



We celebrate seasonality,
our local farms & farmers

SPRING LUNCH

2022

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

STARTERS

Rotisserie Chicken, Kale & Chickpea Soup

[GF] Roasted Tomatoes, Vegetables,
Parmesan 8.⁹⁵

New England Clam Chowder [GFA]

Croutons, Smoked Bacon, Chives 8.⁹⁵

Artisanal Cheeseboard [V] Cranberry

Mostarda, Apple Butter, Honey Mustard 18.⁹⁵

Fried Calamari Pickled Cherry Peppers,

Addams Sauce 15.⁹⁵

Crunchy Shrimp Spring Rolls Lime Miso &

Sweet Chili Dipping Sauces 14.⁹⁵

Mediterranean Vegetable Plate [GFA] [V]

Hummus, Asparagus, Spiced Yogurt, Beets,
Feta, Pumpkin Seeds, Pita 14.⁹⁵

Burrata & Tomatoes [GFA] [V] Toasted Bread,

Creamy Burrata, Melted Tomatoes,

E.V.O.O. 14.⁹⁵

Lemon Ricotta + Strawberry Toast [V]

Arugula, Sunflower Seed Pesto, Honey 14.⁹⁵

Tuna Tartare [GFA] Avocado, Crispy

Wontons, Ponzu & Wasabi Aioli 15.⁹⁵

Rotisserie Chicken Wings [GF] Sweet Heat

Glaze, Ranch Dressing 13.⁹⁵

TRIO PLATE

All served on one platter 16.⁹⁵

SOUP

Rotisserie Chicken, Kale & Chick Pea

SALAD

Baby Greens

ENTREES

Seared Salmon

Rib Eye Slider

Vegetable Quinoa Tabbouleh

Addams Chicken Salad Sandwich

[GF] = GLUTEN FREE

[GFA] = GLUTEN FREE AVAILABLE

[V] = VEGETARIAN

SALADS

Romaine Caesar Salad [GFA] Parmesan, Croutons 11.⁹⁵

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

Addams Rotisserie Pulled Chicken Salad [GF] Tuscan Kale,
Green Cabbage, Peanuts, Parsley, Cilantro, Parmesan, Roasted
Peanut Vinaigrette 21.⁹⁵

Blackened Shrimp Salad [GFA] Arugula, Frisee, Corn, Cherry
Tomatoes, Crispy Chickpeas, Feta Cheese, Pickled Red
Onions, Sherry Vinaigrette 21.⁹⁵

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

MAINS

Vermont Cheddar Burger [GFA] (Double Patty) Harvest Rib
Eye Blend, Lettuce, NJ Tomato, Pickles, Addams Sauce,
Brioche Bun, Frites 16.⁹⁵

House Made Vegetarian Burger [GFA] [V] Lettuce, NJ
Tomato, Avocado, Brioche Bun, Addams Sauce,
Baby Greens Salad 16.⁹⁵

Chicken Quesadilla Corn, Black Beans, Proprietary Blend
of Four Cheeses, Pico de Gallo, Sour Cream, Avocado 12.⁹⁵

Dutch Country Rotisserie Chicken [GF] Sweet Potato Puree,
Kale, Apples, Cranberries, Pumpkin Seeds, Apple Cider
Vinaigrette, Au Jus 21.⁹⁵

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

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

Rib Eye Sliders [GFA] Havarti Cheese, Caramelized Onions,
Addams Sauce 16.⁹⁵

VEGETABLE SMALL PLATES

ASPARAGUS [GF] [V] Herb Butter, Lemon 8.⁹⁵

SHAVED BRUSSELS & BACON [GF] 8.⁹⁵

POMMES FRITES [V] (Parmesan Truffle \$1.00) 8.⁹⁵

ROASTED BROCCOLI [GF] [V] 8.⁹⁵

Olive Oil, Garlic, Lemon

ADDAMS MAC & CHEESE [V] 8.⁹⁵

BOTTLED WINES



Sparkling & Champagne

- 100 Champagne, Pol Rodger, Brut, FR
- 104 Champagne, Veuve Clicquot, Brut, FR
- 105 Cava, Castellroig, ES NV
- 106 Rose Sparkling, Rosé d'Or Cremant, Brut, FR NV

