



A D D A M S
T A V E R N

Small Plates

Fresh Salmon Chowder, salmon chunks/crisp onions 7.⁹⁵

White Bean and Vegetable, kale/ parmesan/ croutons 7.⁹⁵

Fried Calamari (*Point Judith, R-I*), cherry tomatoes/pickled cubanelle peppers/sriracha mayo 14.⁹⁵

Wood Grilled Avocado Toast, Mexican street corn/feta/cilantro/lime/red chili flake 12.⁹⁵

Burrata & Tomatoes, grilled garlic bread/creamy burrata/NJ tomatoes/ E.V.O.O 12.⁹⁵

Tuna Tartare, avocado/crispy wontons/ponzu & wasabi 14.⁹⁵

Mussels Bowl shallots/bacon/thyme/white wine/house cut fries/roasted tomato aioli 12.⁹⁵

Colossal Lump Crab Cake, sunchoke puree/cranberry coulis/crispy carrots/frisee 14.⁹⁵

Wood-Fired Chicken Wings (*Bell & Evans*), house made buffalo/ ranch dressing 9.⁹⁵

Shrimp Spring Rolls, orange hoisin dipping sauce 11.⁹⁵

Salads

Arugula & Salmon Salad, citrus vinaigrette/pickled onion/pears/ricotta salata 14.⁹⁵

Chopped Farmer's Salad (*Dagael Bros*), apples / delicata squash/cranberries/feta cheese/pumpkin seeds/ buttermilk dressing 10.⁹⁵

Wedge of Little Gem & Flank Steak, tomato/bacon/pickled red onion/toasted baguette crumble/ creamy blue cheese dressing 15.⁹⁵

Local Beet Salad (*Fernbrook Farm*), salanova mix/apples/spiced hazelnuts/Noble Road brie/tarragon-citrus vinaigrette 10.⁹⁵

Grilled Chicken Caesar Salad, grilled chicken/shaved Havilah cheese/croutons/creamy Caesar dressing 12.⁹⁵

Addams Cobb Salad, field greens/ vegetables/blue cheese/bacon/hardboiled egg/ pulled chicken/ranch dressing 14.⁹⁵

NJ Pear & Shrimp Salad, seared shrimp/cucumbers/bacon /shallots/roasted chili-pear dressing 15.⁹⁵

Flat Breads

Crushed Tomato & Mozzarella, basil & oregano 12.⁹⁵

Sweet Potato "Pie", roasted sweet potato puree/sausage/ricotta/mozzarella/caramelized onion/maple syrup 12.⁹⁵

Large Plates

Chef's Burger, Harvest rib-eye blend / .blue cheese/ caramelized onions/ bacon 15.⁹⁵

Blackened Fish Tacos, blackened catch of the day /shaved greens/corn salsa/cilantro crème/lime 15.⁹⁵

Buttermilk Fried Chicken Sandwich, milk & honey dipped/local cabbage slaw/AT pickles 14.⁹⁵

Vermont Cheddar Burger, Harvest rib-eye blend/NJ tomato/romaine/brioche 14.⁹⁵

Barnegat Scallops (*F/V Jamie Heather*), butternut squash risotto/apple chutney/fried sage 18.⁹⁵

Lobster Roll, champagne dressed/crispy onions/old bay frites 18.⁹⁵

Salmon Club, grilled/roasted jalapeno aioli/crisp bacon/bibb lettuce/NJ tomato 15.⁹⁵

Chicken Salad Sandwich, cucumber/tomato/radish/bacon/toasted potato bread 12.⁹⁵

Turkey Burger, chipotle/ roasted tomato aioli/caramelized onions 14.⁹⁵

Fried Chicken Fried Rice Bowl (*Goffle Road*) basmati rice/scrambled egg/summer vegetables/ roasted red pepper jam 18.⁹⁵

Goffle Road Turkey Sandwich, sage sundried cranberry remoulade/dressed greens/ cranberry walnut bread 12.⁹⁵

East Coast Halibut, (*Castle Valley Mill*) creamy grits/cherry tomatoes/ broccoli/bacon onion marmalade 18.⁹⁵

Shares

House Cut Fries 6.95

Shaved Brussel Sprouts/Apples/Cider 6.95

Pulled Pork Mac N Cheese/ herb bread crumbs 9.95

Kale/Mushroom/Parmesan 6.95

Please make your server aware of any allergies or dietary restrictions