

We celebrate seasonality,  
our local farms & farmers



SPRING DINNER

2021

# ADDAMS Tavern

## STARTERS

- Cheddar Onion Biscuits** <sup>[V]</sup> Chili Maple Butter  
2.<sup>95</sup> (2pc) / 3.<sup>95</sup> (4pc) / 4.<sup>95</sup> (6pc)
- Rotisserie Chicken, Kale & Chick Pea Soup** <sup>[GF]</sup>  
Roasted Tomatoes, Vegetables, Parmesan 7.<sup>95</sup>
- New England Clam Chowder** <sup>[GFA]</sup> Croutons,  
Smoked Bacon, Chives 8.<sup>95</sup>
- Fried Calamari** Pickled Cherry Peppers, Sriracha  
Aioli 13.<sup>95</sup>
- Crunchy Shrimp Spring Rolls** Lime Miso & Sweet  
Chili Dipping Sauces 14.<sup>95</sup>
- Vegetable Spreads** <sup>[GF]</sup> <sup>[V]</sup> Hummus, Eggplant  
Caponata, Beets with Feta and Pumpkin Seeds,  
Sunflower Crisps 14.<sup>95</sup>
- Burrata & Tomatoes** <sup>[GFA]</sup> <sup>[V]</sup> Toasted Bread,  
Creamy Burrata, Melted Tomatoes, E.V.O.O 14.<sup>95</sup>
- Wood Grilled Avocado Toast** <sup>[V]</sup> Mexican Street  
Corn, Feta, Cilantro, Lime, Red Chili Flakes 13.<sup>95</sup>
- Tuna Tartare** <sup>[GFA]</sup> Avocado, Crispy Wontons,  
Ponzu & Wasabi Aioli 15.<sup>95</sup>
- Rotisserie Chicken Wings** <sup>[GF]</sup> Sweet Heat Glaze,  
Ranch Dressing 11.<sup>95</sup>
- Colossal Lump Crab Cake** <sup>[GF]</sup> Shaved Vegetables,  
Old Bay Remoulade 20.<sup>95</sup> (Current Market Price)

## SALADS

- Romaine Caesar Salad** <sup>[GFA]</sup> Parmesan, Croutons 9.<sup>95</sup>
- Addams Grain Salad** <sup>[GFA]</sup> <sup>[V]</sup> Baby Greens, Farro,  
Quinoa, Asparagus, Brussels Sprouts, Apples,  
Cranberries, Beets, Carrot, Pumpkin Seeds, Fennel,  
Sherry Vinaigrette 11.<sup>95</sup>
- Addams Rotisserie Pulled Chicken Salad** <sup>[GF]</sup>  
Tuscan Kale, Green Cabbage, Peanuts, Parsley,  
Cilantro, Parmesan, Roasted Peanut Vinaigrette 18.<sup>95</sup>
- Blackened Shrimp Salad** <sup>[GF]</sup> Arugula, Frisee,  
Strawberries, Feta Cheese, Mint, Pickled Red  
Onions, Sherry Vinaigrette 18.<sup>95</sup>

