

M-F: 11am-10pm
 Sunday Brunch 9am-2pm
 Sunday Dinner 2pm-9pm



300 Main Street
 Longmont, CO
 thedickentavern.com
 303-834-9384

Construction Date: 1881
 National Register: 1987

History

Landmark Designation: 1983

The Dickens Tavern stands as a moment of history. The original Opera House was built in 1881 by William Henry Dickens (a distant relative of Charles Dickens) on land gifted by president Ulysses S. Grant. The Dickens family was well established and William (Bill) was one of the largest landowners in the state. At 21, Bill joined the Colorado Third Cavalry and was involved in the Sand Creek Massacre of 1864, one of the most violent battles in Colorado history. After his military stint, he was soon married and dabbled in many trades creating a freighting business, founding the Farmers Mill and Elevator Company, along with Farmers National Bank, and serving on the board for Longmont's historic sugar company. With his prominence in the community, Dickens sought to bring more culture to the area and built the historic Opera House. The Opera House still hosts a variety of live music every Friday and Saturday night.

Longmont was shocked by the murder of Bill Dickens in 1914. He was shot in the back while lounging in his living room with wife Ida, whose cheek was grazed by the passing bullet. Several suspects were arrested, but none were

charged for the crime. Some speculate that it was a revenge killing for his involvement in the massacre. This death would set the tone for the many macabre events and rumors that paint the building. The downstairs tavern served as the Longmont College in 1885, and later a bank when the college was relocated to a more permanent location. The original bank vault is now re-purposed as our wine vault and is available to dine in today, just ask! The breathtaking original tin ceiling can be seen in our tin room, (located between the vault and front door) and the bank's iconic black and white tiling can still be found in our bar.

For those who embrace the supernatural, the tavern and opera house has been a "hot spot" for psychic and paranormal investigators. In its bank days, it is rumored that during the disheartening meeting in the tin room an executive excused himself to the bank vault to end his life. There is also the tale of two actor lovers who were discovered in their affair and murdered by a jealous husband in the upstairs opera house. Many guests have had their own encounters ranging from the footsteps in the opera house, to

conversations in the bathroom. We have even named one of our more prominent presences, Cassie, our Dickens Darling. We have been told on more than one occasion of a feminine entity that lingers between the bar and women's restroom area. To hear more stories of our encounters or to share your own, check out our ghost story blog at thedickentavern.com

Our Restaurant is owned by husband and wife team, Sean and Lynn Owens. Sean has over 25 years of culinary experience in both fine and casual dining. He has worked across the nation from New York to Hawaii. Sean strives to constantly create fresh and innovative dishes that can be described as comfort food with a twist.

Lynn has worked in the service industry all her life. She was born and raised in Boulder, CO. She always hoped that someday she could marry her love of helping people with Sean's passion for food and this is how the Dickens Tavern was born. Together they hope to bring captivating sense of comfort and family to the Longmont dining experience.

Sides

- French Fries 4
- Caramelized Onions 2
- Sauteed Mushrooms 2
- Onion Rings 5
- Coleslaw 3
- Side Veggies 3
- Mashed Potatoes 3
- With Gravy 4
- Side of Gravy 2
- Side Bread 2
- Tortilla 2
- Sweet Potato Wedges 2

Desserts

- Chocolate Brownie Sundae**
Triple chocolate brownie topped with vanilla ice cream, whipped cream and chocolate sauce 10
- Homemade Cinnamon Peach Cobbler**
Tender peaches cooked with brown sugar and love, then topped with crunchy streusel and served with vanilla ice cream 10
-  **Banana Bread Pudding**
Served warm with a cinnamon spiced rum cream sauce and fresh whipped cream 10
- Dickens Homemade Baked Apple Pie**
Stuffed with cinnamon crumble, wrapped in pastry and baked golden brown, served with vanilla bean ice cream 10
- Scoop of Ice Cream 4

Kids Menu

- Grilled Cheese**
Cheesy and delicious, served with French Fries 5
- Kids Cheesy Pasta**
Served with chicken breast, bacon bits and a cheesy cream sauce 5
- Crispy Battered Chicken Strips**
Served with French fries 5
- Mini Dickens Pie 5**
- Corn Dog Plate**
Served with French fries 5



