



We celebrate seasonality,
our local farms & farmers

Autumn Outdoor Dining
Lunch Menu 2020

ADDAMS Tavern

STARTERS

- Rotisserie Chicken, Kale and Chick Pea Soup** Roasted Tomatoes, Vegetables, Parmesan 6.95
- New England Clam Chowder** Oyster Crackers, Smoked Bacon, Chives 8.95
- Vegetable Spreads** Hummus, Eggplant Caponata, Beets with Feta and Pumpkin Seeds, Sunflower Crisps 14.⁹⁵
- Burrata & Tomatoes** Toasted Bread, Creamy Burrata, NJ Tomatoes, Balsamic Vinegar, E.V.O.O 13.⁹⁵
- Fried Calamari** Pickled Cherry Peppers, Sriracha Aioli 13.⁹⁵
- Wood Grilled Avocado Toast** Mexican Street Corn, Feta, Cilantro, Lime, Red Chili Flakes 13.⁹⁵
- Tuna Tartare** Avocado, Crispy Wontons, Ponzu & Wasabi Aioli 14.⁹⁵
- Rotisserie Chicken Wings** Sweet Heat Glaze & Ranch Dressing 11.⁹⁵
- Lump Crab Cake** House Slaw, Shaved Vegetables, Old Bay Remoulade 14.95
- Crunchy Shrimp Spring Rolls** Lime Miso & Sweet Chili Dipping Sauces 14.⁹⁵

TRIO PLATE

All served on one platter 16.95

SOUP

Rotisserie Chicken, Kale, & Chick Pea

SALAD

Baby Greens

ENTREES

Seared Salmon

Kobe Slider

Addams Pulled Rotisserie Chicken

Salad Sandwich

Autumn Vegetable Quinoa Tabbouleh

DESSERTS

- Carrot Cake** 5 Layers, Harvest Recipe 10.95
- Chocolate Molten Cake** Caramel Sauce 9.95
- Apple Tart**, Maple Bourbon Ice Cream 9.95
- Celebration Funfetti Cake** 17.95
- Chocolate Oreo Filling, Vanilla Butter Cream
- Sweet & Salty Sundae** Brownies, Pretzels 9.95
- Assorted Sorbets** Mango, Lemon 9.95

SALADS

- Romaine Caesar Salad** Parmesan, Croutons 9.⁹⁵
- Addams Grain Salad** Baby Greens, Quinoa, Farro, Butternut Squash, Brussel Sprouts, Apples, Cranberries, Beets, Carrot, Pumpkin Seeds, Fennel, Sherry Vinaigrette 11.⁹⁵
- Addams Rotisserie Pulled Chicken Salad** Tuscan Kale, Green Cabbage, Parsley, Cilantro, Parmesan, Roasted Peanut Vinaigrette 15.95
- Blackened Shrimp Salad** Arugula, Frisee, Pear, Pomegranate, Feta, Mint, Pickled Onions, Sherry Vinaigrette 17.95
- Sesame Seared Ahi Tuna** Mixed Greens, Cucumber, Shredded Carrots, Pickled Ginger, Mango, Honey Lime Vinaigrette 18.95
- Roasted Salmon Salad** Mixed Greens, Avocado, New Jersey Tomatoes, Sherry Shallot Vinaigrette, Chardonnay Butter 18.95

VEGETABLE SMALL PLATES

- HEIRLOOM CAULIFLOWER** 7.95
- Parsley Butter
- SHAVED BRUSSELS & BACON** 7.95
- POMMES FRITES** (Parmesan Truffle \$1.00) 6.95
- ROASTED BUTTERNUT SQUASH** 8.95
- Granola, Goat Cheese, Honey and Sage
- ADDAMS MAC & CHEESE** 8.95
- BAKED STUFFED POTATO** 8.95
- Sour Cream, Bacon, Cheddar, Scallions

MAINS

- Vermont Cheddar Burger** (Double Patty) Harvest Rib Eye Blend, Lettuce, New Jersey Tomato, Pickles, Addams Sauce, Brioche Bun, Frites 15.⁹⁵
- House Made Vegetarian Burger** Lettuce, New Jersey Tomato, Avocado, Brioche Bun, Honey Sriracha Sauce, Baby Green Salad 15.⁹⁵
- Chicken Quesadilla** Caramelized Onion, Corn, Black Beans, Proprietary Blend of Four Cheeses, Pico de Gallo, Sour Cream, Avocado 12.⁹⁵
- Dutch Country Rotisserie Chicken** Apricot Glaze, Sweet Potato Puree, Frisee, Cranberries, Apricots, Apples, Pumpkin Seeds, Sherry Vinaigrette 21.⁹⁵
- Seared Barnegat Scallops** Cheddar Cheese Grits, Corn, Shishito Peppers, Sliced New Jersey Tomatoes, Bacon Marmalade 19.⁹⁵
- Buttermilk Fried Chicken Sandwich** Pickles, New Jersey Tomatoes, Swiss Cheese, Green Cabbage Slaw, Frites 15.⁹⁵
- Fried Chicken Fried Rice Bowl** Vegetable Rice, Scrambled Egg, Sweet Chili Glaze 15.⁹⁵
- Kobe Beef Sliders** Havarti Cheese, Caramelized Onion, Addams Sauce 16.95

