

CROMWELL'S

AMERICAN TAVERN TAQUERIA

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[CANTINA FARE](#)

Fajita Salad - caramelized onions and peppers, lettuce, whole black beans, cheddar jack cheese, sour cream and salsa.

mushrooms 14.5 grilled chicken 15.5 - flank steak 16.5 - chicken, steak & shrimp 18.5 - shrimp 19.5

Taco Salad - crispy flour tortilla layered with lettuce, tomato, onion, cheddar jack cheese, black bean sauce, house made salsa and sour cream.

grilled mushrooms 14.5 ground beef 14.5 - chicken tinga 15.5 shrimp 19.5

Carnitas - roasted marinated pork with Mexican rice, refried black beans, shredded lettuce, cheddar jack cheese, sour cream, guacamole, tomatoes and flour tortillas. 19.95

Chili Rellenos - roasted poblano pepper stuffed with Oaxaca cheese and served with Mexican rice, refried black beans, guajillo chili cream and flour tortillas. 19.95

Supreme Nachos - loaded with cheddar jack cheese, roasted corn, black bean salsa, tomato, scallion and jalapeños. 13.95

Add: chicken tinga +3, smoked brisket - +4, shrimp +5, or - ground beef +3

Tacos Americanos - two warm flour tortillas, shredded - lettuce, cheddar jack cheese, diced - tomato, sour cream and salsa.

grilled mushrooms 9.5 - ground beef 10.5 - spicy fish 11.5 - chicken tinga 11.5 - shrimp 13.5

Tacos Mexicanos - street vendor style; meat-filled corn - tortillas with onions, cilantro, lime - wedge, radish and a choice of salsa. (Hot- Arbol Chili, Med-Salsa Verde and - Mild-Salsa Roja)

carne asada 11.5 - chorizo sausage 11.5 - carnitas 12.5 - short rib 12.5

Quesadillas - cheddar jack cheese, tomato and - scallions with lettuce sour cream and - salsa.

cheese 11.5 - chicken tinga 13.5 - chorizo sausage 13.5 - grilled steak 14.5 - sautéed shrimp 14.5 - carnitas 14.5

Tamales - harina de maiz steamed in corn husks, stuffed with braised pork, green chile - tomatillo sauce and guajillo pepper sauce, topped with queso fresco and cilantro. 12.5

Sopes - pan-fried open-face corn cakes with black bean salsa, queso fresco, shredded lettuce, jicama, citrus onions, cilantro, sour cream and avocado.

cheese & black bean 11.5 - chicken tinga 12.5 - braised pork 12.5 - chorizo sausage 13.5 - sautéed shrimp 14.5

Enchiladas - with red, green, black or mole; two corn tortillas stuffed with meat and cheese, baked in one of four unique sauces and served with shredded lettuce, citrus onions and sour cream.

braised pork 13.5 - chicken tinga 13.5 - house-smoked brisket 14.5 - sautéed shrimp 15.5

Burritos - Mexican rice, tomato, refried black beans, cheddar jack cheese and scallions, wrapped in a large flour tortilla, served with lettuce and sour cream, served plain or smothered with ancho chili cream.
black bean & cheese 11.5 - ground beef 12.5 - chicken tinga 13.5 - braised pork 13.5 - house-smoked brisket 14.5 - chorizo sausage 13.5

SIDES

Mexican rice 4.25
Salsa fresca 2.25
Refried black beans 4.25
Salsa verde 2.25
Black bean salsa 3.25
Pico de gallo 2.25
Chips and salsa 3.75
Guacamole 4.25
Extra chips 2.25
Sliced avocado 4.25
Jalapeños 2.25
Sour cream 2.25
Tortillas (3)—flour or corn 2.25
Extra Cheese .5
Make it a meal! 5.5 (add rice and beans)

TAVERN FARE

SHARED

Mediterranean Hummus - feta cheese, olives, cucumbers, cherry tomatoes and grilled Naan. 9.5 - Crispy Harissa Cauliflower - with grilled red bell pepper, celery and bleu cheese dressing. 9.5

