

AUTUMN DINNER

2022

We celebrate seasonality,
our local farms & farmers



ADDAMS TAVERN

Ask your server for
details on how to donate
to the Community Food
Bank of New Jersey!



STARTERS

- Cheddar Onion Biscuits** ^[V] Chili Maple Butter
3.⁹⁵ (2pc) / 4.⁹⁵ (4pc) / 5.⁹⁵ (6pc)
- Rotisserie Chicken, Kale & Chick Pea Soup** ^[GF]
Roasted Tomatoes, Vegetables, Parmesan 8.⁹⁵
- New England Clam Chowder** ^[GFA] Croutons,
Smoked Bacon, Chives 8.⁹⁵
- Artisanal Cheeseboard** ^{[GFA][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,
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

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

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

MAINS

- Grilled Ribeye Steak** ^[GFA] Grilled Over Wood,
Cauliflower & Spinach Gratin, Gruyere, Garlic Crouton 38.⁹⁵
- Harvest Pork Chop** ^[GF] Braised Red Cabbage,
Pommery Mustard Chive Whipped Potatoes, Plum
Wine BBQ Sauce *A guest favorite for over 20 years!* 30.⁹⁵
- Dutch Country Rotisserie Chicken** ^[GF] Sweet
Potato Puree, Kale, Cranberries, Apples, Pumpkin Seeds,
Cider Vinaigrette, Au Jus 25.⁹⁵
- Center Cut Filet Mignon** ^[GF] Grilled Over Wood,
Potato Hash, Brussels Sprouts & Bacon, Red Wine
Butter 42.⁹⁵
- Pan Roasted Halibut** ^[GF] Brussels Sprouts, Apples,
Cauliflower Puree, Pomegranate Vinaigrette 36.⁹⁵
- Vermont Cheddar Burger** ^[GFA] (Double Patty)
Harvest Rib Eye Blend, Lettuce, NJ Tomato, Pickles,
Addams Sauce, Brioche Bun, Frites 18.⁹⁵
- Wood Fired Baby Backs Ribs** ^[GF] Fall Off the Bone
Tender, BBQ Sauce, Green Cabbage Slaw, Baked
Stuffed Potato 25.⁹⁵
- Pan Seared Salmon** ^[GF] Whipped Potatoes, Green
Beans, Radish, Chardonnay Butter 29.⁹⁵
- Ricotta Gnocchi** ^[V] Butternut Squash, Brussels
Sprouts, Pumpkin Seeds, Parmesan, Sage Brown
Butter 24.⁹⁵
- Fried Chicken Fried Rice Bowl** ^[GFA] Vegetable Rice,
Scrambled Egg, Sweet Chili Glaze 20.⁹⁵
- Viking Village Roasted Sea Scallops** ^[GF] Castle
Valley Grits, Braised Greens, Tomatoes, Bacon 34.⁹⁵
- Braised Beef Short Ribs** ^[GFA] (Thursday to Saturday - Limited
Availability) Farro, Mushrooms, Spinach, Red Wine Jus 32.⁹⁵

VEGETABLE SMALL PLATES

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| SHAVED BRUSSELS & BACON ^[GF] | 8. ⁹⁵ |
| POMMES FRITES ^[V] (Parmesan Truffle \$1.00) | 8. ⁹⁵ |
| ADDAMS MAC & CHEESE ^[V] | 8. ⁹⁵ |
| ROASTED BROCCOLI ^{[GF][V]} | 8. ⁹⁵ |
| Olive Oil, Garlic, Lemon | |
| BAKED STUFFED POTATO ^[GF] | 8. ⁹⁵ |
| Sour Cream, Bacon, Cheddar, Chives | |

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

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

Other Worldly Reds

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

Cabernet Sauvignon

- 500 Paul Hobbs 'Crossbarn', Napa '18
- 501 Stag's Leap 'Artemis', Napa '19
- 502 Iconoclast by Chimney Rock, Napa '19
- 503 Jordan, Alexander Valley, CA '17
- 504 Alexander Valley Vineyards, Sonoma, CA '18
- 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