BOTTLED WINES



Sparkling & Champagne

- 103 Taittinger, Brut, FR NV
- 104 Rose d'Or, Cremant de Bordeaux NV

Worldly & Aromatic Whites

- 209 Pinot Grigio, Valle, IT '18
- 211 Sauvignon Blanc, Cade, Napa '19

Chardonnay

- 301 Hyde de Villaine 'Hyde Vineyard', Sonoma '09
- 303 Sojourn, 'Sangiaco Vineyard', Sonoma '14
- 305 Paul Hobbs, Napa '17
- 307 Cakebread, Napa '17
- 309 Pouilly-Fuisse, Bouchard Aine & Fils, FR '17
- 404 Chassagne-Montrachet, Blain-Gagnard, Burgundy '15

Red Blends

- 903 Bordeaux Style, Jayson by Pahlmeyer, Napa '16 117
- 904 Bordeaux Style, Quintessa, Napa '13 350
- 905 Bordeaux Style, Duckhorn 'The Discussion', Napa, '10 243
- 906 Bordeaux Style, Peter Michael 'Les Pavots', Sonoma '13 300
- 909 Cab/Monastrell, Bodegas Volver 'Triga', ES '14 76
- 910 Bordeaux Style, Papillon, Napa '14 169

Pinot Noir

- 705 Illahe, Willamette, OR '18 48
- 708 Carabella, Carneros, CA '15 76
- 712 Seasmoke 'Ten', Santa Barbara, CA '17 178
- 1014 Burgundy, Louis Latour, Corton, FR '12 110
- 1016 Burgundy, Louis Jadot, Gevrey-Chambertin, FR '14 109

Syrah/Shiraz/Zinfandel & Others

- 800 Zinfandel, Tilth 'Del Barba', Contra Costa, CA '16 67
- 801 Zinfandel, Disciples by Dave Phinney, Napa '15 93
- 802 Grenache, 'The Boy', K Vintners, WA '14 88
- 806 Zinfandel Blend, Prisoner, Napa '17 117
- 807 Syrah, Ferraton Pere-e-Fils, Crozes-Hermitage, FR '15 48

Other Worldly Reds

- 73 1001a Monastrell, Enrique Mendoza, ES '14 65
- 49 1003 Amarone, La Famiglia Pasqua, IT '13 81
- 1007 Bordeaux, Château Lecuyer, Pomerol, FR '14 117
- 1009 Malbec, Red Schooner by Caymus, CA *Voyage 7* 133
- 36 1012 Barolo, Boasso 'Serralunga', IT '14 68
- 65 1013 Malbec, Bramare by Paul Hobbs, Argentina '17 85
- 1014 Bordeaux, Arbalest, FR, '15 55
- 1017 Bordeaux, Bouquet Monbrison, Margaux, FR '15 73
- 144 1020 Aglianico, Terra D'Eclano, IT '16 85
- 88 1029 Bordeaux, Château Tourteran, FR '10 44
- 106

Merlot

- 87
- 59 601 Cakebread, Napa '13 120
- 97 602 Northstar, Columbia Valley, WA '12 74
- 605 Leonetti Cellars, Walla Walla Valley, WA '11 175

Cabernet Sauvignon

- 501 Stag's Leap 'Artemis', Napa '17 119
- 502 Geo by Silverado, Napa '12 199
- 504 Wing Canyon Vineyard, Mt Veeder, Napa '12 98
- 506 Chateau Montelena, Napa '17 133
- 509 Duckhorn, Napa '16 135
- 511 Pride Mountain, Napa/Sonoma '16 197
- 516 Canvasback by Duckhorn, WA '16 71
- 518 Hourglass, 'Estate', Napa '13 260
- 520 Lyndenhurst, Spottswoode Estate, Napa '13 155
- 522 Maze, Napa '14 164
- 524 Melka, 'CJ' Napa '14 155
- 525 Marion, IT '15 66
- 531 Lion Tamer by Hess, Napa '17 115
- 532 Caymus, Napa, Napa '18 179
- 533 Etude, Napa '14 178
- 534 Quilt by the Caymus, Napa '17 88
- 535 Silver Oak, Alexander Valley '15 174

Magnums

- Cabernet, Flora Springs, Napa '13 240