

## Hot Sandwiches

Served on the Mansion's fresh baked breads with French fries and a pickle spear.  
Prefer another side? Check out our side options.

### 1905 Crab Cake Sandwich

Two jumbo lump crab cakes topped with melted Tillamook cheddar, spring mix, sliced tomato, red pepper coulis and lemon pepper aioli on a toasted English muffin. \$17

### Shrimp Po' Boy

Jumbo butterflied shrimp hand-battered in our Cajun breading served on a fresh hoagie with lettuce, tomato topped with our house remoulade \$15

### Blackened Salmon BLT\*

Blackened pan seared salmon filet topped with applewood smoked bacon, iceberg lettuce, tomatoes and lemon pepper aioli on fresh baked ciabatta \$14

### Rajun'Cajun Chicken Sandwich

Buttermilk soaked and battered fried chicken breast with pepper jack cheese, Creole mustard, pickled jalapenos, lettuce, tomato and onion served on a fresh baked Mansion bun. \$15

**Or-have it grilled!**

## Cold Sandwiches

Gluten free wraps available upon request

### Mansion Lobster Roll

Cold water Maine lobster salad on a fresh baked pretzel roll, topped with napa slaw and a roasted jalapeno and pineapple vinaigrette, served with sweet potato fries \$21

### The Italian

House roasted sweet ham, Genoa, pepperoni, aged provolone, shaved iceberg, roasted red peppers, tomato and onion with mayo, Italian dressing and hot pepper relish on a crusty hoagie \$11

### California Turkey Sandwich

House roasted turkey, sharp cheddar, mayo, Dijon mustard, red onions and tomato on fresh baked whole wheat \$11

**Add fresh guacamole \$2**

### Muffaletta

Our own muffaletta - Genoa, fresh roasted sweet ham, provolone, mozzarella, mayo and olive relish on our fresh baked muffaletta bun  
**Served pressed or cold \$11**

### Avocado a Go Go

Sliced avocado, smoked Gouda, roasted red peppers, olive relish, Italian dressing and arugula on our fresh baked ciabatta \$11

**Add: Chicken Salad \$4 Grilled Chicken \$5, Turkey \$3 or Salmon \$7**

## Side Options

French Fries, Chili Lime Napa Slaw, Yellow Rice and Black Beans, Sautéed Spinach or Lemon Pepper Green Beans \$2

Mac and Cheese, Tater Tots, Sweet Potato Fries, or Whipped Potatoes \$3

Whipped Cheddar Andouille Potatoes or Onions Rings \$4

Wild Mushrooms or Seasonal Vegetables \$5

Extra Sauces or Dressings 50 - 75¢

## Entrees

We prepare everything in our kitchen fresh A la Minute  
**Add: Garden or Tavern Salad \$4**

### The Mansion Tacos

*(Brevard's Favorite)*

Your choice of protein served with charred corn pico de gallo, cheddar jack cheese blend, house-made guacamole, jalapenos and chipotle sour cream on flour tortillas, served with black beans over yellow rice and napa slaw topped with chili-lime vinaigrette

Chicken \$13

Filet Medallion \$17\*

Beef Tenderloin \$14

Fish \$14

Shrimp (6) \$18

Ancho Ahi Tuna \$17\* Served Raw

### Grilled Center Cut 8oz. Filet Mignon\*

Angus tenderloin beef, butchered in-house, served with tavern whipped potatoes and lemon pepper green beans, topped with shallot port reduction \$34  
**Or have a Ribeye!**

### Mansion Surf and Turf\*

Grilled center-cut 8oz. filet mignon, cooked to temperature, topped with your choice of jumbo lump crab cake or 3 jumbo shrimp, served over tavern whipped potatoes and fresh seasonal vegetables, finished with whole grain Dijon cream sauce. \$42  
**Shrimp and Crab Cake Combo \$48**

### Grilled Salmon\*

Atlantic hand cut 6oz. filet, grilled to temp, accompanied by sautéed spinach, tavern whipped potatoes and lemon butter sauce garnished with fried capers \$20

### Double Thick Bone-In Pork Chop

Butchered, brined, then cooked to temp, served over whipped cheddar andouille potatoes and lemon pepper green beans, topped with apple demi \$22

### Tavern Pot Roast

Slow roasted beef chuck roll with roasted vegetables, whipped potatoes and Guinness gravy \$19

### Stuffed Chicken Piccata

8oz. chicken breast panko parmesan crusted, stuffed with ricotta, roasted garlic, red peppers and artichoke hearts, served with whipped potatoes, lemon pepper green beans, with a lemon butter sauce and garnished with fried capers \$21

## Burgers\*

**8 oz. hand-formed Angus beef, cooked to temperature, served on a fresh baked Mansion bun, served with fries, lettuce, tomato, red onion and pickle**

### Mansion Bacon Mac Attack

Angus patty topped with bacon and homemade mac and cheese \$15

**Add: Extra Mac \$3**

**Make it a Double Bacon Mac—two patties and double mac for \$25**

### Build Your Cheese Burger \$10

Cheddar, Gorgonzola, Swiss or Monterey Jack  
Caramelized or Fried Onions \$1 each  
Mushrooms or Bacon \$1.50 each