Grilled Vegetable Flatbread - spinach, roasted tomatoes, wild mushrooms, fontina cheese and fresh herbs complemented by a balsamic drizzle. 10.5

Chicken Winglets - boneless chicken, buffalo sauce, celery sticks and bleu cheese for cooling the fire: mild, hot or our nuclear sauce. 12.95

Butterflied Golden Shrimp - served with a sweet pineapple chili sauce. 11.95

Cheesesteak Eggrolls - we've got this South Philly favorite all wrapped up with sautéed onions and mushrooms, American cheese and a side of Sriracha ketchup. 10.5

BOWLS

Lemon Chicken Pasta - grilled chicken breast, penne pasta and spinach tossed in a creamy lemon sauce. 16

Basmati Shrimp - Mandarin orange glazed shrimp stir fried with Oriental vegetables over basmati rice. 18.5

Vegetarian Coconut Curry - garbanzo beans, spinach and our power blend veggies served over Israeli couscous. 17.5

Our Signature Guinness Beef Stew - slow cooked in a rich demi-glace with roasted vegetables, a cheesy biscuit and horseradish cream. 13.5

Soba Noodle Bowl - julienne vegetables tossed with a sesame ginger glaze. 14 - Add - grilled chicken +5, seitan +4, beef tenderloin, shrimp or salmon +6

SALADS

Pesto Ahi Tuna - seared and sliced over Arcadian lettuce, tomato, cucumbers and pesto dressing. 14.95

Chicken Salad - Cromwell's signature salad served with fresh fruit and a just-baked fruit muffin. 14.95

Southwestern Style Crispy Chicken Chopped Salad - with a crisp corn tortilla, roasted corn, avocado, red onion, black beans and tomato, laced with a chipotle-lime dressing. 15.5

Spinach and Pecan - with apples, dried cranberries and raspberry dressing. 12.5

Tomato and Arugula Salad - with avocado, fresh mozzarella and lemon dressing. 12.5

Grilled Vegetable Salad - field greens topped with a medley of grilled vegetables and fig balsamic dressing. 12.5
Add - grilled chicken +5, seitan +4, beef tenderloin, shrimp or salmon +6

CLASSIC BURGERS

Made with Angus beef. Served with your choice of French fries, housemade chips, coleslaw or power salad with green apple vinaigrette.

Add pecan-wood smoked bacon to any burger +2

American Tavern Traditional - lettuce, tomato, red onion, pickle and your choice of cheese. 13.95

Bleu Cheese Bayou Burger - Cajun grilled, topped with lettuce, tomato and creole mustard. 13.95

Patty Melt - smothered with mushrooms and caramelized onions, Swiss cheese, Thousand Island and shredded lettuce on grilled marble rye. 13.95 - - Go breadless on any of the above; we'll add fresh fruit and power salad on the side. 13.95

TAVERN FAVORITES

Served with your choice of French fries, housemade chips, coleslaw or power salad with green apple vinaigrette.

Beef Tenderloin Club - thin slices of tenderloin, pepper jack cheese, applewood smoked ham, arugula, caramelized onions, tomato and roasted garlic aioli. 13.95

Cali Turkey Grill - roast turkey, pepper jack, Napa slaw and guacamole on grilled sourdough. 12.95

Poblano Pastrami Melt - angus pastrami and swiss cheese with poblano ranch dressing on grilled marble rye. 12.95

Greenville Grilled Cheese - smoked Gouda, Swiss, cheddar, tomato, scallions and Cromwell's hot mustard. 12.95 - add applewood-smoked ham +2

Philly Cheesesteak - sautéed onions and mushrooms with your choice of American or provolone on a long roll.
12.95

Veggie Croissant - cucumbers, spinach, avocado, and tomato served with whipped Boursin cheese spread. 12.5 - -
Consuming raw or undercooked foods may increase your risk of foodborne illness.