House Favorite

Party's of six or more may have a 20% Gratuity included

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Appetizer

Pub Shrimp*

Six tender shrimp wrapped in bacon and stuffed with sliced jalapeños, served with chipotle aioli and jalapeño pesto 12

Warm Mushroom Duxelle[Ⓟ]

Wild mushrooms touched with cream and served with French bread 12

Steak & Fries*^{GF}

Sliced Steak grilled and served with French fries and ketchup 13

Triple Dipper Plate[Ⓟ]

Hummus, tomato, bruschetta and olive tapenade served with pita, large grilled crostinis, carrot and celery sticks 14

Fried Cheese Bites[Ⓟ]

Wisconsin cheddar curds served with our garlic marinara 11

Sweet Potato Wedges^{Ⓟ GF}

Sweet potato wedges with sea salt and balsamic drizzle 10

Dirty Drunken Shrimp*

Chopped shrimp with garlic, basil, jalapeños cooked with O'Dells IPA and our garlic creole sauce served with crusty French bread 12

Chicken Wings*^{GF}

Choice of: Teriyaki | Jamaican jerk with mango butter | Spicy buffalo | Dr. Sean's pepper project (no joke it's super hot!)
Choice of ranch or blue cheese 12
Add carrots and celery +1

French Fry Pie^{GF}

Extra crispy fries topped with your choice of brown gravy and cheese or pork green chili and cheese 12

Country Fried Pickles[Ⓟ]

Homemade pickles tossed in our secret flour recipe and served with chipotle ranch 10

Pub Rolls

Two crispy eggs rolls stuffed with our slow roasted beef with two kinds of cheese and horseradish, served with chipotle ranch 12

Burgers*

Served with choice of side. Substitute soup or onion rings +1, sweet potato wedges +2

The Dickens Burger*

Goat cheese, green olives and bacon with jalapeño pesto 14

Old Fashioned Cheeseburger*

Your choice of cheese 12

Bayou Burger*

Blackened patty char-grilled and topped with caramelized onions, jalapeños and red eye gravy 14

High Class Burger*

Sautéed mushrooms, caramelized onions, smoked bacon, topped with Swiss 14

BBQ Bacon Burger*

Bourbon BBQ sauce with pickles, candied bacon and American cheese 14

Maui Wowie*

Teriyaki bacon burger with fresh avocado and garlic mayo 14

Any burger can be substituted with a chicken breast or veggie patty. All natural patties are served on a fresh baked brioche bun

Salads

Add grilled chicken or shrimp +4

Grilled Chicken*

Fresh Romaine tossed with house made Caesar dressing, topped with croutons, Parmesan and grilled chicken 12

Marinated Steak*^{GF}

Served with mixed greens, roasted beets, pickled onions, cucumbers, candied pecans, fresh goat cheese and a balsamic blue cheese dressing 12

Mediterranean[Ⓟ]

Mixed greens with tomatoes, olives, red onions, cucumbers, served with hummus and pita with a white balsamic dressing 12

My Favorite Salad^{GF}

Bacon, bleu cheese, tomatoes, candied pecans, kalamata olives, cucumbers, crumbled egg topped in blue cheese tossed greens 12

Southwestern Grilled Tequila Chicken*^{GF}

Served with roasted corn, tomatoes, crunchy tortilla strips, feta cheese, fresh avocados, cucumbers, pickled onions and chipotle ranch 12

House Salad^{Ⓟ GF}

Crispy lettuce, carrots, tomatoes and red onion with your choice of dressing 4

Sandwiches

Served with choice of side. Substitute soup or onion rings +1, sweet potato wedges +2

B.L.T.

A classic with thick cut apple-wood smoked bacon, fresh leaf lettuce, tomatoes and a peppery lemon aioli 11
Add cheese +1

Beer Battered Atlantic Cod*

5 ounces wild caught cod served with lettuce, tomato and tartar sauce on a toasted brioche bun 12

Feta Grilled Cheese[Ⓟ]Fried

herbed feta with caramelized onion marmalade and reduced balsamic on Parmesan crusted sourdough 12

B.A.T.

