

SOUPS

SHE CRAB cup - 5.95, bowl - 9.50 **SOUP OF THE DAY** cup 3.95, bowl - 5.95

APPETIZERS

PORTBELLO MUSHROOM with roasted red peppers & roasted garlic - 7.95

FRESH MOZZARELLA & TOMATO with basil, kalamata olives & extra-virgin olive oil - 8.50

HUMMUS with diced red onion, tomato, olives, virgin olive oil & flat bread - 6.50

PEEL & EAT SHRIMP (1/4 lb) Steamed with cocktail sauce & melted butter - 8.50

CHICKEN QUESADILLA with cheddar cheese, salsa, onions, sour cream & guacamole - 9.50

TRIPLE BRUSCHETTA with hummus, fresh mozzarella & tomato, spinach & crab dip - 7.95

FRIED OYSTERS with tartar sauce - 12.95

BBQ BABY BACK RIBS 1/2 Rack with cole slaw - 11.95

MUSHROOMS STUFFED WITH CRABMEAT Topped with melted feta & cheddar cheese - 11.95

OVEN ROASTED ARTICHOKEs with melted mozzarella & roasted red peppers in chicken broth - 6.95

MINI LUMP CRAB CAKES Topped with cheddar, bacon & lobster cream sauce - 12.95

FRIED POLENTA with shrimp & scallops topped with lobster cream tomato sauce - 9.95

AHI TUNA Encrusted with sesame seeds, served with ginger & wasabi* - 11.50

FRIED CALAMARI with marinara sauce - 8.95

CRAB & SPINACH DIP with pita & flat bread - 8.95

SALADS

Add herbed or blackened chicken \$3, herbed or blackened salmon \$10, fried calamari \$3, ahi tuna \$7, fried oysters \$4, mini crab cakes \$6, beef tenderloin \$10

SIDE SALAD - 3.95

HOUSE with tomato, onions, chick peas, red peppers, banana peppers, raisins & candied walnuts - 7.95

GREEK with feta cheese, banana peppers, chick peas, olives, onions, roasted red peppers, tomatoes & artichoke hearts - 9.95

PEAR & GOAT CHEESE with strawberries, grapes, cucumbers, tomato, onions, candied walnuts & raisins dressed with creamy balsamic dressing - 12.95

COBB Bands of diced chicken, tomatoes, cucumbers, red onions, olives, egg, bacon, avocado & bleu cheese - 11.50

TUNA NICOISE with hard boiled egg, potato salad, grilled vegetables, banana peppers, roasted red peppers, onions, tomatoes & olives over mixed greens* - 14.95

CHEF Ham, turkey, roast beef, Swiss & American cheese, tomatoes, cucumbers, banana peppers, bacon, olives, & hard boiled egg over mixed greens - 10.95

TARRAGON CHICKEN with golden raisins, fresh fruit, cucumbers, raisins, candied walnuts over mixed greens dressed with raspberry vinaigrette - 11.50

CRAB LOUIE with shrimp, crab, avocado, egg, banana peppers, tomato, onion, cucumber over mixed greens topped with remoulade sauce - 16.95

ASIAN CHICKEN with teriyaki chicken, mandarin oranges, wonton noodles, baby corn, cucumbers & tomatoes over mixed greens dressed with sesame ginger vinaigrette - 11.95

CAESAR Romaine tossed with caesar dressing, topped with parmesan, croutons, onions, tomatoes & cucumbers - 7.95

Dressing options: balsamic vinaigrette, raspberry vinaigrette, parmesan ranch, creamy balsamic & bleu cheese

SANDWICHES

Served with choice of one (except fish tacos): corn & bean relish, french fries, side salad, sauteed vegetables, brown rice, rice & beans, fruit salad, onion straws, potato salad, coleslaw, mashed potatoes, fresh cut chips, creamed spinach, cup of soup of the day add \$2, cup of she crab soup add \$4.

