



We celebrate seasonality,
our local farms & farmers

AUTUMN 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, Peach 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, Cauliflower Salad, Feta, Beets,
Spiced Yogurt, Pumpkin Seeds, Pita 14.⁹⁵

Burrata & Tomatoes ^{[GFA][V]} Toasted Bread,
Creamy Burrata, Melted Tomatoes,
E.V.O.O. 14.⁹⁵

Mexican Street Corn & Avocado Toast ^[V]
Corn, Feta Cheese, Tomatoes 14.⁹⁵

Tuna Tartare ^[GFA] Avocado, Crispy
Wontons, Ponzu & Wasabi Aioli 15.⁹⁵

Rotisserie Chicken Wings ^[GF] Sweet Heat
Glaze, Ranch Dressing 13.⁹⁵

Colossal Lump Crab Cake ^[GF] Cucumber
Salad, Lemon, Old Bay Remoulade 23.⁹⁵

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

Little Gem Lettuce Caesar Salad ^[GFA] Parmesan, Croutons 11.⁹⁵

Addams Grain Salad ^{[GFA][V]} Baby Greens, Quinoa, Farro,
Beets, Brussels Sprouts, Butternut Squash, 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 ^[GF] Arugula, Frisee, Asian Pear,
Feta Cheese, Pickled Red Onions, Mint, Pomegranate Seeds,
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, 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

Ricotta Gnocchi ^[V] Butternut Squash, Brussels Sprouts,
Pumpkin Seeds, Parmesan, Sage Brown Butter 24.⁹⁵

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, Cranberries, Apples, Sunflower Seeds, 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, Frites 16.⁹⁵

VEGETABLE SMALL PLATES

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

Sauvignon Blanc

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

Worldly & Aromatic Whites

- 216 Pinot Grigio, Livio Felluga, IT '19
221 Riesling, Nik Weis, Mosel, GR '18
222 Soave, Pieropan, IT '19
223 Albarino, El Neptuno, 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
312 Kistler 'Les Noisetiers', Sonoma Coast, CA '19
313 Duckhorn, Napa '20
314 Hayes Ranch, CA '21

Pinot Noir

- 700 Belle Glos 'Las Alturas', CA '19
701 Colene Clemens, 'Margo', Willamette Valley, OR '18
702 Goldeneye by Duckhorn, Anderson Valley, CA '19
703 Etude, Napa, CA '18
704 Carabella, Chehalem Mountains, OR '18
705 Illahe, Willamette Valley, OR '21
721 Seasmoke, 'Ten', CA '20
722 Seasmoke, 'Southing', CA '20

Merlot

- 800 Northstar, Columbia Valley, WA '13
801 Duckhorn '3 Palms Vineyard', Napa '17

Red Blends

- 118 901 Zinfandel Blend, The Prisoner, Napa '17
140 902 Cab/Merlot, Caravan by Darioush, Napa, CA '18
45 903 Cab/Merlot, Hedges, WA '18
904 Robert Foley, 'The Griffin', CA '16
921 Cab/Merlot, Pahlmeyer 'Jayson', Napa '17

Zinfandel/Syrah

- 73 600 Zinfandel, Turley Kirschenmann, Lodi, CA '20
45 601 Zinfandel, Saldo, Napa, '17
85 602 Syrah, Crozes-Hermitage by Alain Graillot, FR '19
65 621 Syrah, DuMol, Russian River Valley, CA '18
59 622 Zinfandel, Tilth Del Barba, Oakville, CA '16

Other Worldly Reds

- 50 1000 Chateauneuf-du-Pape, Dom Charbonnaire, FR '19
59 1001 Malbec, Bramare by Paul Hobbs, AR/CA '18
45 1002 Tempranillo, Vina Bujanda 'Gran Reserva', ES '14
60 1003 Brunello di Montalcino, Carpineto, IT '17
144 1004 Super Tuscan 'Lucente', IT '18
45 1005 Amarone, Santi, IT '15
143 1006 Barolo, Parusso Perarmando, IT '18
107 1021 Malbec, Red Schooner by Caymus, AR/CA '18
107 1022 Bordeaux, Bouquet de Monbrison, FR '17

Cabernet Sauvignon

- 63 500 Paul Hobbs 'Crossbarn', Napa '18
78 501 Stag's Leap 'Artemis', Napa '19
101 502 Iconoclast by Chimney Rock, Napa '19
131 503 Jordan, Alexander Valley, CA '17
83 504 Alexander Valley Vineyards, Sonoma, CA '18
61 505 Silver Oak, Alexander Valley, CA '17
506 Scribe Atlas West, Napa '18
507 Groth, Napa '18
508 Louis Martini, Alexander Valley, CA '17
509 Ghostblock 'Estate' Oakville, Napa '19
510 Quilt by Caymus, Napa '19
511 Cabernet Franc, Chateau de Targe, FR '18
512 Duckhorn, Napa '19
521 Truchard, Carneros, Napa '19
522 Hourglass, Napa '13
531 Greenwing by Duckhorn, WA '19

Vintages are subject to change 11/22