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Revolutionary Dining at The Green Dragon Tavern

by Becky Mahan | Becky Mahan, Carlsbad, Classic American, Contributors, News, Restaurant Articles, Seafood | 0 comments

By Becky Mahan

Stop off the I-5 on Palomar Airport Road and you might notice an inconspicuous white building tucked away off the main drag. It's a Revolutionary War museum – and attached to it is a tavern and restaurant called [The Green Dragon](#). Both of these oddities may seem unrelated, but it's in fact a replica of the original Green Dragon Tavern in Boston, where Sam Adams, Paul Revere and other founders met in secret to plan the Boston Tea Party and the American Revolution. (Suddenly it all makes sense.)



Inside, you can choose to sit on the tavern side (louder, rowdier, with easy access to the bar) or the dining room (quieter and much more intimate.) The fare is, appropriately, New England-style, with seafood and gourmet spins on comfort food like lobster mac and cheese and fried fish and chips. They also boast an impressive beer list, with local craft brews and bottles, plus a variety of red, white, and sparkling wines. My dining companion and I splurged on a good spread between the two of us, and left wholly satisfied.

Even the beer, which our enigmatic server described in continuous detail (the words, "opens up in complexity," were used more than once), lived up to its reputation: I had the **Delirium Tremens**, a Belgian strong ale. It did indeed open up in complexity, with flavors that changed – and kept changing – after you swallowed.



Bacon-Wrapped Scallops

This one was a gift from the kitchen, and a wonderful gift it was: just underdone bacon strips wrapped around perfectly moist, tender scallops were served with a napa cabbage slaw and slice of grilled pineapple. Delicious on their own, but even better when you took a bite of all three at once.



Pretzel Bites

Perfect little nuggets of pretzel, garnished with large flecks of sea salt and served with a choice of jalepeno cheese dip or a smoked porter mustard. I opted for the cheese sauce, which got satisfyingly hotter as time went on.



Lobster Roll (Connecticut Style)

I caved and ordered the lobster roll (how could I not, in a place like this?) I wasn't disappointed: the toasted brioche bun barely contained the juicy strips of succulent lobster, beer-battered "crunchies," or the butter that oozed out of the bread itself (you didn't even need the dish of melted butter that accompanied it.) It was, for lack of a better word, incredible.



Cast-Iron S'Mores

We were talked into the piece de resistance of our meal by the lure of the campfire classic, redesigned. Though both of us were rather full at that point, I asked the server to describe the size of the dessert. His response was, and I quote, "If you just came off the set of the movie Alive, you know where the soccer team is in the plane crash, then it's too small. If you've just eaten a large meal, it's not that small." Well, with a description like that, we had to order it. Sure, there was the expected deliciously warm layer of gooey chocolate on a bed of graham cracker crumbs, but the highlight was the massive baked-in-house honey-touched marshmallows. Simply divine.



**The Green Dragon Tavern is open daily for lunch and dinner, with happy hour from 3-6pm and all day Sunday. The dining room is open for dinner from 5pm to close.*