FISH TACOS Grilled mahi-mahi, pepperjack cheese, corn relish, guacamole, side of rice & beans - 2 tacos - 8.95, 3 tacos - 10.95

CHICKEN MELT Herb chicken, Texas toast, Swiss & American cheese, tomato, bacon & herbed dressing - 9.50

REUBEN Grilled corned beef, Swiss cheese, sauerkraut & thousand island on grilled rye bread - 9.50

TILAPIA REUBEN Pan fried tilapia with Swiss cheese, coleslaw & thousand island dressing on grilled rye bread - 9.95

TARRAGON CHICKEN SALAD Golden raisins, lettuce & tomato on choice of bread - 9.50

MONTE CRISTO Roasted turkey, ham & Swiss on French toast with strawberry orange raisin sauce - 8.95

OVEN ROASTED TURKEY with Swiss, lettuce, tomato & cranberry mayo on choice of bread - 8.95

GRILLED CHEESE with Swiss & American cheese, tomato, bacon, ham & mayo on Texas toast - 8.50

HAM & SWISS w/ lettuce, tomato & mayo on choice of bread - 8.95

SAILOR Pastrami with Swiss cheese, grilled onions & a knockwurst on grilled rye bread - 9.95

BBQ PORK on a Kaiser roll with coleslaw - 8.95

HAMBURGER with lettuce & tomato - 8.50, add cheese - 8.95, add cheese & bacon - 9.50

CLUB Ham, turkey, bacon, American & Swiss cheese, lettuce, tomato & mayo on choice of bread - 9.50

CRAB CAKE with lettuce, tomato & tartar sauce on an English muffin - 12.95

VEGETARIAN GRILLED CHEESE with American, pepper jack, zucchini, cucumber, squash, tomato & herbed mayo on wheat bread - 8.50

GRILLED MAHI-MAHI with lettuce, tomato & tartar sauce on a bun - 9.50

RACHEL Grilled pastrami, Swiss, cole slaw & thousand island dressing on grilled rye bread - 9.50

HALF HAM OR TURKEY with lettuce, tomato, mayo & Swiss cheese on choice of bread with a cup of soup du jour - 8.50, with cup of She Crab add \$2

FRIED TILAPIA on a Kaiser roll with tartar sauce - 8.95

CORNED BEEF OR PASTRAMI Piled high with Swiss cheese on choice of bread - 9.95

BLT Bacon, lettuce & tomato with mayo on choice of bread - 8.95

Full Menu: Monday - Thursday 11 am - 10 pm
Friday & Saturday 11 am - 12 am
Sunday 10 am - 10 pm Brunch Menu:
Saturday 11 am - 3 pm, Sunday 10 am - 3 pm

TARRANT'S CAFE

One West Broad Street, Richmond, VA 23220
(804) 225-0035 <http://www.tarrantscafe.org>

Full Menu - Page Two of Four
Please Call For Delivery & Specials
Make Reservations at
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OVEN TOASTED SUBS

CHICKEN PARMESAN Breaded chicken breast, marinara, mozzarella, parmesan & ricotta - 8.95

PORTABELLO MUSHROOM with fresh mozzarella, lettuce, tomato & balsamic vinaigrette - 8.95

S.P.O. Parmesan sausage, green pepper, onion, marinara, mozzarella, parmesan & ricotta - 8.95

VEGGIE Portabello mushroom, zucchini, squash, onions, marinara, mozzarella & ricotta - 8.95

MEATBALL Parmesan meatballs, marinara, mozzarella, parmesan & ricotta - 8.95

Po Boy Fried oysters with coleslaw, fries & tartar sauce - 12.95

WRAPS

CLUB Turkey, ham, Swiss & American cheeses, lettuce, tomato, bacon & mayo - 9.50

CHICKEN CAESAR Herb chicken, diced tomatoes, onions, romaine with Caesar dressing - 8.95

TURKEY Swiss cheese, lettuce, tomato, bacon, mayo & Dijon mustard - 9.50

SOUTHWEST CHICKEN Corn relish, pepper jack, banana pepper, red pepper, lettuce & tomato - 9.95