Bacon, avocado, turkey with lettuce and tomato on a 5 grain whole wheat with lemon pepper mayo 12

Cajun Fried Crispy Shrimp Wrap*

Deep fried gulf shrimp dusted in Cajun seasoning and tossed with lettuce, tomato, feta cheese, cucumbers and chipotle ranch dressing wrapped in a fresh tortilla 13
Substitute tempura broccoli for vegetarian option

Greek Pita Pocket[Ⓟ]

Toasted pita stuffed with lettuce, hummus, tapenade, cucumbers, white balsamic and feta cheese 12

Ragin' Cajun Chicken*

Blackened all natural chicken breast, grilled with our garlic creole sauce topped with pepperjack, caramelized onions, jalapeños and lemon pepper mayo 12

Grilled Steak Sandwich*

New York strip grilled, sliced and tossed with garlic butter, mushrooms and onions then topped with Swiss. Served on a toasted baguette 14

Blackened Shrimp Quesadilla*

Served with 3 cheeses and spicy lemon garlic aioli 12

Soup

French Onion Soup

Bowl 6

Pork Green Chili^{GF}

Bowl 6 | Cup 3

Soup of the Day

Bowl 5 | Cup 3 (Ask your server)

Entrees

Add a side salad or soup to any entree +3

The Dickens Pie

Shredded beef roasted with onions and carrots, topped with mashed potatoes and cheese, then browned in the oven, served with bread 15

Gluten Free without bread^{GF}

Blackened Atlantic Salmon*^{GF}

Served with Soy ginger butter, jalapeño pesto and fresh mango salsa 18

Peppered Pub Steak*^{GF}

Marinated, grilled and topped with caramelized peppers and bourbon onions. Served with roasted garlic mashed potatoes 20

Pub Shrimp & Fries*

Eight tender shrimp wrapped in bacon and stuffed with jalapeños, served with French fries, jalapeño pesto and lemon pepper dipping sauce 16

Wild Caught Atlantic Cod Fish & Chips*

Served over French fries with tartar sauce and coleslaw 16

Cheesy Pasta

Served with bacon, grilled chicken and three cheese cream sauce 15

Vegetarian option with broccoli and peas available at no extra charge[Ⓟ]

^{GF} Gluten Free

Grilled Zucchini

Parmesan Fried Polenta^{Ⓟ GF}

Fresh grilled zucchini with fried polenta on a bed of roasted garlic tomato sauce and reduced balsamic 15

Dickens Chicken^{GF}

Roasted garlic 1/2 chicken with onion gravy served with mashed potatoes and vegetables 16

Beer Battered Chile Relleno

Two chiles stuffed with blended cheese and fresh cilantro and served over French fried potatoes with fresh lettuce, pork green chili or fire roasted salsa[Ⓟ] and sour cream 16

Mama's Meat Loaf*

Our secret family recipe is bacon wrapped, roasted, sliced and grilled to perfection and topped with a wild mushroom pan sauce 16

Dirty Drunken Shrimp Pasta*

Chopped shrimp with garlic, fresh basil, caramelized onions and jalapeños cooked with O'Dells IPA and our garlic creole sauce. Served with angel hair and crusty French bread 16



House Favorite

[Ⓟ] Vegetarian



Lighter Fare

A little smaller portion

Chile Relleno Plate

One chili stuffed with blended cheese and fresh cilantro. Served over French fried potatoes with fresh lettuce, pork green chili or fire roasted salsa[Ⓟ] and sour cream 12

Mama's Meat Loaf*

Our secret family recipe is roasted then grilled and served with a wild mushroom pan sauce 12

Cheesy Pasta

Served with bacon, grilled chicken and three cheese cream sauce 12

Sub broccoli and peas[Ⓟ]

Grilled Chicken

With mashed potatoes, vegetables and gravy 12

Grilled Zucchini & Parmesan Fried Polenta^{Ⓟ GF}

Fresh grilled zucchini with fried polenta on a bed of roasted garlic tomato sauce and reduced balsamic 12

The Dickens Pie

Shredded beef roasted with onions and carrots, topped with mashed potatoes and cheese, then browned in the oven 12

Gluten Free without bread^{GF}

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