

# THE NEW WORLD TAVERN

56 Main St.

Downtown Plymouth

**Eat Together  
Drink Together**

Executive Chef.....Jes Childers

## Chef's Board \$24

Chef's Choice of 3 Artisan Cheeses and 3 Meats

### Artisan Cheese

Choose any for \$4 Each

- Bellavitano Espresso \*Cow, Italy
- Smoked Blue \*Cow, Oregon
- Idiazabal \*Sheep, Spain

### Or Build Your Own

- Delice D'Argental \*Cow, France
- Midnight Moon \*Goat, Holland

### Charcuterie

Choose any for \$5 Each

- Prosciutto
- Duck Salami
- Salametto
- Bresaola
- Black Truffle Salumi

## Raw Bar (Tuesday through Sunday)

Ask your server about today's selection

### Oysters on the Half Shell

Three....\$8

Half Dozen....\$15

Dozen....\$28

### Jumbo Shrimp Cocktail

4 for \$12

### Jonah Crab Cocktail Claws

5 for \$10

## Shareable Plates

Our menu consists of many small and shareable plates which will arrive as they are prepared.  
We encourage you to order multiple and share among friends.

### Cold Udon Noodles

Tofu, Avocado, Heirloom Tomatoes, Shiso, Scallion, Yuzu, Shoyu, Fried Garlic, Togarashi

\$10

### Crisp Chickpeas cs

Pistachios, Ras al Hanout, Lebne, Mint

\$7

### Roasted Brussel Sprouts cs

Crispy Speck, Nuoc Chan (Sweet Chili)

\$10

### Steam Buns (Each)

Tofu \$6 - Crispy Pork Belly \$6

### Tacos (Each)

Mexican Pulled Pork \$6 -- Molé Chicken Thigh \$6

### The New World Wings

Cranberry Buffalo cs - Traditional Buffalo - Korean BBQ cs

\$12

### Nacho Average Nachos cs

Salsa Verde, Pineapple Pico de Gallo, Lime Cream, Queso Fresco, Jalapeno (Chicken \$4)

\$13

### Japanese Shishito Peppers

Kabayaki, Toasted Sesame Seeds

\$8

### Poutine

Confit Duck or Chicken Tikka Masala cs

\$14

### Soba Noodles

Ginger, Scallion, Cucumber, Togarashi

\$8

### Crispy Duck Drumettes

Kabayaki Glaze, Chocolate - Chicory Crumble

\$14

### Char-Grilled Cauliflower cs

Aged Goat Cheese, Whole Grain Mustard, Pickled Red Onion, Garlic, Shallots and Chili Oil

\$12

## Soups & Salads

<b>Szechuan Beef Soup</b>	\$15
Spicy Szechuan Broth, Cabbage, Scallions, Mushrooms, Ramen Noodles, Short Rib	
<b>Mesclun Greens</b> <small>GS</small>	\$12
Mixed Field Greens, Fresh Market Vegetables, Goat Cheese, House Vinaigrette (Chicken \$4)	
<b>Caesar</b>	\$11
Romaine Hearts, Parmesan Cheese, Crostini, House Made Dressing (Chicken \$4) (White Anchovies \$4)	

## Larger Plates

<b>Brown Ale Mussels (Jonesport, ME)</b>	\$15
Moosabec Maine Mussels, Mayflower Hometown Brown Ale, Nduja Butter, Peppers, Allium, House-made Focaccia, Mustard Seed Caviar	
<b>Boston Lettuce Cups</b> <small>GS</small>	\$15
Grilled Chicken and Fried Tofu w/Rice Noodles, Pickled Vegetables, Mandarin Oranges	
<b>Pumpkin Grits</b>	\$14
Plimoth Grist Mill Sampe, Tuscan Kale, Pork Belly, Sorghum, Winter Squash	
<b>Papardelle Bolognese</b>	\$16
Lilly's Fresh Pasta, Rich Meat Sauce, Asiago Cheese, Basil	

## Burgers & Sandwiches

Served With Waffle Fries

<b>The Don Juan Burger</b>	\$14
Smoked Gouda, Bacon, Fig Ketchup, Truffle Aioli, and a Sunny Side Up Egg	
<b>The Rob Burger</b>	\$13
Cheddar Cheese, Bacon, Picked Red Onion, Chili Aioli	
<b>Falafel Burger</b>	\$13
Ground Spiced Chickpeas, Pickled Vegetables, Sriracha, Tahini	
<b>NWT House Burger</b>	\$11
½ lbs. Angus Beef w/Lettuce & Tomato	
Add American, Gruyere, Smoked Gouda, Cheddar, Pickles, Raw Onion	\$1 each
Add Bacon, Sunny Side Up Egg, Sautéed Onions, Confit Mushrooms	\$1.75 each
<b>The New World Grilled Cheese</b>	\$10
Brioche, Apple Onion Spread, Quince Paste, Smoked Gouda & Gruyere Cheeses, Honey Truffle Dipping Sauce	
<b>Grilled Chicken and Prosciutto</b>	\$13
Asiago Cheese, Arugula, on Ciabatta	
<b>Bahn Mi</b>	\$14
Roasted Pork, Pickled and Fresh Vegetables, Aioli, Cilantro	

## Char-Grilled Flatbread

<b>Parma</b>	\$12
Prosciutto de Parma, Asiago Cheese, Fresh Mozzarella, Parmesan, Beech Mushrooms, Garlic, Cream, Basil	
<b>Neo Margherita</b>	\$12
San Marzano Tomato, Whole Milk Mozzarella, Basil	
<b>The New World</b>	\$12
Apple-Onion Spread, Black Mission Figs, Gorgonzola, Arugula, Balsamic Glaze, Speck, Basil, Mozzarella	
<b>Signature</b>	\$11
NWT Pomodoro with a Blend of Cheeses, on a Charred Grilled Flatbread	
Add Bacon, Prosciutto, Confit Mushrooms, Figs, Fresh Mozzarella, Arugula, Onions	\$2 each

## Desserts

<b>Chocolate-Hazelnut Crepes</b>	\$10
Banana Pure, Chocolate Pearls, Coconut, Fresh Nutmeg, Whipped Cream	
<b>Dark Chocolate Brownie</b> <small>GS</small>	\$10
Peanut Butter Mousse, French Truffles, Fudge Sauce, Raspberry	
<b>Crème Brulee</b> <small>GS</small>	\$9
Fresh Fruit & Fruit Fluid Gels	

GS– Denotes Gluten Sensitive Items

Please note that we cannot guarantee that these items do not contain trace amounts of gluten as we are not an allergen free establishment.

Not all ingredients are listed on the menu. Please inform your server if you or anyone in your party has food allergies.  
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.