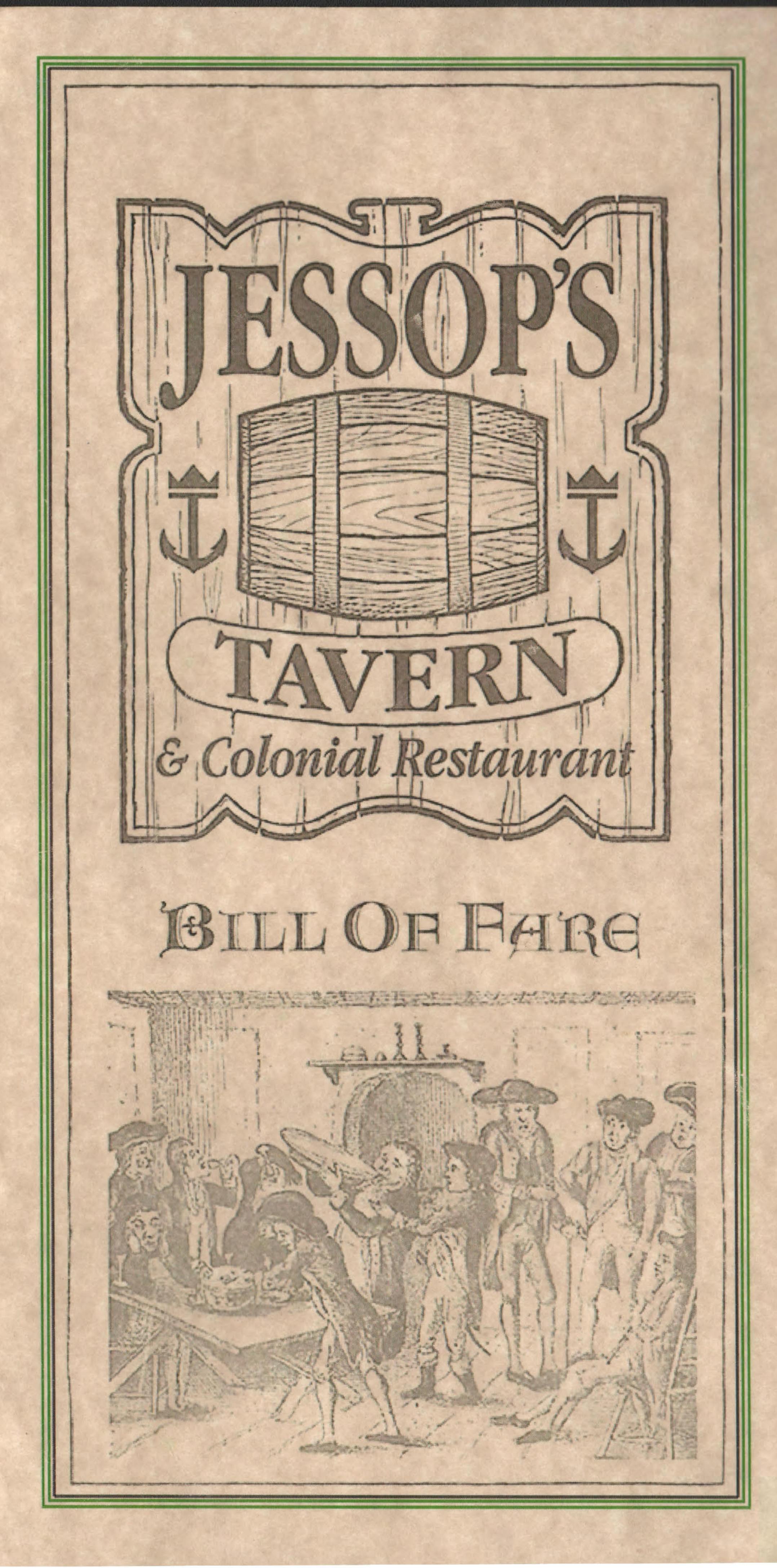
To serve History at Jessop's Tavern, one of our purposes is to bring History up to date. We strive to do this by catering to the tastes of each new X generation and by considering modern practices and present day standards. That's why at Jessop's Tavern we want our customers to not only experience the extraordinary Ordinary, but to experience "TheXtraOrdinary".