TUSCAN CHICKEN Herb chicken, portabello mushrooms, grilled onion, tomato & balsamic vinaigrette - 9.95

HUMMUS VEGGIE Hummus, pepper jack cheese, lettuce, tomato, red peppers, olives & vegetables - 8.95

PORK TENDERLOIN Grilled onions, lettuce, tomato & triple berry cream reduction - 9.95

BLT Bacon, lettuce, tomato, avocado & mayo - 8.95

ENTREES

Served with Soup or Salad

LASAGNE with sausage, meat sauce & mozzarella cheese topped with roasted vegetables - 16.95

SEAFOOD CANNELLONI Shrimp, crab & scallops in a lobster tomato cream sauce topped with melted mozzarella & roasted vegetables - 18.95

THREE CHEESE RAVIOLI A LA VODKA with roasted vegetables - 16.95

MANICOTTI Filled with cheese & baked in marinara sauce with mozzarella & roasted vegetables - 15.95

PENNE PASTA A LA VODKA with jumbo shrimp, roasted red peppers & asparagus tips - 18.95

MAX'S VEGETABLE PLATE with melted mozzarella, ricotta & brown rice - 13.95

CHICKEN MARSALA with mushrooms, brown rice & vegetables - 17.95

PAN FRIED SEA BASS with bay shrimp in a lobster tomato cream sauce with brown rice & vegetables - 21.95

SEAFOOD COMBO Fried or broiled tilapia, crab cake, shrimp & scallops with vegetables & brown rice - 24.95

TILAPIA STUFFED WITH CRABMEAT in a lobster cream sauce topped with capers, vegetables & brown rice - 19.95

BLACKENED TUNA with tzatziki sauce (cool cucumber & yogurt) with brown rice & vegetables* - 19.95

LUMP CRAB CAKES with brown rice & vegetables - 24.95

OVEN ROASTED WILD NORWEGIAN SALMON with olive oil, lemon, brown rice & vegetables - 24.95

FRIED OYSTERS with brown rice, vegetables & tartar sauce - 20.95

JUMBO SHRIMP Baked with crabmeat, spinach, feta & cheddar - 23.95

1/2 RACK WITH ONE CRAB CAKE with mashed potatoes & vegetables - 24.95

SURF & TURF Beef tenderloin with mushroom marsala sauce, crab cake or jumbo shrimp* - 25.95

BBQ BABY BACK RIBS (full rack) with mashed potatoes & vegetables - 25.95

PORK TENDERLOIN with triple berry balsamic reduction sauce, vegetables & brown rice - 18.95

FILET MIGNON with mushroom marsala sauce & mashed potatoes* - 25.95

DESSERTS

ARLENE'S BREAD PUDDING with Whiskey Sauce - 6.50

COCONUT CUSTARD PIE - 5.50

TRIPLE BERRY COBBLER Served warm with ice cream - 6.50

HOT FUDGE BROWNIE served warm with ice cream - 6.50

OREO CHEESECAKE - 6.50

NY STYLE CHEESECAKE served with or without blueberries or strawberries - 6.50

UPSIDE DOWN APPLE WALNUT PIE served warm with ice cream - 6.50

CHOCOLATE COVERED CANNOLI - 3.50

*Consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness, especially if you have a medical condition

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PIZZA

CHEESE PIZZA

10 inch - 8.95, 14 inch - 11.95, 18 inch - 13.95

TOPPINGS

10 inch - .75, 14 inch - 1.50, 18 inch - 2.00

Banana Peppers - Pepperoni - Ham -
Onions - Fresh Basil - Pineapple -
Mushrooms - Sweet Italian Sausage -
Fresh Garlic - Green Peppers

GOURMET TOPPINGS

10 inch - 1.25, 14 inch - 2.00, 18 inch - 2.75

Meatballs - Artichoke Hearts - Broccoli -
Chicken - Spinach - Roasted Red Peppers -
Bacon - Feta - Tomatoes - Fresh Mozzarella
Anchovies - Portabello - Mushrooms -
Seasoned Shrimp & Scallops