[GF] = GLUTEN FREE [GFA] = GLUTEN FREE AVAILABLE  
[V] = VEGETARIAN

## MAINS

- Harvest Pork Chop** <sup>[GF]</sup> Braised Red Cabbage,  
Pommery Mustard Chive Whipped Potatoes, Plum  
Wine BBQ Sauce, A guest favorite for over 20 years! 26.<sup>95</sup>
- Dutch Country Rotisserie Chicken** <sup>[GF]</sup> Whipped  
Potato, Broccoli and Lemon, Au Jus 25.<sup>95</sup>
- Center Cut Filet Mignon** <sup>[GF]</sup> Grilled Over Wood,  
Whipped Potatoes, Brussels Sprouts & Bacon,  
Red Wine Butter 34.<sup>95</sup>
- Grilled 12 oz. New York Strip** <sup>[GF]</sup> Roasted  
Asparagus, Romesco Sauce, Herb Butter *local grass-fed  
angus beef, antibiotic & hormone free* 36.<sup>95</sup>
- Black Pepper Crusted Salmon** <sup>[GF]</sup> Whipped Potato,  
Heirloom Cauliflower 25.<sup>95</sup>
- Shellfish Boil** <sup>[GFA]</sup> Scallops, Shrimp, Clams, Crab,  
Andouille Sausage, Corn, Potatoes, Tomato Broth,  
Grilled Bread, Old Bay Aioli 32.<sup>95</sup>
- Roasted Atlantic Halibut** <sup>[GFA]</sup> Lentils, Coconut  
Curry, Spring Vegetables, Farro, Cilantro, Lime 32.<sup>95</sup>
- Vermont Cheddar Burger** <sup>[GFA]</sup> (Double Patty)  
Harvest Rib Eye Blend, Lettuce, New Jersey Tomato,  
Pickles, Addams Sauce, Brioche Bun, Frites 18.<sup>95</sup>
- Wood Fired Baby Backs Ribs** Fall Off the Bone  
Tender, BBQ Sauce, Green Cabbage Slaw, Baked  
Stuffed Potato 25.<sup>95</sup>
- House Made Vegetarian Burger** <sup>[GF]</sup> <sup>[V]</sup> Lettuce, NJ  
Tomato, Avocado, Brioche Bun, Sriracha Sauce,  
Baby Green Salad 15.<sup>95</sup>
- Fried Chicken Fried Rice Bowl** <sup>[GFA]</sup> Vegetable Rice,  
Scrambled Egg, Sweet Chili Glaze 20.<sup>95</sup>
- Braised Short Ribs** <sup>[GF]</sup> (Thursday to Saturday- Limited  
Availability) Spring Sweet Peas, Herb Butter, Roasted  
Shallot Potato Puree, Red Wine Jus 31.<sup>95</sup>

## VEGETABLE SMALL PLATES

- HEIRLOOM CAULIFLOWER** <sup>[GF]</sup> <sup>[V]</sup> Herb Butter 8.<sup>95</sup>
- SHAVED BRUSSELS & BACON** <sup>[GF]</sup> 8.<sup>95</sup>
- POMMES FRITES** <sup>[GF]</sup> <sup>[V]</sup> (Parmesan Truffle \$1.00) 7.<sup>95</sup>
- ADDAMS MAC & CHEESE** <sup>[V]</sup> 8.<sup>95</sup>
- ROASTED ASPARAGUS** <sup>[GF]</sup> <sup>[V]</sup> 8.<sup>95</sup>  
Olive Oil, Lemon
- BAKED STUFFED POTATO** <sup>[GF]</sup> 8.<sup>95</sup>  
Sour Cream, Bacon, Cheddar, Chives

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 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

## Worldly & Aromatic Whites

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

## Chardonnay

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

## Syrah/Zinfandel & Others

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

## Pinot Noir

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

## Red Blends

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

## Merlot

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

## Other Worldly Reds

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

## Cabernet Sauvignon

- 106 501 Stag's Leap 'Artemis', Napa, CA '18
- 110 502 Frank Family, Napa, CA '17
- 93 503 Faust, Napa, CA '18
- 78 504 Alexander Valley Vineyards, Sonoma, CA '18
- 91 505 Duckhorn 'Decoy' Sonoma Valley, CA '18
- 72 511 Pride Mountain, Napa/Sonoma CA '16
- 117 518 Hourglass, 'Estate', Napa, CA '13
- 519 Bearflag, Sonoma, CA '16
- 520 Lydenhurst, Spottswoode Estate, Napa, CA '13
- 521 Louis Martini, Alexander Valley, Sonoma, CA '17
- 522 Maze, Napa, CA '14
- 525 Marion, Veneto, IT '15
- 528 Plumpjack 'Estate', Napa, CA '16
- 529 Silver Palm, North Coast, CA '17
- 531 Lion Tamer by Hess, Napa, CA '17
- 532 Chateau Montelena, Napa, CA '17
- 83 533 Etude, Napa, CA '14
- 53 534 Caymus, Napa, CA '19
- 85 535 Quilt by Caymus, Napa, CA '18
- 76 536 Canvasback, Red Mountain, WA '16
- 49 538 Silver Oak, Alexander Valley, Sonoma, CA '16
- 195 Updated 4/20/21 \*\*Vintages are subject to change\*\*