



We celebrate seasonality,  
our local farms & farmers

SPRING DINNER

2022

# 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>[GFA][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>
- Mediterranean Vegetable Plate** <sup>[GFA][V]</sup> Hummus,  
Asparagus, Spiced Yogurt, Beets, Feta, Pumpkin  
Seeds, Pita 14.<sup>95</sup>
- Burrata & Tomatoes** <sup>[GFA][V]</sup> Toasted Bread,  
Creamy Burrata, Melted Tomatoes, E.V.O.O 14.<sup>95</sup>
- Lemon Ricotta + Strawberry Toast** <sup>[V]</sup> Arugula,  
Sunflower Seed Pesto, Honey 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][V]</sup> Baby Greens,  
Quinoa, Farro, Beets, Brussels Sprouts, Asparagus,  
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>[GFA]</sup> Arugula, Frisee,  
Corn, Cherry Tomatoes, Crispy Chickpeas, Feta  
Cheese, Pickled Red Onions, Sherry Vinaigrette 21.<sup>95</sup>

## MAINS

- Grilled Ribeye Steak** <sup>[GF]</sup> (14 oz) Grilled Over Wood,  
Campari Tomato Salad, Bleu Cheese, Basil 38.<sup>95</sup>
- 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>
- Center Cut Filet Mignon** <sup>[GF]</sup> (8 oz) Grilled Over  
Wood, Potato Hash, Brussels Sprouts & Bacon, Red  
Wine Butter 42.<sup>95</sup>
- Black Pepper Crusted Salmon** <sup>[GF]</sup> Whipped Potatoes,  
Broccoli 29.<sup>95</sup>
- Potato Crusted Flounder** <sup>[GF]</sup> Pea Cream, Roasted  
Marble Potatoes, Pea Shoots, Lemon 32.<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** <sup>[GF]</sup> Fall Off the Bone  
Tender, BBQ Sauce, Green Cabbage Slaw, Baked  
Stuffed Potato 25.<sup>95</sup>
- Ricotta Gnocchi** <sup>[V]</sup> Asparagus, Peas, Mushroom,  
Kale, Parmesan, Truffle Oil 24.<sup>95</sup>
- Fried Chicken Fried Rice Bowl** <sup>[GFA]</sup> Vegetable Rice,  
Scrambled Egg, Sweet Chili Glaze 20.<sup>95</sup>
- Viking Village Roasted Sea Scallops** <sup>[GF]</sup> Asparagus,  
Mushrooms, Celery Root Puree 34.<sup>95</sup>

## VEGETABLE SMALL PLATES

- ASPARAGUS** <sup>[GF][V]</sup> Herb Butter, Lemon 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][V]</sup> 8.<sup>95</sup>  
Olive Oil, Garlic, Lemon
- BAKED STUFFED POTATO** <sup>[GF]</sup> 8.<sup>95</sup>  
Sour Cream, Bacon, Cheddar, Chives

[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*

# 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

## Red Blends

- 117 901 Zinfandel Blend, The Prisoner, Napa, '17 117
- 45 905 Cab/Merlot, Hedges, WA '18 54
- 49 906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, '17 144
- 909 Robert Foley, 'The Griffin,' CA '16 75

## Syrah/Zinfandel

- 64 604 Zinfandel, Turley 'Juvenile', '19 46
- 45 605 Zinfandel, Saldo, Napa, '17 80
- 79 606 Syrah, Alain Graillot, Crozes-Hermitage, FR '18 66
- 608 Syrah, DuMol Russian River Valley, CA '18 120

## Other Worldly Reds

- 54 1000 Chateauneuf-du-Pape, Dom Charbonnaire, FR '19 71
- 50 1002 Bordeaux, Chateau Lecuyer, Pomerol, FR '18 117
- 59 1009 Malbec, Red Schooner by Caymus, AR/CA 133
- 45 1013 Malbec, Bramare by Paul Hobbs, AR '17 77
- 59 1014 Tempranillo, Vina Bujanda 'Gran Reserva', ES '11 55
- 144 1016 Brunello di Montalcino, IT '16 119
- 42 1018 Super Tuscan 'Lucente', IT '18 65
- 133 1019 Amarone, Santi, IT '15 88
- 106 1020 Aglianico, Terra D'Eclano, IT '16 85
- 110 1023 Super Tuscan, Nuove dell'Ornellaia, IT '17 159
- 93 1025 Borolo, Parusso, IT'17 88

## Cabernet Sauvignon

- 89 495 Cabernet, Groth, Napa '17 133
- 72 496 Cabernet, Silver Oak, Alexander Valley, CA '17 199
- 117 497 Cabernet, Scribe 'Atlast West', Napa '18 140
- 72 498 Cabernet, Duckhorn, Napa '19 156
- 499 Quilt by Caymus, Napa '19 88
- 133 500 Paul Hobbs 'Crossbarn', Napa '18 99
- 66 501 Stag's Leap 'Artemis', Napa '19 129
- 110 503 Faust, Napa, CA '19 123
- 83 506 Jordan, Alexander Valley, CA '17 130
- 83 507 Chateau Montelena, Napa, CA '18 133
- 49 518 Hourglass, Napa '13 260
- 202 520 Grgich Hills, Napa '17 155
- 531 Lion Tamer by Hess, Napa '17 115
- 534 Caymus, Napa '19 179
- 74 539 Editorial Cellars, Napa, '18 70
- 155 540 Cabernet Franc, Chateau de Targe, FR 50
- 178 Updated 5/10/22 \*\*Vintages are subject to change\*\*