

We celebrate seasonality,  
our local farms & farmers



AUTUMN DINNER

2021

# ADDAMS Tavern

## STARTERS

- Cheddar Onion Biscuits** <sup>[V]</sup> Chili Maple Butter  
3.<sup>95</sup> (2pc) / 4.<sup>95</sup> (4pc) / 5.<sup>95</sup> (6pc)
- Rotisserie Chicken, Kale & Chick Pea Soup** <sup>[GF]</sup>  
Roasted Tomatoes, Vegetables, Parmesan 8.<sup>95</sup>
- New England Clam Chowder** <sup>[GFA]</sup> Croutons,  
Smoked Bacon, Chives 8.<sup>95</sup>
- Artisanal Cheeseboard** <sup>[V]</sup> Cranberry Mostarda,  
Apple Butter, Honey Mustard 18.<sup>95</sup>
- Fried Calamari** Pickled Cherry Peppers, Addams  
Sauce 15.<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>
- Ricotta Toast** <sup>[V]</sup> Roasted Butternut Squash,  
Grapes, Fennel, Balsamic Vinegar 14.<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 13.<sup>95</sup>

## SALADS

- Romaine Caesar Salad** <sup>[GFA]</sup> Parmesan, Croutons 11.<sup>95</sup>
- Addams Grain Salad** <sup>[GFA]</sup><sup>[V]</sup> Baby Greens,  
Quinoa, Farro, Beets, Brussels Sprouts, Butternut  
Squash, Fennel, Apples, Cranberries, Pumpkin  
Seeds, 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 21.<sup>95</sup>
- Blackened Shrimp Salad** <sup>[GF]</sup> Arugula, Frisee,  
Pear, Pomegranate, Feta Cheese, Mint, Pickled Red  
Onions, Sherry Vinaigrette 21.<sup>95</sup>

## 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! 28.<sup>95</sup>
- Dutch Country Rotisserie Chicken** <sup>[GF]</sup> Sweet Potato  
Puree, Kale, Apples, Cranberries, Pumpkin Seeds,  
Apple Cider Vinaigrette, Au Jus 25.<sup>95</sup>
- Grilled 12 oz. Prime New York Strip** <sup>[GF]</sup> Grilled  
Over Wood, Potato Hash, Brussels Sprouts &  
Bacon, Red Wine Butter 37.<sup>95</sup>
- Black Pepper Crusted Salmon** <sup>[GF]</sup> Whipped Potatoes,  
Heirloom Cauliflower 29.<sup>95</sup>
- Roasted Atlantic Halibut** <sup>[GF]</sup> Parsnip Puree, Roasted  
Tri-Color Carrots, Oat Crumble 33.<sup>95</sup>
- Vermont Cheddar Burger** <sup>[GFA]</sup> (Double Patty)  
Harvest Rib Eye Blend, Lettuce, NJ 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>
- LoRe Pumpkin Ravioli** <sup>[V]</sup> Brussels Sprouts, Butternut  
Squash, Pumpkin Seed and Sage Pesto, Parmesan  
Cheese 24.<sup>95</sup>
- Fried Chicken Fried Rice Bowl** <sup>[GFA]</sup> Vegetable Rice,  
Scrambled Egg, Sweet Chili Glaze 20.<sup>95</sup>
- Braised Beef Short Ribs** <sup>[GF]</sup> (Thursday to Saturday- Limited  
Availability) Roasted Shallot Potato Puree, Broccoli &  
Garlic, Red Wine Jus 32.<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>[V]</sup> (Parmesan Truffle \$1.00) 8.<sup>95</sup>
- ADDAMS MAC & CHEESE** <sup>[V]</sup> 8.<sup>95</sup>
- ROASTED BROCCOLI** <sup>[GF]</sup><sup>[V]</sup> Olive Oil, Garlic, Lemon 8.<sup>95</sup>
- BAKED STUFFED POTATO** <sup>[GF]</sup> Sour Cream, Bacon, Cheddar, Chives 8.<sup>95</sup>

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

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