



We celebrate seasonality,
our local farms & farmers

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

SPRING LUNCH

2021

STARTERS

Rotisserie Chicken, Kale & Chick Pea Soup
[GF] Roasted Tomatoes, Vegetables, Parmesan 6.⁹⁵

New England Clam Chowder [GFA]
Croutons Smoked Bacon, Chives 8.⁹⁵

Rotisserie Chicken Wings [GF] Sweet
Heat Glaze & Ranch Dressing 11.⁹⁵

Vegetable Spreads [GFA][V] Hummus,
Eggplant Caponata, Beets with Feta &
Pumpkin Seeds, Sunflower Crisps 14.⁹⁵

Burrata & Tomatoes [GFA][V] Toasted
Bread, Creamy Burrata, NJ Tomatoes,
E.V.O.O 13.⁹⁵

Fried Calamari Pickled Cherry Peppers,
Sriracha Aioli 13.⁹⁵

Wood Grilled Avocado Toast [V] Mexican
Street Corn, Feta, Cilantro, Lime, Red
Chili Flakes 13.⁹⁵

Tuna Tartare [GFA] Avocado, Crispy
Wontons, Ponzu & Wasabi Aioli 14.⁹⁵

Colossal Lump Crab Cake [GF] Shaved
Vegetables, Old Bay Remoulade 20.⁹⁵
(Current Market Price)

Crunchy Shrimp Spring Rolls Lime
Miso & Sweet Chili Dipping Sauces 14.⁹⁵

TRIO PLATE

All served on one platter 14.⁹⁵

SOUP

Rotisserie Chicken, Kale & Chick Pea

SALAD

Baby Greens

ENTREES

Seared Salmon

Kobe Slider

Spring Vegetable Quinoa Tabbouleh

Addams Pulled Rotisserie-

Chicken Salad Sandwich

[GF] = GLUTEN FREE

[GFA] = GLUTEN FREE AVAILABLE

[V] = VEGETARIAN

SALADS

Romaine Caesar Salad [GFA] Parmesan, Croutons 9.⁹⁵

Addams Grain Salad [GFA][V] Baby Greens, Quinoa, Farro,
Asparagus, Brussels Sprouts, Apples, Cranberries, Beets, Carrot,
Pumpkin Seeds, Fennel, Sherry Vinaigrette 11.⁹⁵

Addams Rotisserie Pulled Chicken Salad [GF] Tuscan Kale,
Green Cabbage, Parsley, Cilantro, Parmesan, Roasted Peanut
Vinaigrette 15.⁹⁵

Blackened Shrimp Salad [GF] Arugula, Frisee, Strawberries, Feta
Cheese, Mint, Pickled Red Onions, Sherry Vinaigrette 18.⁹⁵

Roasted Salmon Salad [GF] Mixed Greens, Avocado, New Jersey
Tomatoes, Sherry Shallot Vinaigrette, Chardonnay Butter 18.⁹⁵

MAINS

Vermont Cheddar Burger [GFA] (Double Patty) Harvest Rib
Eye Blend, Lettuce, New Jersey Tomato, Pickles, Addams
Sauce, Brioche Bun, Frites 15.⁹⁵

House Made Vegetarian Burger [GFA][V] Lettuce, NJ
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 [GF] Whipped Potato,
Broccoli and Lemon, Au Jus 21.⁹⁵

Buttermilk Fried Chicken Sandwich Pickles, NJ Tomatoes,
Swiss Cheese, Green Cabbage Slaw, Frites 17.⁹⁵

Fried Chicken Fried Rice Bowl [GFA] Vegetable Rice,
Scrambled Egg, Sweet Chili Glaze 15.⁹⁵

Ribeye Sliders [GFA] Havarti Cheese, Caramelized Onion,
Addams Sauce 16.⁹⁵

VEGETABLE SMALL PLATES

HEIRLOOM CAULIFLOWER [GF][V] Herb Butter 7.⁹⁵

SHAVED BRUSSELS & BACON [GF] 8.⁹⁵

POMMES FRITES [GF][V] (Parmesan Truffle \$1.00) 7.⁹⁵

ROASTED ASPARAGUS [GF][V] 8.⁹⁵

Olive Oil, Lemon

ADDAMS MAC & CHEESE [V] 8.⁹⁵

BAKED STUFFED POTATO [GF] 8.⁹⁵

Sour Cream, Bacon, Cheddar, Scallions

BOTTLED WINES



Sparkling & Champagne

- 102 Champagne, Dom Perignon, Brut, FR '10
- 103 Taittinger, Brut, FR NV
- 104 Veuve Clicquot, Champagne, Brut, FR NV
- 105 Cava, Castellroig, ES NV
- 106 Rose Sparkling, Rose d'Or Cremant, Brut, FR NV
- 107 Cava, Roger Goulart 'Gran Reserva', ES '11

Sauvignon Blanc

- 210 Cloudy Bay, NZ '20
- 211 Cade, Napa, CA '19
- 213 Kim Crawford, NZ '20
- 214 Comte Lafond, Sancerre, Loire Valley, FR '19
- 215 Domaine des Coltabards, Sancerre, Loire Valley, FR '18 62

Worldly & Aromatic Whites

- 216 Pinot Grigio, Livio Felluga, Friuli, IT '18 54
- 217 Pinot Grigio, Valle, IT '18 36
- 218 Assyrtiko, Estate Argyros, Santorini, GR '19 52
- 219 Rose, Jean Max Roger, Sancerre, Loire Valley, FR '19 48
- 220 Riesling, Chateau St. Michelle 'Eroica', WA '19 39
- 221 Riesling, Nik Weis 'St Urbans-Hof', Kabinett, Mosel '18 47
- 222 Soave Classico, Pieropan, Veneto, IT '18 32
- 223 Albarino, Vinos Trico, Rias Baixas, ES '19 37
- 224 Roero Arneis, Bruno Giacosa, Piedmont, IT '19 59

