

STAGE HOUSE ENTRÉES

STAGE HOUSE MEATLOAF 24.95
ground beef mixed with roasted vegetables, monterey jack and cheddar cheeses,
house-made bbq glaze, seasonal vegetables, whipped potatoes

CHICKEN AND WAFFLES 24.95
house-fried chicken, maple butter, powdered sugar

PARMESAN CRUSTED CHICKEN BREAST 24.95
house-made spinach linguine, vodka sauce

CHICKEN TAGINE 27.95
slow braised half chicken, tomato, lemon, onion, carrots, apricots, chickpeas,
morrocan spices, pine nut raisin couscous, pita bread

BUTTERMILK FRIED CHICKEN 27.95
whipped potatoes, buttered corn, cornbread, honey butter

DRUNKEN CHICKEN PARMESAN 26.95
parmesan crusted chicken, vodka sauce, fresh mozzarella,
over house-made spaghetti

PORK SCHNITZEL 26.95
braised red cabbage, whipped potatoes, lemon caper sauce

STAGE HOUSE RISOTTO 19.95  
choice of butternut squash or mushroom

16 OZ. PRIME NEW YORK STRIP 50.95 
rosemary roasted potatoes, broccoli, garlic butter, stage house steak sauce

8 OZ. CENTER CUT FILET 46.95 
rosemary roasted potatoes, broccoli, garlic butter, stage house steak sauce

STICKY TAIWANESE PORK BELLY 33.95 
slow braised pork belly, sweet and spicy soy glaze, sticky rice, steamed broccoli,
sesame seeds, scallions

FRENCH ONION PORK CHOP 34.95
grilled 16oz pork chop, sherry caramelized onions, gruyere cheese, demi glace,
crispy onion straws, whipped potatoes, buttered spinach

BEER BATTERED FISH ‘N CHIPS 26.95
french fries, house-made slaw, tartar sauce

PAN ROASTED ATLANTIC SALMON 31.95
creamy spinach, sun-dried tomato orzo

PAN SEARED NEW JERSEY SEA SCALLOPS 35.95 
butternut squash risotto, sweet onion bacon marmalade, chives, balsamic glaze

SUSHI GRADE YELLOWFIN TUNA POKE BOWL 27.95
wakame salad, sesame, avocado, pickled ginger, sticky rice, sriracha mayo

GRILLED CARIBBEAN SNAPPER 32.95 
wild rice, grilled asparagus, chimichurri, microgreens

HOUSE-MADE PASTA

all pasta dishes are topped with a fresh herb and parmesan garnish
whole wheat or zucchini noodles are available upon request
gluten free penne +3

PENNE VODKA 23.95 
house-made vodka sauce, peas, roasted red peppers
add grilled chicken +8 • add grilled shrimp +10

RIGATONI BOLOGNESE 25.95
house-made rigatoni, braised beef, pork, root vegetables, tomatoes,
whipped seasoned ricotta cheese

ORECCHIETTE BARESE 27.95
house-made orecchiette, crumbled italian sausage, broccoli rabe, garlic, pecorino,
crushed red pepper, butter, white wine

PAPPARDELLE CARBONARA 25.95
handmade egg noodles, bacon, caramelized onions, peas, fresh herbs, four cheese cream

TAVERN BEEF STROGANOFF 28.95
handmade buttered egg noodles, slow braised beef, mushrooms, fresh herbs,
stroganoff sauce

SMOKED PULLED PORK MAC AND CHEESE 25.95
house-made macaroni, crispy fried onions, bbq sauce, cheddar jack, toasted panko

CLASSIC BAKED MAC AND CHEESE 20.95 
house-made macaroni, ancho cheese sauce, cheddar jack, toasted panko
add grilled chicken +8 • buffalo chicken +8 • grilled shrimp +10

HOUSE-MADE RAVIOLI

all ravioli dishes are topped with a fresh herb and parmesan garnish
with your choice of sauce:
marinara • vodka • mushroom cream • four cheese cream
basil pesto cream • spicy calabrian vodka • bolognese +4.

APPETIZER 14.95	ENTRÉE 22.95
CLASSIC CHEESE  medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheeses	LUGANIGA SAUSAGE medium square ravioli filled with pork, parmesan cheese, parsley
SPINACH AND MUSHROOM  large half moon ravioli filled with wild mushrooms, mushroom cream, parmesan cheese, truffle oil	MEATBALL small round ravioli filled with ground beef, garlic, parsley, parmesan cheese
GOAT CHEESE  small round ravioli filled with fine herbs, goat and ricotta cheeses	SEAFOOD medium half moon ravioli filled with salmon, crab, shrimp, cream, sherry, cream cheese, parsley, dijon mustard
ROASTED EGGPLANT  medium rectangle ravioli filled with roasted eggplant, garlic, tomato, basil, ricotta and parmesan cheeses	CHICKEN SALTIMBOCCA large half moon ravioli filled with ground chicken, prosciutto, swiss and parmesan cheeses, parsley, basil, sage

for your convenience a 20% gratuity will be added to all parties of 6 or more
please note that a 2.49% processing fee will be added to all credit card transactions

SIDES

SMALL GARDEN SALAD 8.95 	ROSEMARY ROASTED POTATOES 7.95 	BUTTERNUT SQUASH RISOTTO 10.95 
SMALL CAESAR SALAD 8.95	BAKED POTATO 7.95 	MUSHROOM RISOTTO 10.95 
MAC AND CHEESE 10.95	WHIPPED POTATOES 8.95 	BROCCOLI 7.95 
ONION RINGS 9.95	GARLIC BUTTER WHIPPED POTATOES 9.95 	BROCCOLI RABE 9.95 
SWEET POTATO FRIES 9.95	STICKY RICE 7.95 	SEASONAL VEGETABLES 8.95 
FRENCH FRIES 7.95	YELLOW RICE AND BLACK BEANS 9.95 	GRILLED ASPARAGUS 9.95 

Don’t forget about Chef Victor’s Dessert Menu - ask your server to see our homemade dessert menu!

@stagehousetavern



Banquet & Catering

 Gluten Free Ingredients

 Vegan  Vegetarian

Please alert your server to any allergy
or cross contamination concerns before you order

www.stagehousetavern.com

366 Park Avenue Scotch Plains, NJ 07076 908.322.4224



The Stage House Tavern, although expanded and modified over the years, still provides the aura of an 18th-19th century hostel. The Stage House Tavern has played a prominent part in the history of Scotch Plains ever since 1737 when its first innkeeper was licensed. It served as the meeting place for local government and a rallying point for enlisting soldiers during the Revolutionary War. A Liberty Pole stood outside it where the 1920 War Memorial now stands. It also served as a way station on the Swift Sure Coach Line and served many prestigious patriots, including Lafayette, and many prominent military figures of the Revolution quartered in the area in 1777. This building is a fine example of an early tavern and has been in continuous use as such since its construction in 1737. It has played a prominent part in the government of the town where its “Long Room” was used for initial town meetings. It still plays an important role, situated across the street from the present City Hall and “Town Green”. It is a fine example of the growth and adaptation to new needs and requirements in the march of progress. We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting. Thank you for joining us and we hope you enjoy your experience in continuing the history of Stage House Tavern.