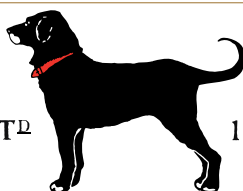


EST^D 1971



The Black Dog Tavern

“To Tide You Over.”

all sandwiches & paninis are served with French fries & a pickle

Sandwiches

Lobster Roll

a generous portion of fresh lobster meat with mayo, celery, & subtle spices on a toasted New England hot dog bun
\$16 single/\$28 double

Paninis

Turkey

sliced turkey with roasted tomatoes, bacon, avocado, red onion, & swiss on ciabatta \$10

Tomato Mozzarella

sliced tomatoes, pesto, and fresh mozzarella on ciabatta \$10

Chicken

grilled chicken with honey mustard, roasted red pepper, caramelized onions, and cheddar on ciabatta \$10

Salads

Garden Salad

fresh green leaf lettuce with grape tomatoes, carrots, cabbage, cucumbers, mushrooms, onions, & your choice of dressing \$8 plain/\$11 chicken/\$12 blackened chicken/\$14 salmon

Cobb Salad

shredded green leaf lettuce topped with juicy tomato, bacon, cucumber, blue cheese crumbs, hard-boiled egg, & grilled chicken \$13

Caesar Salad

fresh, crisp romaine lettuce tossed in creamy dressing, with toasted sourdough croutons, roasted garlic cloves, & shredded fresh parmesan cheese

\$8 plain/\$11 chicken/\$12 blackened chicken

Spinach Salad

tender baby spinach, sliced mushrooms, hard-boiled egg, thinly sliced red onion & crumbled bacon tossed in our own red wine vinaigrette

\$10 plain/\$13 chicken/\$14 blackened chicken

Grilled Steak Salad

grilled steak with blue cheese, caramelized red onions, and crispy wonton strips tossed in a blueberry vinaigrette with spinach and baby arugula \$13

Orange Sesame Chicken Salad

grilled marinated chicken breast over baby spinach with mandarin oranges, crisp noodles, toasted almonds, & chevre cheese then drizzled with a soy-ginger vinaigrette \$13

The Town of Tisbury requires that you order a meal before we are able to serve you a beer or wine

consuming raw or undercooked meat & poultry may increase the likelihood of foodborne illness

substitutions for starch and vegetable are available upon request

an 18% gratuity may be added to parties of six or more • \$5 Splitting Fee • maximum of 2 charged (split) bills

Beverages

Soft Drinks

(FREE REFILLS) Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Ginger Ale, Fresh Brewed Ice Tea \$2.50

Boston's Best Coffee

(FAIR TRADE ORGANIC COFFEE) regular or decaf - bottomless cup \$2.50

Hot Chocolate/Hot Tea

(MIGHTY LEAF) flavors for tea: English Breakfast, Green Tea Tropical, African Nectar, Chamomile Citrus, Organic Earl Grey \$2.50

Lemonade \$2.50

Juices

Odwalla orange juice, grapefruit juice, cranberry juice, & V8 \$1.75 small/\$2.75 large

Milk

\$1.75 small/\$2.50 large

add chocolate \$.50 extra

Iced Coffee

\$2.50/\$3.00 mocha

San Pellegrino Sparkling Bottled Water

\$5 500mg/\$7 1 liter

"When you move to a town that doesn't have a good year-round restaurant, you have to build one.
And we did."

Captain Robert Douglas



The Black Dog Tavern

Vineyard Haven • Martha's Vineyard



Looking over The Black Dog's renowned menu, you might be surprised to learn that the inspiration for this hearty fare was, of all things, a stale donut.

Let us explain.

It was a desperately cold day in 1969. With the Vineyard having no year-round restaurant, Captain Robert Douglas' repast on that particular night was a bitter cup of coffee and a dry, packaged, store-bought donut. The Captain had finally had enough. He began sketching on a paper napkin. A small gambrel-roofed building started to take shape. There were more napkins and more sketches. Captain Douglas played with the placement of the windows, added dormers, and then pulled it all together with a large red brick fireplace. The restaurant would be built from a pile of southern long leaf pine lumber that Captain Douglas had purchased along with an old naval canon (outside the Tavern today) from a salvage yard in Boston. The restaurant would look just right on the beach at the head of Vineyard Haven harbor, he thought.

It would give Vineyarders and visitors a place to meet and eat.

The Captain's excitement was contagious. Townsfolk helped build and shingle the establishment. Locals shared their recipes for pies, chowders and soups. The Captain named the restaurant after his faithful black canine companion - "Black Dog."

Now, Robert Douglas had three passions - his sailboat, the Vineyard and The Black Dog.

Today, the chefs of The Black Dog are eager to share their passionate culinary creations with you. Breakfast, lunch and dinner are currently served for locals and travelers alike. The Black Dog Tavern is known for its hearty fare, desserts and nautical atmosphere, as well as the view of the harbor and The Black Dog Tall Ships.

Eat well!

theblackdog.com



The Black Dog is home to "America's fastest sailors," US-555 and US-575 and proudly supports The North American Speed Sailing Project. To learn more, please visit NASSP.net