Chardonnay

- 301 Hyde de Villaine 'Hyde Vineyard', Sonoma, CA '09 144
- 302 Banshee, Sonoma Coast, CA '18 42
- 303 Sojourn, 'Sangiaco Vineyard', Sonoma, CA '14 88
- 304 Far Niente 'Estate', Napa, CA '18 133
- 305 Paul Hobbs, Napa, CA '17 106
- 306 Plumpjack, 'Reserve', Napa, CA '18 110
- 307 Cakebread, Napa, CA '19 93
- 309 Frank Family Vineyards, Carneros, Napa, CA '18 78
- 310 Rombauer Vineyards, Carneros, Napa, CA '19 91
- 311 Laurent Cognard 1er Cru, Montagny, Burgundy, FR '19 72
- 312 Kistler 'Les Noisetiers', Sonoma Coast, CA '19 117

Syrah/Zinfandel & Others

- 604 Zinfandel, Turley 'Juvenile' Napa, CA '17 46
- 606 Syrah, Alain Graillot, Crozes-Hermitage, FR '17 66
- 607 Syrah, Gramercy Cellars, Columbia Valley, WA '16 75
- 608 Syrah, DuMol 'Mountainside', Russian River, CA '18 120

Pinot Noir

- 702 Colene Clemens, 'Margo', Willamette Valley, OR '16 66
- 703 Goldeneye by Duckhorn, Anderson Valley, CA '16 110
- 704 Patz & Hall, Sonoma Coast, CA '17 83
- 705 Domaine Coillot 'Les Ouzelois', Burgundy, FR '17 53
- 707 Etude, Carneros, Napa, CA '18 85
- 708 Carabella, Willamette Valley, OR '15 76
- 709 Illahe, Willamette Valley, OR '19 49
- 712 Seasmoke 'Ten', Santa Barbara, CA '17 195

Red Blends

- 330 901 Zinfandel Blend, Prisoner, Napa, CA '17 117
- 73 902 Cab/Merlot, Caravan by Darioush, Napa, CA '18 97
- 140 904 Bordeaux Style, Quintessa, Napa, CA '13 350
- 45 905 Cab/Merlot, Hedges 'Red Mountain', WA '12 54
- 49 906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, CA '17 144
- 51 909 Cab/Syrah/Merlot, Robert Foley, 'The Griffin,' CA '16 73

Merlot

- 64 602 Northstar, Columbia Valley, WA '15 74
- 65 603 Paloma, Napa, CA '11 155
- 53 605 Leonetti Cellars, Walla Walla Valley, WA '11 175
- 79 606 Duckhorn '3 Palms Vineyard', Napa, CA '17 178

Other Worldly Reds

- 1000 Chateauneuf-du-Pape, Charbonnaire, Rhone, FR '18 71
- 1001 Chateauneuf-du-Pape, Saint Cosme, Rhone, FR '17 97
- 1002 Bordeaux, Château Lecuyer, Pomerol, FR '14 117
- 1003 Bordeaux, Chateau Tourteran, Haut Medoc, FR '10 53
- 1004 Bordeaux, Bouquet Monbrison, Margaux, FR '15 73
- 1009 Malbec, Red Schooner Voyage 3 by Caymus, AR/CA 133
- 1010 Malbec, Luca, Mendoza, AR '17 56
- 1013 Malbec, Bramare by Paul Hobbs, AR '18 85
- 1014 Rioja, Vina Bujanda 'Gran Reserva', ES '11 55
- 1017 Brunello di Montalcino, Il Marroneto, IT '14 115
- 1019 Amarone, Santi Classico, Veneto, IT '15 88
- 1020 Aglianico, Terra D'Eclano, IT '16 85
- 1021 Barolo, Boasso 'Margheria', Piedmont, IT '12 79
- 1022 Brunello di Montalcino, Silvio Nardi, IT '15 159
- 1023 Super Tuscan, Nuove dell' Ornellaia, Bolgheri, IT '17 159

Cabernet Sauvignon

- 501 Stag's Leap 'Artemis', Napa, CA '18 129
- 502 Frank Family, Napa, CA '17 98
- 503 Faust, Napa, CA '18 123
- 504 Alexander Valley Vineyards, Sonoma, CA '18 50
- 505 Duckhorn 'Decoy' Sonoma Valley, CA '18 53
- 511 Pride Mountain, Napa/Sonoma CA '16 155
- 518 Hourglass, 'Estate', Napa, CA '13 260
- 519 Bearflag, Sonoma, CA '16 62
- 520 Lydenhurst, Spottswoode Estate, Napa, CA '13 155
- 521 Louis Martini, Alexander Valley, Sonoma, CA '17 67
- 522 Maze, Napa, CA '14 164
- 525 Marion, Veneto, IT '15 66
- 528 Plumpjack 'Estate', Napa, CA '16 240
- 529 Silver Palm, North Coast, CA '17 45
- 531 Lion Tamer by Hess, Napa, CA '17 115
- 532 Chateau Montelena, Napa, CA '17 133
- 533 Etude, Napa, CA '14 178
- 534 Caymus, Napa, CA '19 179
- 535 Quilt by Caymus, Napa, CA '18 88
- 536 Canvasback, Red Mountain, WA '16 71
- 538 Silver Oak, Alexander Valley, Sonoma, CA '16 174

Updated 4/17/21 **Vintages are subject to change**