

We celebrate seasonality,  
our local farms & farmers



SUMMER 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, Peach 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,  
Tomatoes, Feta, Beets, Spiced Yogurt, 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>
- Mexican Street Corn & Avocado Toast** <sup>[V]</sup> Corn,  
Feta Cheese, Tomatoes 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>
- Colossal Lump Crab Cake** <sup>[GF]</sup> Cucumber Salad,  
Lemon, Old Bay Remoulade 23.<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, Corn, Tomatoes, Fennel,  
Sunflower 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,  
Watermelon, Feta Cheese, Pickled Red Onions,  
Mint, Sherry Vinaigrette 21.<sup>95</sup>

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

## 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> Sugar Snap Peas, Peaches,  
Pommery Mustard Chive Whipped Potatoes, Plum  
Wine BBQ Sauce, *A guest favorite for over 20 years!* 30.<sup>95</sup>
- Dutch Country Rotisserie Chicken** <sup>[GF]</sup> Creamed  
Corn, Kale, Sunflower Seeds, Blueberry 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> Summer Squash, Marble  
Potatoes, Cherry Tomatoes, Tomato Butter 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> Ratatouille, Tomato Basil  
Cream, Parmesan 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> Sugar Snap  
Peas, Mushrooms, Radish, Celery Root Puree 34.<sup>95</sup>
- Lobster Roll** <sup>[GFA]</sup> (Thursday to Saturday - Limited Availability)  
Shaved Lettuce, Potato Bun, Old Bay Frites 24.<sup>95</sup>

## VEGETABLE SMALL PLATES

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|---|------------------|
| <b>RATATOUILLE</b> <sup>[GF][V]</sup> Basil, Parmesan                             | 8. <sup>95</sup> |
| <b>SHAVED BRUSSELS &amp; BACON</b> <sup>[GF]</sup>                                | 8. <sup>95</sup> |
| <b>POMMES FRITES</b> <sup>[V]</sup> (Parmesan Truffle \$1.00)                     | 8. <sup>95</sup> |
| <b>ADDAMS MAC &amp; CHEESE</b> <sup>[V]</sup>                                     | 8. <sup>95</sup> |
| <b>ROASTED BROCCOLI</b> <sup>[GF][V]</sup><br>Olive Oil, Garlic, Lemon            | 8. <sup>95</sup> |
| <b>BAKED STUFFED POTATO</b> <sup>[GF]</sup><br>Sour Cream, Bacon, Cheddar, Chives | 8. <sup>95</sup> |

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

## 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
- 308 Domaine Du Colombier 1er Cru, Burgundy, FR '20
- 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
- 707 Etude, Napa, CA '18
- 709 Illahe, Willamette Valley, OR '20
- 710 Seasmoke 'Ten', Santa Rita Hills, CA '19

## Red Blends

- 118 901 Zinfandel Blend, The Prisoner, Napa, '17 129
- 140 902 Cab/Merlot, Caravan by Darioush, Napa, CA '18 120
- 45 905 Cab/Merlot, Hedges, WA '18 54
- 906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, '17 144
- 64 909 Robert Foley, 'The Griffin,' CA '16 73

## Syrah/Zinfandel

- 79 605 Zinfandel, Saldo, Napa, '17 80
- 608 Syrah, DuMol Russian River Valley, CA '18 120

## Other Worldly Reds

- 59 1000 Chateauneuf-du-Pape, Dom Charbonnaire, FR '19 75
- 50 1009 Malbec, Red Schooner by Caymus, AR/CA 133
- 59 1014 Tempranillo, Vina Bujanda 'Gran Reserva', ES '14 63
- 45 1016 Brunello di Montalcino, Mate, IT '16 125
- 60 1018 Super Tuscan 'Lucente', IT '18 65
- 1019 Amarone, Santi, IT '15 89

## Cabernet Sauvignon

- 144 496 Cabernet, Silver Oak, Alexander Valley, CA '17 213
- 45 497 Cabernet, Scribe 'Atlast West', Napa '18 140
- 107 500 Paul Hobbs 'Crossbarn', Napa '18 99
- 107 501 Stag's Leap 'Artemis', Napa '19 158
- 63 504 Cabernet, Duckhorn, Napa '19 173
- 78 506 Jordan, Alexander Valley, CA '17 130
- 101 518 Hourglass, Napa '13 290
- 80 521 Louis Martini, Alexander Valley, CA '17 78
- 131 531 Lion Tamer by Hess, Napa '17 145
- 83 532 Ghostblock 'Estate' Oakville, Napa '19 155
- 534 Caymus, Napa '19 214
- 535 Quilt by Caymus, Napa '19 120
- 120 540 Cabernet Franc, Chateau de Targe, FR 50
- 66 567 Truchard, Carneros—Napa '19 57

## Merlot

- 111 802 Northstar, Columbia Valley, WA '13 75
- 84 803 Paloma, Napa, '11 155
- 202 806 Duckhorn '3 Palms Vineyard', Napa, '17 200