



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

Small Plates

- Fresh Salmon Chowder**, potatoes/ celery/ crispy onions 7.⁹⁵
Cream of Mushroom Soup, truffle oil/parmesan/crouton 7.⁹⁵
Chilled Shrimp Cocktail, cocktail sauce 14.⁹⁵
Fried Calamari (*Point Judith, R-I*), cherry tomatoes/pickled cubanelle peppers/sriracha mayo 14.⁹⁵
Shrimp Spring Rolls, orange hoisin dipping sauce 11.⁹⁵
Burrata & Tomatoes, grilled garlic bread/creamy burrata/NJ tomatoes/ E.V.O.O 12.⁹⁵
Wood Grilled Avocado Toast, Mexican street corn/feta/cilantro/lime/red chili flake 12.⁹⁵
Tuna Tartare, avocado/crispy wontons/ponzu & wasabi 14.⁹⁵
Steamed Bao Buns, braised pork belly/hoisin glaze/pickled Autumnal vegetables/peanuts 12.⁹⁵
Wood-Fired Chicken Wings (*Bell & Evans*), house made buffalo/ ranch dressing 9.⁹⁵
Colossal Lump Crab Cake, sunchoke puree/cranberry coulis/crispy carrots/frisee 14.⁹⁵
Mussels Bowl shallots/bacon/thyme/white wine/house cut fries/roasted tomato aioli 12.⁹⁵

Salads

- Chopped Farmer's Salad** (*Dagael Bros*), apples / delicata squash/cranberries/feta cheese/pumpkin seeds/ buttermilk dressing 10.⁹⁵
Wedge of Little Gem Lettuce, tomato/bacon/pickled red onion/toasted baguette crumble/creamy blue cheese dressing 10.⁹⁵
Beet Salad (*Fernbrook Farm*), salanova mix/radish/ hazelnuts/ goat cheese/tarragon-citrus vinaigrette 10.⁹⁵
Local Romaine Caesar Salad, shaved Havilah/croutons 9.⁹⁵

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

- East Coast Halibut**, (*Castle Valley Mill*) creamy grits/cherry tomatoes/ broccoli/bacon onion marmalade 27.⁹⁵
Filet Mignon, mashed potatoes/cauliflower /blue cheese 33.⁹⁵
Black Pepper Crusted Salmon (*Hidden Fjord*), parsnip puree/red onion confit/basil pesto 25.⁹⁵
Wood Fired Baby Backs, pork ribs/ AT bbq sauce/green cabbage slaw/mac & cheese 21.⁹⁵
New York Strip Steak, roasted red pepper/cedar smoked potatoes/shitake mushrooms/bordelaise 28.⁹⁵
Braised Boneless Addams Short Rib, creamy roast yukon gold potatoes & parmesan/ shaved brussels /torpedo onions 24.⁹⁵
Buttermilk Fried Chicken, (*Goffle Road Farms*), broccoli /brussels/spinach/sriracha butter 21.⁹⁵
Barneгат Scallops (*F/V Jamie Heather*), butternut squash risotto/apple chutney/fried sage 24.⁹⁵
Lobster Roll, crispy onions/old bay frites 18.⁹⁵
Fried Chicken Fried Rice Bowl (*Goffle Road*) basmati rice/scrambled egg/autumn vegetables/ roasted red pepper jam 18.⁹⁵
Blackened Fish Tacos, catch of the day /shaved greens/corn salsa/cilantro crème/lime 18.⁹⁵
Vermont Cheddar Burger Harvest rib-eye blend/NJ tomato/romaine/brioche bun 15.⁹⁵
Addams Cobb Salad (*Goffle Road*), field greens /blue cheese/bacon/hard-boiled egg/ pulled chicken/ ranch dressing 14.⁹⁵

Shares

- House Cut Fries** 6.95
Mashed Potatoes 6.95
Butternut Squash Risotto/Pumpkin Seeds 6.95
Kale/Mushroom/Parmesan 6.95
Shaved Brussels Sprouts/Apples/Cider 6.95
Pulled Pork Mac N Cheese/herb bread crumbs 9.95
Broccoli Mac N Cheese/herb bread crumbs 6.95

Please make your server aware of any allergies or dietary restrictions