

Brunch Available

Saturday and Sunday: 11-4pm



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

SUMMER BRUNCH

2022

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

BRUNCH ITEMS

- Poached Egg Shakshouka** [GFA][V] Potatoes, Tomatoes, Peppers, Cilantro, Feta Cheese, Pita Bread 13.⁹⁵
- French Toast** [V] Strawberries, Whipped Cream, Maple Syrup 12.⁹⁵
- Frittata** [GF][V] Potatoes, Leeks, Goat Cheese, Broccoli Tomatoes, Baby Greens 12.⁹⁵
- Egg & Bacon Sandwich** [GFA] Avocado, Tomato, Arugula, Chimichurri, Frites 12.⁹⁵
- Bratwurst Potato Hash** [GFA] Fried Egg, Caramelized Onions, Salsa Verde, Toast 13.⁹⁵

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 Butter 21.⁹⁵

MAINS

- Vermont Cheddar Burger** [GFA] (Double Patty) Harvest Rib Eye Blend, Lettuce, New Jersey 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** NJ Tomato, 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

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| POMMES FRITES [V] 8. ⁹⁵
<i>(Parmesan Truffle \$1.00)</i> | ROASTED BROCCOLI [GF][V] 8. ⁹⁵
Olive Oil, Garlic, Lemon |
| SHAVED BRUSSELS & BACON [GF] 8. ⁹⁵ | 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 '20

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
- 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
- 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

- 118 901 Zinfandel Blend, The Prisoner, Napa, '17 117
- 140 905 Cab/Merlot, Hedges, WA '18 54
- 45 906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, '17 144
- 49 909 Robert Foley, 'The Griffin,' CA '16 73

Syrah/Zinfandel

- 64 605 Zinfandel, Saldo, Napa, '17 80
- 45 608 Syrah, DuMol Russian River Valley, CA '18 120

Other Worldly Reds

- 1000 Chateauneuf-du-Pape, Dom Charbonnaire, FR '19 75
- 59 1009 Malbec, Red Schooner by Caymus, AR/CA 133
- 50 1013 Malbec, Bramare by Paul Hobbs, AR '17 77
- 59 1014 Tempranillo, Vina Bujanda 'Gran Reserva', ES '11 63
- 45 1016 Brunello di Montalcino, IT '16 119
- 60 1018 Super Tuscan 'Lucente', IT '18 65
- 1019 Amarone, Santi, IT '15 89
- 1023 Super Tuscan, Nuove dell'Ornellaia, IT '17 159
- 144 1025 Barolo, Parusso, IT '17 104

Cabernet Sauvignon

- 143 495 Cabernet, Groth, Napa '17 133
- 107 496 Cabernet, Silver Oak, Alexander Valley, CA '17 213
- 107 497 Cabernet, Scribe 'Atlast West', Napa '18 140
- 78 500 Paul Hobbs 'Crossbarn', Napa '18 99
- 89 501 Stag's Leap 'Artemis', Napa '19 158
- 80 503 Faust, Napa, CA '19 147
- 122 504 Cabernet, Duckhorn, Napa '19 173
- 73 506 Jordan, Alexander Valley, CA '17 130
- 507 Chateau Montelena, Napa, CA '18 160
- 120 518 Hourglass, Napa '13 290
- 111 521 Louis Martini, Alexander Valley, CA '17 78
- 83 531 Lion Tamer by Hess, Napa '17 145
- 84 532 Ghostblock 'Estate' Oakville, Napa '19 155
- 56 534 Caymus, Napa '19 214
- 202 535 Quilt by Caymus, Napa '19 120
- 539 Editorial Cellars, Napa, '18 70
- 75 540 Cabernet Franc, Chateau de Targe, FR 50
- 155 567 Truchard, Carneros—Napa '19 57
- 200