114 & 116 Delaware Street New Castle, Delaware 19720 302.322.6111

www.jessops-tavern.com ~ facebook.com/JessopsTavern

Kitchen serving
Monday thru Thursday 11:30-9:00
Friday & Saturday 11:30-10:00
Sunday 11:30 to 8:00



TO START

| JESSOP'S TAVERN CRAB DIP – Our signature starter made with fresh crab in a rich creamy sauce, served in a baked sourdough bread bowl, with grilled garlic bread sticks for dipping. |
|---|
| SKIPJACK SHRIMP – Large beer battered shrimp served with sweet & sour mustard for dipping. |
| "HALVE MAEN MOSSELS" – One pound of fresh mussels steamed in Belgium Ale, diced tomatoes, garlic & West Indies spices, topped with shredded cheese & grilled flatbread. *For a more traditional experience add Frites (fries) with an Aioli Dipping Sauce 18 |
| OLDE ENGLISH FLAT BREAD - Crusty English bread brushed with olive oil, dressed with garlic, white wine, tomatoes, wild mushrooms & |

served with apple compote, lingonberry preserves, tavern mustard, fennel almonds & warm herb bread

SWEET POTATO FRIES - Tradition was our guide for this dish of tavern

"SMÖRGAS-BÔRD" - Chef's choice of artisan cheeses, sausage, & fruit

topped with shredded cheese.

SWEET POTATO FRIES – Tradition was our guide for this dish of tavern fries cut from sweet potatoes, tossed with our special blend of spices and served with a sour caramel dipping sauce.

FROM THE LADLE

| JESSOP'S JALAPENO BEER CHEESE SOUP | 6 |
|------------------------------------|---|
| FROM THE CHEF'S SOUP KETTLE | 6 |

ON THE GREEN

| 3/2 | TAVERN SALAD - Our house salad of mixed greens served | with fresh |
|-----|---|------------|
| | tomatoes, cucumbers, onions & wild mushrooms. | |

CAESAR RODNEY – Traditional salad of romaine lettuce, sugared walnuts & shredded parmesan cheese tossed in our tavern made Caesar dressing.

HARVEST SPINACH SALAD – A bed of baby spinach with hard-boiled egg, crumbled bacon & sliced mushrooms, topped with a warm bacon shallot dressing.

THE BARREL - Carved tavern-roasted turkey, grilled steak & crumbled Stilton bleu cheese all atop Jessop's tavern salad.

Add Portabello Mushroom 3 Add Chicken(6oz) 5 Add Steak(6oz) 6 Add Crab Cake(5oz) 12 Add Shrimp(5) 8 Add Salmon(4oz) 7

Ask you server for our selection of tavern-made dressings.



BETWEEN BREAD

BUNKER HILL BEEF – Hot roast beef served on asiago ciabatta roll with caramelized onions, provolone cheese and a horseradish & roasted tomato mayonnaise. Accompanied by a side of au jous.

CRAB CAKE - Pan seared, served on a toasted cornmeal roll with lettuce & tomato. Accompanied with our classic sauces.

RED, WHITE, & BLUE – Grilled London Broil topped with sautéed mushrooms & crumbled Stilton bleu cheese, served on grilled sourdough bread.

OLDE DUTCH TILEHOUSE CHICKEN – Grilled chicken breast with bacon & sharp cheddar cheese on a toasted Dutch pretzel roll with roasted tomato mayonnaise.