Sauvignon Blanc

- 210 Cloudy Bay, NZ '20
- 213 Kim Crawford, Marlborough NZ '21
- 214 Sancerre, Comte LaFond, FR '19

Worldly & Aromatic Whites

- 216 Pinot Grigio, Livio Felluga, IT '19
- 221 Riesling, Nik Weis, Mosel, GR
- 222 Soave, Pieropan, IT '19
- 223 Albarino, Trico, Rias Baixas, ES '20
- 224 Arneis, Bruno Giacosa, IT '19

Chardonnay

- 301 Hyde de Villaine, Sonoma, CA '09
- 302 Banshee, Sonoma Coast, CA '19
- 304 Far Niente 'Estate', Napa '18
- 305 Paul Hobbs, Napa, '17
- 306 Plumpjack, Napa, '18
- 307 Cakebread, Napa, '19
- 309 Frank Family, Napa '20
- 310 Rombauer, Napa, '20
- 311 Laurent Cognard 1er Cru, Burgundy, FR '18
- 312 Kistler 'Les Noisetiers', Sonoma Coast, CA '19
- 313 Duckhorn, Napa '20

Pinot Noir

- 701 Belle Glos 'Las Alturas', CA '19
- 702 Colene Clemens 'Margo', Willamette Valley, OR '18
- 703 Goldeneye by Duckhorn, Anderson Valley, CA '19
- 704 Patz & Hall, Sonoma Coast, CA '17
- 707 Etude, Napa, CA '18
- 709 Illahe, Willamette Valley, OR '20
- 710 Seasmoke 'Ten', Santa Rita Hills, CA '19

Merlot

- 802 Northstar, Columbia Valley, WA '13
- 803 Paloma, Napa, '11
- 806 Duckhorn '3 Palms Vineyard', Napa, '17

117

Red Blends

140

45

49

64

45

79

54

50

59

45

59

144

42

133

106

110

93

78

89

72

117

72

133

66

110

83

83

49

202

74

155

178

901 Zinfandel Blend, The Prisoner, Napa, '17

905 Cab/Merlot, Hedges, WA '18

906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, '17

909 Robert Foley, 'The Griffin,' CA '16

604 Zinfandel, Turley 'Juvenile', '19

605 Zinfandel, Saldo, Napa, '17

606 Syrah, Alain Graillot, Crozes-Hermitage, FR '18

608 Syrah, DuMol Russian River Valley, CA '18

Other Worldly Reds

1000 Chateauneuf-du-Pape, Dom Charbonnaire, FR '19

1002 Bordeaux, Chateau Lecuyer, Pomerol, FR '18

1009 Malbec, Red Schooner by Caymus, AR/CA

1013 Malbec, Bramare by Paul Hobbs, AR '17

1014 Tempranillo, Vina Bujanda 'Gran Reserva', ES '11

1016 Brunello di Montalcino, IT '16

1018 Super Tuscan 'Lucente', IT '18

1019 Amarone, Santi, IT '15

1020 Aglianico, Terra D'Eclano, IT '16

1023 Super Tuscan, Nuove dell'Ornellaia, IT '17

1025 Borolo, Parusso, IT'17

Cabernet Sauvignon

495 Cabernet, Groth, Napa '17

496 Cabernet, Silver Oak, Alexander Valley, CA '17

497 Cabernet, Scribe 'Atlast West', Napa '18

498 Cabernet, Duckhorn, Napa '19

499 Quilt by Caymus, Napa '19

500 Paul Hobbs 'Crossbarn', Napa '18

501 Stag's Leap 'Artemis', Napa '19

503 Faust, Napa, CA '19

506 Jordan, Alexander Valley, CA '17

507 Chateau Montelena, Napa, CA '18

518 Hourglass, Napa '13

520 Grgich Hills, Napa '17

531 Lion Tamer by Hess, Napa '17

534 Caymus, Napa '19

539 Editorial Cellars, Napa, '18

540 Cabernet Franc, Chateau de Targe, FR

Updated 5/10/22 **Vintages are subject to change**

117

54

144

75

46

80

66

120

71

117

133

77

55

119

65

88

85

159

88

133

199

140

156

88

99

129

123

130

133

260

155

115

179

70

50