### Roadhouse Burger

BBQ, cheddar, bacon and caramelized onions \$12

### Tofu Burger

Hoisin marinated and grilled tofu patty served on our fresh baked ciabatta bread with sliced cucumbers and a snappy slaw blend tossed in a coconut gochujang vinaigrette \$12

\*consuming raw or undercooked animal proteins including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Appetizers

### Bavarian Pretzel Sticks

Pretzel sticks made fresh daily in our bakery, served with lager beer cheese and whole grain mustard for dipping \$9

### Hummus with Olive Relish

Traditional house-made hummus, seasoned with roasted garlic and lemon served with grilled garlic naan bread \$8

### Cajun Smoked Fish Dip

Fresh salmon and white fish blend, smoked in-house, whipped with Cajun spiced cream cheese, served with celery, carrots, red onion, capers and Mansion pretzel chips \$9

### Loaded Mansion Nachos

Fresh corn tortilla chips topped with green chili queso, house-made black beans, finished with charred corn pico and sliced jalapeños \$9

**Add: Chicken or Beef \$5**

**Add: House-made Guacamole \$3**

### Guac and Pico

Served with house-made tortilla chips \$9

### Bahamian Conch Fritters

Light and fluffy fritters packed with conch, bell pepper, spices and chili for a touch of heat with a key lime dijonaise

**6 Piece = \$10**

**12 Piece = \$16**

### Wild Mushroom Bruschetta

Fresh herbs and garlic on our grilled Italian bread, topped with melted fontina cheese, sautéed crimini, shiitake and oyster mushrooms, fresh arugula and a balsamic reduction \$12

### BBQ Bacon Wrapped Shrimp

Six shrimp wrapped with applewood smoked bacon, accompanied by a white cheddar grit cake, served over a red pepper coulis and topped with charred corn pico \$15

### Ahi Tuna Tacos

Ancho chili seared saku tuna block in four bibb lettuce cups filled with napa slaw, sriracha vinaigrette and avocado finished with a slice of jalapeno and a dot of sriracha \$15 \*Served Raw

### Mansion Lump Crab Cakes

Two crab cakes made with rich jumbo lump crab meat served over red pepper coulis and arugula with fresh made tartar sauce \$15

**Make it a meal with pesto tossed heirloom tomatoes and our seasonal vegetables \$24**

### Artisan Cheese Board

An assortment of artisan cheeses and meats hand selected by our chef, served with house-made chutney \$19

### Antipasti Platter

Fresh sliced prosciutto, salami, spicy capicola and pepperoni accompanied by fresh mozzarella, aged provolone, olive relish, cherry tomatoes, roasted red peppers and fresh baked Italian bread. \$16

### Boneless Wings

Your choice of buffalo, bbq, or sweet chili tossed crunchy boneless breaded wings.

**10 Piece = \$10**

**15 Piece = \$14**

**20 Piece = \$18**

## Salads

### Pick Your Protein

Chicken Salad \$4 Chicken \$5,  
Shrimp(4) \$8 Salmon \$7\* Filet Medallion\* \$10  
Raw Saku Tuna Block\* \$8 Sautéed Southwest Tenderloin \$6  
All salads served with dressing on side (tossed upon request)

### GRILLED Caesar Salad

Artisan romaine hearts chargrilled, topped with fresh crostini, shaved parmesan and house-made Caesar dressing \$9

### Spinach Berry Salad

Fresh spinach topped with sliced strawberries, crumbled goat cheese, bacon and candied pecans served with a raspberry vinaigrette \$9

### Tortilla Salad

Mixed greens, bacon, avocado, charred corn pico, black beans, shredded cheddar and jack cheeses, crispy tortillas, with house-made chili lime vinaigrette \$9

**Add: Southwestern Chicken Breast \$5**

### Heirloom Caprese Salad

Vine ripened heirloom cherry tomatoes tossed in basil pesto, served with sliced mozzarella, topped with extra virgin olive oil and balsamic reduction \$9

### Taco Salad

A fried tortilla shell filled with chopped iceberg lettuce, bacon, guacamole, charred corn pico, jalapenos, sour cream, shredded cheddar and jack cheeses, served with chili lime vinaigrette \$9

**Add: Shaved Southwest Tenderloin \$5**

### The Wedge

Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, crispy fried onions with our house-made blue cheese dressing \$9

### Tavern House

Mixed greens, crumbled feta, raisins and roasted pumpkin seeds served with rosemary basil vinaigrette \$7

### Garden Salad

Mixed greens, cucumbers, red onion and heirloom tomatoes topped with shredded jack cheese and your choice of dressing \$7

## Desserts

Made fresh in our bakery \$8 a la mode \$2

### Cheesecake

Traditional or Butterfinger crumble with a baked vanilla bourbon sour cream topping

### Ice Cream Sandwich

Served with our homemade Guinness fudge

### Mansion Key Lime

Our version of the classic—made with fresh key lime juice, baked high for a delicious treat

### Chocolate Chip Bread Pudding

Our fresh baked bread soaked in cream, baked with chocolate chips, topped with whiskey caramel sauce

### Death by Chocolate

Layers upon layers of chocolate and ganache— pure decadence!