TOWN HALL TURKEY- Roasted turkey, Swiss cheese, coleslaw, lettuce and tomato served with cranberry mayonnaise on wheat berry bread. 12

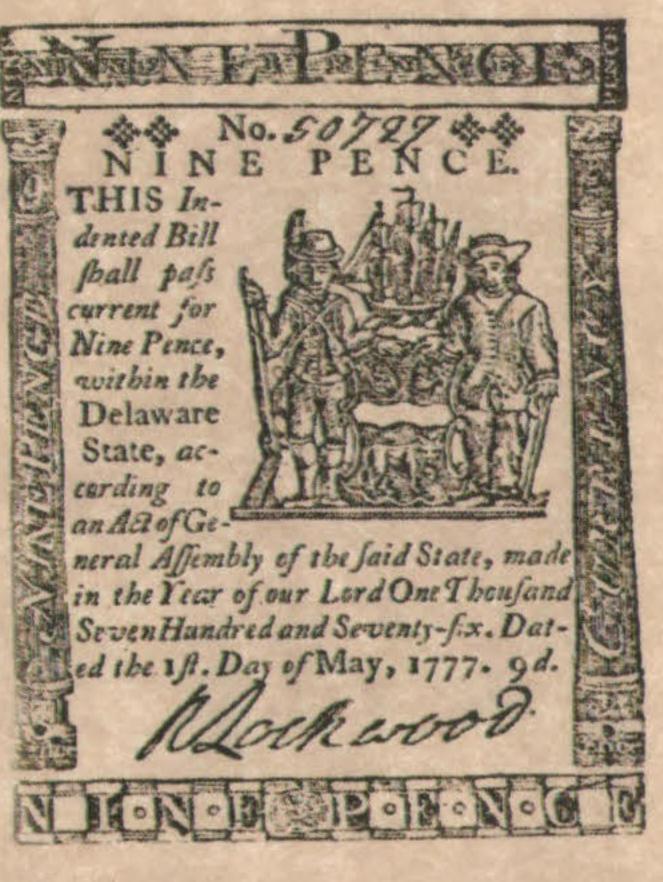
GRILLED VEGETABLE – Grilled portabello and fried eggplant are topped with wilted spinach, grilled red onion, roasted red pepper and Havarti dill cheese. Served on rosemary foccacia with sundried tomato pesto.

DUTCH PASTRAMI REUBEN- Hot pastrami topped with swiss cheese, grilled onions, and spicy brown mustard on a Dutch pretzel roll. 12

OPEN FACED CHEESE GRILLER- Cheddar, swiss & dill havarti cheeses grilled on sourdough bread with bacon and tomato.

BATTERY PARK BURGER – Ground sirloin burger served with lettuce, tomato & your choice of our select cheeses. Served on a toasted cornmeal roll. (With bacon 13)

All of our sandwich selections are accompanied with a garlic dill pickle, our homemade cole slaw & your choice of sweet potato fries or cottage fries.



Nine Pence Bill 1777 State of Delaware

CENTER OF THE PLATE COLONIAL FARE

NEW SWEDEN MEATLOAF- Our Swedish inspired version of a classic is accompanied with a vodka cream sauce & lingonberry preserves.

"HUTSPOT" DUTCH POT ROAST – Hearty slow cooked pot roast, served with mashed potatoes & garden vegetables, topped with a rich beef gravy.

FISH & CHIPS – Our well-known Olde English pub fare of beer battered cod filets served with deep fried cottage potatoes, colonial side & traditional sauces. (Voted #1 three times in 'Best of Delaware' magazine!) 17

SHEPHERD'S PIE – From Oxford to New Castle, this cottage pie includes layers of seasoned beef, root vegetables & tavern-made mashed potatoes, all covered in a moat of our rich beef gravy.

17

OVEN BAKED POT PIES – Root vegetables in a rich herb cream, topped with pie crust & served with a fresh buttermilk biscuit. Served four ways!

With Chicken 16 With Crab 19 With Beef & Ale 17 With Select Garden Vegetables 14



The three hundred year old building that now houses Jessop's Tavern was originally built in 1674. A cooper named Abraham Jessop lived here and had his barrel making business here in 1724. Throughout the years 114 Delaware Street has seen many changes. From residential housing to other businesses 114 has stood the test of time along with the other historic buildings located in Olde New Castle. During the 1950's it was known as the Captain's Log Restaurant and in 1974 it was The Green Frog Tavern. In November of 1996 the Day Family opened the tavern as it is now and named it after Abraham Jessop.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness