

Brunch Available:

Saturday and Sunday: 11-4pm



Spring Brunch Menu 2021

ADDAMS Tavern

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

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

Burrata & Tomatoes [GFA][V] Toasted Bread,
Creamy Burrata, Tomatoes, Balsamic
Vinegar, E.V.O.O 14.⁹⁵

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

Tuna Tartare [GFA] Avocado, Crispy Wontons,
Ponzu & Wasabi Aioli 15.⁹⁵

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

Colossal Lump Crab Cake [GF] Shaved Vege-
tables, Old Bay Remoulade 20.⁹⁵

(Current Market Price)

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

Fried Calamari Pickled Cherry Peppers,
Sriracha Aioli 13.⁹⁵

BRUNCH ITEMS

Poached Egg Shakshouka [GFA][V]

Tomatoes, Peppers, Cilantro,
Feta Cheese 13.⁹⁵

French Toast [V]

Strawberries, Whipped Cream,
Maple Syrup 12.⁹⁵

Frittata [GF][V]

Potatoes, Leeks, Goat Cheese, Asparagus
Tomatoes, Baby Greens 12.⁹⁵

Egg & Bacon Sandwich [GFA]

Avocado, Tomato, Arugula, Chimichurri
Sauce, Pickled Vegetables 12.⁹⁵

Bratwurst Potato Hash [GFA]

Fried Egg, Caramelized Onions,
Salsa Verde, Toast 13.⁹⁵

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, Mint, Feta Cheese, 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 NJ Tomatoes,
Swiss Cheese, Green Cabbage Slaw, Pickles, Frites 17.⁹⁵

Fried Rice Bowl [GF][V] Vegetable Rice, Scrambled Egg,
Sweet Chili Glaze 15.⁹⁵

[GF] = GLUTEN FREE

[GFA] = GLUTEN FREE AVAILABLE

[V] = VEGETARIAN

VEGETABLE SMALL PLATES

SHAVED BRUSSELS & BACON [GF] 8.⁹⁵

ADDAMS MAC & CHEESE [V] 8.⁹⁵

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

ROASTED ASPARAGUS [GF][V] 7.⁹⁵

Olive Oil, Lemon

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

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 Lyndenhurst, 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

Updated 4/18/21 **Vintages are subject to change**