SPECIALTY PIZZAS

10 inch - 10.95, 14 inch - 16.95, 18 inch - 18.95

MEAT LOVERS Pepperoni, sausage, ham &
beef

DELUXE Pepperoni, sausage, mushrooms,
onions, green peppers & black olives

BACON DELIGHT Bacon, tomato,
fresh garlic & onions

VEGGIE Tomatoes, mushrooms, onions,
black olives & broccoli

HAWAIIAN Ham, pineapple & onions

MARGHERITA Fresh mozzarella, tomato &
basil

CHICKEN WHITE FLORENTINE Chicken,
mushrooms, spinach & onions

SEAFOOD WHITE Shrimp, scallops &
mozzarella

WHITE BIANCA PIZZAS

Ricotta, olive oil, fresh garlic & mozzarella
10 inch - 8.95, 14 inch - 11.95, 18 inch - 13.95

SPINACH & TOMATO

WHITE FLORENTINE
Mushroom, spinach & onion

TOMATO & ONION

QUATRO FORMAGGIO Mozzarella, Ricotta,
parmesan & asiago

CALZONES

CHEESE Mozzarella & ricotta - 9.95

VEGGIE Mushroom, broccoli, onion,
zucchini, squash, mozzarella & ricotta - 9.95

MEAT LOVERS Pepperoni, ham, sausage,
onion, mozzarella & ricotta - 10.95

SEAFOOD Shrimp, scallop, mozzarella &
ricotta - 10.95



PERSSCRIPTIONS

DRAFTS - 5.50

• Bass • Stella Artois • Guinness • Samuel Adams Seasonal

BOTTLE

• Yuengling Lager - 3.50

• Miller Lite - 3.50

• Corona Extra - 4.00

• Sierra Nevada Pale Ale - 4.75

• Anchor Steam - 4.75

• Star Hill Jomo Lager - 4.75

• Brooklyn Brown Ale - 4.75

• Duck-Rabbit Amber - 4.75

• Duck-Rabbit Brown - 4.75

• Pyramid Hefeweizen - 4.75

• Dogfish Head 90 Minute IPA - 4.75

• Magner's Original Irish Cider - 6.00

• Thomas Creek Deepwater Doppel bock Lager - 5.00

• BBC Jefferson's Reserve Bourbon Barrel Stout - 6.50

• St. Louis Framboise 12.7 oz - 7.50

• Chimay Cinq Cents 11.2 oz - 8.50

• Chimay Cinq Cents 25.4 oz - 17.50

• Chimay Grande Reserve 11.2 oz - 9.50

• Chimay Grande Reserve 25.4 oz - 20.00

• Beck's Non-Alcoholic - 4.75

SINGLE MALT SCOTCH

• Bushmills - aged 10 years - 10.00

• Oban - aged 14 years - 12.00

• Laphroaig - aged 10 years - 10.00

• Glenmorangie aged 10 years - 12.00

• Macallan - aged 10 years - 12.00

• Glenlivet - aged 12 years - 12.00

• Johnny Walker Black - 10.00

• Balvenie - 12.00

COFFEE DRINKS - 8.00

IRISH

Jameson Irish Whiskey & coffee topped with whipped cream,
drizzled with Crème De Menthe

