



Brunch Available:

Saturday and Sunday: 11-4pm

Autumn Brunch 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, Tomatoes, Balsamic Vinegar, E.V.O.O 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
- Colossal Lump Crab Cake** House Slaw, Old Bay Remoulade 14.95
- Crunchy Shrimp Spring Rolls** Lime Miso & Sweet Chili Dipping Sauces 14.⁹⁵
- Fried Calamari** Pickled Cherry Peppers, Sriracha Aioli 12.⁹⁵

BRUNCH ITEMS

Breakfast Quesadilla	
Bacon, Scrambled Egg, Avocado, Pico de Gallo 13.95	
Brioche French Toast	
Strawberry, Maple Syrup 12.95	
Frittata	
Broccoli, Potatoes, Goat Cheese, Mixed Greens 12.95	
Egg, Ham, and Cheddar Cheese Sandwich	
Brioche Roll, Fries 12.95	
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 Cheese, Mint, Pickled Onions, Sherry Vinaigrette 17.95
- Sesame Seared Ahi Tuna Salad** 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
SHAVED BRUSSELS & BACON	7.95
POMMES FRITES (<i>Parmesan Truffle \$1.00</i>)	6.95
ROASTED BUTTERNUT SQUASH	8.95
Granola, Goat Cheese, Honey, 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

- 102 Veuve Cliquot, FR NV
- 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 '09 144
- 303 Sojourn, 'Sangiaco Vineyard', Sonoma '14 88
- 305 Paul Hobbs, Napa '17 106
- 307 Cakebread, Napa '17 87
- 308 Rombauer, Carneros, CA '19 89
- 404 Chassagne-Montrachet, Blain-Gagnard, Burgundy '15 97

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
- 908 Bordeaux Style, DeLille Cellars 'D2', WA '15 71
- 909 Cab/Monastrell, Bodegas Volver 'Triga', ES '14 76
- 910 Bordeaux Style, Papillon, Napa '14 169

Pinot Noir

- 707 Etude, Carneros, CA '18 83
- 708 Carabella, Carneros, CA '15 76
- 712 Seasmoke 'Ten', Santa Barbara, CA '17 178
- 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

- 140 1001a Monastrell, Enrique Mendoza, ES '14 65
- 73 1003 Amarone, La Famiglia Pasqua, IT '13 81
- 49 1007 Bordeaux, Château Lecuyer, Pomerol, FR '14 117
- 1009 Malbec, Red Schooner by Caymus, CA *Voyage 7* 133
- 1012 Barolo, Boasso 'Serralunga', IT '14 68
- 36 1013 Malbec, Bramare by Paul Hobbs, Argentina '17 85
- 65 1017 Bordeaux, Bouquet Monbrison, Margaux, FR '15 73
- 1020 Aglianico, Terra D'Eclano, IT '16 85
- 1029 Bordeaux, Château Tourteran, FR '10 44

Merlot

- 601 Cakebread, Napa '13 120
- 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
- 533 Etude, Napa '14 178
- 534 Quilt by Caymus, Napa '17 88
- 535 Silver Oak, Alexander Valley '15 174

Magnums

- Cabernet, Flora Springs, Napa '13 240