

# A D&D Tavern Menu

Why eat rations when you  
can eat like a king over  
at your local tavern.

## *A Brief Over view*

Food is a part of every adventurer's life. Why spend time eating boring old rations when you can fork out a few coppers or silvers for a meal fit for a king Each one is made from the freshest ingredients and served nice and warm, just like mama just like Mama used to make

Each meal fills your belly like no other, but they may have side effects that are beneficial and/or side effects that may not be desired.

## *Volume 1*

This is one of a multi-part series that will include more exotic dishes and additional lore. Along with that, you can expect additional spell effects and conditions that come with eating particular monster meats and or spiced meats.

### ***Dm And Player Notice***

Prices are not included to allow DMs to incorporate their own prices.

Prices vary from locality to locality, and particular foods may not be available throughout particular regions.

Names used are references to my own games and have no affiliation with W.O.T.C. books.



### ***Side Effects***

**Brown Dot** - No effects apart from a hearty meal.

**Yellow Dot** - Maybe too much for a mortal man to consume. Roll a DC14 constitution saving throw. If failed it will cause whoever ate it to suffer 1 level of exhaustion.

**Red Dot** - May cause the consumer to get a tad bit tipsy or — even worse — flat out drunk. Make a Dc15 constitution saving throw to see if the alcohol begins to take effect. Whilst under the influence all rolls are rolled with disadvantage.

**Green Dot** - Therapeutic as it sends whoever eats it down memory lane and makes them feel right at home. This allows them to lose any form of exhaustion and feel less stressed, regardless of their life problems.



# Breakfast

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- *Bacon & eggs*
  - Eggs can be scrambled, fried, or made into an omelette.
- *Bacon with a Side of Mash*
  - All made from scratch.
- *Bacon, Omelette, Fresh Bread & Butter*
  - Bread made daily in the early hours of the morning.
- *Egg Soaked Fried Bread*
  - Some people call it “french toast” for some reason.
- *Fresh Orange Juice*
  - A glass of juice made with the freshest of oranges.
- *Pitcher of Orange Juice*
  - If the weather permits, a fresh jug of the finest juice you can get.
- *Plain Omelette*
  - Pillowey omelettes with fresh eggs.
- *Orcish Pancakes*
  - May contain shards of bones and/or dried blood.
- *Caqnu's Breakfast*
  - Only the heartiest of champion eaters can stomach the large amount of meat (and alcohol to follow) at this time of the morning. About 2kg of fresh pig thighs paired with the newest brew of beer to match.

## *Lunch/Dinner*

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- *Beer Battered Chicken Breast*

- Chicken breast battered with a mixture of Copper Brew beer and breadcrumbs, then fried. Chickens reared within the back garden.

- *Beer Battered Fish*

- Fish Fillet battered with a mixture of Copper Brew beer and bread crumbs. Fish may not always be available.

- *Beer Battered Ham*

- Battered Ham battered with a mixture of Copper Brew beer and bread crumbs. The ham is locally sourced and delivered to us — till stocks last.

- *Beer Battered Sausages*

- Sausages battered with a mixture of Copper Brew beer and bread crumbs. Sausages are bought daily from local farmers.

- *Berry Salad*

- Made from berries gathered in the local forest.

- *Draconic Meat (Not Always Available)*

- Rare delicacy fit for any adventuring party — Feeds 6

- *Eggs & Bacon in a Bun*

- Bacon freshly fried and eggs can be prepared as an omelette, scrambled, or fried.

- *Fresh Crab*

- May not be available during the winter months as crab is delivered from a seafaring city. Typically served with a fresh salad and drizzled in mead.

● **Honey Glazed Chicken Thighs**

*A tenderly sweet dish paired with a fresh glass of red wine. Fresh raspberries served on the side.*

● **Horse Meat**

*Fresh meat from local stagecoach horses that have had to be put down due to a broken leg. Fresh salad served on the side.*

● **Local Salad**

*Made from fresh ingredients grown in the back garden all year round. Contains nuts and wild berries.*

● **Mama's Glazed Ham**

*A ham coated in succulent honey and fresh berries. Left to roast slowly over 12 hours to be as soft and tender as a chub's underside.*

● **Melissa's World Famous Deer**

*Caught daily from the local forest. Is served with a side of cooked potatoes that can be mashed upon request. Meat is glazed with local wild berries.*

● **Melissa's World Famous Duck**

*Locally grown and brought to your plate. Served with lemon quarters/slices and side of pancakes.*

● **The Chef's Meatloaf**

*Chef's specialty dish. Made from a mixture of meats and slow cooked over 3 hours. Comes with a side of boiled eggs and asparagus.*

● **Toad in the Hole**

*Fresh sausage with a mountain of mashed potatoes and gravy.*

# Deserts

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## ● Caramel Cake Slice

- A biscuit cake that is drizzled heavily in caramel topped with fresh berries.

## ● Caramel Toffee Cake

- A biscuit base topped with the finest fairy toffee lightly drizzled by caramel.

## ● Chocolate Cake Slice

- A soft sponge cake frosted and coated with drow chocolate.

## ● Duke's Request

- A soft sponge cake that has been infused with fine whisky.

## ● Lover's Kiss

- Also known as death by chocolate. A small square of concentrated drow chocolate that erupts in flavor upon a single bite.

## ● Mother's Speciality

- Multiple layer cake containing strawberry, cherry, whipped cream, brown sugar, fairy dust and lastly a dash of whisky.

## ● Rum Cake

- A basic sponge cake that is drizzled in rum.

## ● Warm Chocolate Cake

- A soft sponge cake that is infused with chocolate extract and then coated in hot elven chocolate.

## ● Whisky Infused Trifle

- Multiple layer sponge cake containing strawberries, cherries, and fresh yogurt. Each individual layer of sponge has a heavy dose of

# Beverages

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- Beer
  - Local brew as made in the basement of this very establishment.
- Chocolate Milk
  - Milk infused with fresh cocoa powder and sugar to create a nice chocolate mix.
- Chocolate Wine Bottle
  - A strange concoction that was requested by a group of outsiders some time ago and became a staple on the menu.
- Coffee
  - Freshly cooked in the early morning.
- Copper Brew Beer
  - A fine brew made in copper barrels, resulting in a metallic aftertaste.
- Cream liquor
  - A fine liquor with a sweet taste bought from a travelling merchant.
- Dwarven coffee
  - A much stronger blend of coffee, grown in the darkest mines.
- Gnome Tipper
  - A branded ale that is known for its alcohol content able to cause gnomes of any constitution to feel tipsy.
- Jug Of Mead
  - A large clay jug of the finest mead that is currently available.
- Keg Of Beer
  - A large wooden keg of the house brew for a party to share.

- *Lizard's Skull Mash*
  - *A lizard folk brew. A rare commodity but be wary of bone chunks.*
- *Mead*
  - *A sweet tasting wine made from honey.*
- *Orcish Frenzy*
  - *A very sugary blend of alcohol known to keep its drinkers on high alert until the eventual crash*
- *Owl Bear Beer*
  - *Branded beer Identified by a small owlbear engraved into the glass bottle.*
- *Port*
  - *A sweet tasting wine more commonly taken before a meal.*
- *Shark Brew Beer*
  - *Large kegs of beers that are stored within shark bellies and left to ferment.*
- *Sir Gareth's Mighty Brew*
  - *A very strong beer made after the local hero of the land.*
- *Tea*
  - *Made from local herbs and spices.*
- *Whisky*
  - *A fine shot given to those that have a taste for it.*