FRENCH

Grand Marnier & coffee topped with whipped cream

KEOKE

Bailey's, Kahlua, Amaretto & coffee

MOCHA HAZELNUT

Frangelico, cocoa, coffee & whipped cream topped with chocolate
syrup

WINE LIST

WHITE

- La Fiera, Italy, Pinot Grigio - \$22, 6.50/glass
- Snoqualmie, Washington, Sauvignon Blanc - \$21, 6.50/glass
- Faraway Farms, South Africa, Chenin Blanc - \$28, 7/glass
- Clos Du Bois, California, Riesling - \$28, 7.50/glass
- Forestville, California, Chardonnay - \$20, 6/glass
- Casillero del Diablo, Chile, Sauvignon Blanc - \$21
- First Colony, Virginia, Sweet Shanando - \$21
- La Vielle Ferme, Fr., Ginsault/Grenache/Syrah .. \$22
- Pepi, California, Pinot Grigio - \$23
- White Hall Vineyards, Virginia, Viognier - \$23
- Murphy-Goode, California, Fume Blanc - \$24
- Rapidan River, Virginia, Reisling - \$24
- Whitehall Lane, Napa Valley, Sauvignon Blanc - \$24
- First Colony, 2008, Virginia, Chardonnay Reserve - \$25
- Hess, California, Chardonnay - \$25
- Zeepard, Australia, Chardonnay - \$28
- Piesporter Michelsberg, Spatlese - \$28
- First Colony, 2008, Virginia, Viognier - \$29
- La Crema, Chardonnay - \$30
- Sonoma-Cutrer, California, Chardonnay - \$32
- Grgich Hills, Napa Valley, Chardonnay - \$59

CHAMPAGNE

- Kenwood, California, Brut, Split - \$7
- Segura Viudas, Brut Reserva - \$22
- Graham Beck, South Africa, Pinot Noir/Chardonnay - \$26
- Pilsipponnat, France, Brut - \$60
- Veuve Clicquot Ponsardin, France, Brut - \$65

PORTS

- Fonseca Bin 27 Ruby - \$8/GLASS
- Taylor Fladgate 10 Year Tawny - \$8/GLASS
- Curious & Ancient 20 Year Tawny - \$12/GLASS
- First Colony 1607 Red Desert - \$30

RED

- Lucky Star, California, Pinot Noir - \$21, 6.50/glass
- Penfolds, Koonunga Hill, Shiraz - \$27, 6.50/glass
- Jean-Luc Columbo, Cotes du Rhone - \$28, 7.50/glass
- Jean-Luc Columbo, Rose - \$28, 7.50/glass
- Diseno, Argentina, Malbec - \$28, 7/glass
- Forestville, California, Merlot - \$20, 6/glass
- Forestville, California, Cabernet Sauvignon - \$20, 6/glass
- Ravenswood, California, Zinfandel - \$28
- High Note, Argentina, Malbec - \$32
- Cycles Gladiator, Pinot Noir - \$29
- Parker Station, California, Pinot Noir - \$27
- Red Guitar Navarra, Spain, Tempranillo/Garnache - \$23
- Marques do Caceres Red Crianza, Spain, Temperanillo/Garnacha/Graciano - \$24
- Centine Banfi, Italy, Langiovese/Cabernet/Merlot - \$22
- Clos du Bois, California, Merlot - \$25
- 14 Hands, Washington, Merlot - \$23
- Duckhorn Vineyards, 2004, Napa Valley, Merlot - \$70
- Red Diamond, Washington, Cabernet Sauvignon - \$24
- Pine Ridge, Napa Valley, Cabernet Sauvignon - \$69
- Jordan, California, Cabernet Sauvignon - \$85
- Domaine Du Vieux Lazaret, Chateaneuf-du-Pape - \$44
- Pepperwood Grove, Chile, Pinot Noir - \$21, 6.50/glass

MARTINIS

9.50

TARRANT MANHATTAN Makers Mark & Sweet Vermouth served w/ a cherry

CLASSIC GIN Bombay Sapphire served up w/ olives or a twist

DIRTY VODKA Grey Goose with a splash of fresh olive juice served up w/ olives

BASIL Hendrick's Gin served up with fresh basil & a splash of fresh lemon juice

LEMON DROP Absolut Citron with a splash of fresh sour mix served up in a sugared rim

PEACH Ketel One, Peach Schnapps & Triple Sec served up w/ a splash of OJ

COSMO Grey Goose, Cointreau & a splash of cranberry juice

PINEAPPLE UPSIDE DOWN CAKE Stoli Vanilla, Amaretto & pineapple juice served up w/ a cherry

RASPBERRY Grey Goose, Raspberry Stoli & a splash of Chambord served up in a raspberry drizzled glass

CARAMEL APPLE Grey Goose & Apple Pucker served up in a caramel drizzled glass