

We celebrate seasonality,
our local farms & farmers



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

AUTUMN DINNER

2020

STARTERS

- Cheddar Biscuits** Chili Maple Butter
2.⁹⁵ (2pc) / 3.⁹⁵ (4pc) / 4.⁹⁵ (6pc)
- Rotisserie Chicken, Kale, and Chick Pea Soup**
Roasted Tomatoes, Vegetables, Parmesan Cheese 7.⁹⁵
- New England Clam Chowder** Oyster Crackers &
Smoked Bacon, Chives 8.⁹⁵
- Fried Calamari** Pickled Cherry Peppers, Sriracha
Aioli 13.⁹⁵
- Crunchy Shrimp Spring Rolls** Lime Miso & Sweet
Chili Dipping Sauces 14.⁹⁵
- Vegetable Spreads** Hummus, Eggplant Caponata,
Beets with Feta and Pumpkin Seeds, Sunflower Crisps
14.⁹⁵
- Burrata & Tomatoes** Toasted Bread, Creamy
Burrata, Melted Tomatoes, 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 15.⁹⁵
- Rotisserie Chicken Wings** Sweet Heat Glaze, Ranch
Dressing 11.⁹⁵
- Colossal Lump Crab Cake** House Slaw, Shaved
Vegetables, Old Bay Remoulade 15.⁹⁵

SALADS

- Caesar Salad** Romaine, 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, Peanuts, Parsley, Cilantro,
Parmesan, Roasted Peanut Vinaigrette 18.⁹⁵
- Sesame Seared Ahi Tuna** Mixed Greens,
Cucumber, Shredded Carrots, Pickled Ginger, Mango,
Honey Lime Vinaigrette 20.⁹⁵
- Blackened Shrimp Salad** Arugula, Frisee,
Pears, Pomegranate, Feta Cheese, Mint, Pickled Red
Onions, Sherry Vinaigrette 18.⁹⁵

VEGETABLE SMALL PLATES

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

MAINS

- Harvest Pork Chop** Braised Red Cabbage,
Pommery Mustard Chive Whipped Potatoes, Plum
Wine BBQ Sauce, *A guest favorite for over 20 years!*
26.⁹⁵
- Dutch Country Rotisserie Chicken** Apricot Glaze,
Sweet Potato Puree, Frisee, Cranberries, Apricots,
Apples, Pumpkin Seeds, Sherry Vinaigrette 21.⁹⁵
- Fried Chicken Fried Rice Bowl** Vegetable Rice,
Scrambled Egg, Sweet Chili Glaze 20.⁹⁵
- Center Cut Filet Mignon** Grilled over Wood,
Whipped Potatoes, Brussels Sprouts & Bacon, Red
Wine Butter 34.⁹⁵
- Grilled 16 oz. Cowboy Steak** Herb Butter, Baked
Stuffed Potato 38.⁹⁵
- Black Pepper Crusted Salmon** Celery Root Puree,
Green Beans, Potatoes, Radish, Sherry Vinegar 25.⁹⁵
- Braised Short Ribs** (Thursday to Saturday- Limited Availability)
Rutabaga, Mushrooms, Carrots, Red Wine Jus 30.⁹⁵
- Seared Barnegat Scallops** Cheddar Cheese Grits,
Corn, Shishito Peppers, Sliced New Jersey Tomatoes,
Bacon Marmalade 32.⁹⁵
- Roasted East Coast Halibut** Butternut Squash,
Brussel Sprouts, Farro, Parsnip & Apple Puree, Lemon
Herb Butter 29.⁹⁵
- Vermont Cheddar Burger** (Double Patty) Harvest
Rib Eye Blend, Lettuce, New Jersey Tomato,
Pickles, Addams Sauce, Brioche Bun, Frites 17.⁹⁵
- Wood Fired Baby Backs Ribs** Fall Off the Bone
Tender, BBQ Sauce, Green Cabbage Slaw, Baked
Stuffed Potato 21.⁹⁵
- House Made Vegetarian Burger** Lettuce, NJ
Tomato, Avocado, Brioche Bun, Sriracha Sauce, Baby
Green Salad 15.⁹⁵

DESSERTS

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

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BOTTLED WINES



Sparkling & Champagne

- 102 Veuve Cliquot, FR NV
- 103 Taittinger, Brut, FR NV

Worldly & Aromatic Whites

- 208 Pinot Grigio, Livio Felluga, IT '17
- 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
- 308 Rombauer, Carneros, CA '19
- 309 Pouilly-Fuisse, Bouchard Aine & Fils, FR '19
- 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
- 709 Illahe, Willamette Valley, OR '19
- 712 Seasmoke 'Ten', Santa Barbara, CA '17
- 1016 Domaine Taupenot, Gevrey Chambertin, FR '14

Merlot

- 605 Leonetti Cellars, Walla Walla Valley, WA '11

Other Worldly Reds

- 140 1001a Monastrell, Enrique Mendoza, ES '14 65
- 73 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
- 51 1013 Malbec, Bramare by Paul Hobbs, Argentina '17 85
- 65 1020 Aglianico, Terra D'Eclano, IT '16 85

Syrah/Shiraz/Zinfandel & Others

- 144 800 Zinfandel, Tilth 'Del Barba', Contra Costa, CA '16 67
- 88 801 Zinfandel, Disciples by Dave Phinney, Napa '15 93
- 106 802 Grenache, 'The Boy', K Vintners, WA '14 88
- 87 803 Zinfandel, Turley 'Juvenile', CA '18 46
- 89 806 Zinfandel Blend, Prisoner, Napa '17 117
- 59 807 Syrah, Ferraton Pere-e-Fils, Crozes-Hermitage, FR '15 48

Cabernet Sauvignon

- 501 Stag's Leap 'Artemis', Napa '17 119
- 117 504 Wing Canyon Vineyard, Mt Veeder, Napa '12 98
- 350 511 Pride Mountain, Napa/Sonoma '16 197
- 516 Canvasback by Duckhorn, WA '16 71
- 517 Hunt & Harvest, Napa '18 55
- 518 Hourglass, 'Estate', Napa '13 260
- 520 Lyndenhurst, Spottswoode Estate, Napa '13 155
- 522 Maze, Napa '14 164
- 524 Melka, 'CJ' Napa '14 155
- 83 525 Marion, IT '15 66
- 48 531 Lion Tamer by Hess, Napa '17 115
- 178 533 Etude, Napa '14 178
- 109 532 Caymus, Napa '18 179
- 534 Quilt by Caymus, Napa '17 88

Magnums

- 175 Cabernet, Flora Springs, Napa '13 240