

WINTER DINNER

2023



We celebrate seasonality,
our local farms & farmers

ADDAMS Tavern

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 9.⁹⁵
- New England Clam Chowder** ^[GFA] Croutons,
Smoked Bacon, Chives 9.⁹⁵
- 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 15.⁹⁵
- 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 16.⁹⁵
- Rotisserie Chicken Wings** ^[GF] Sweet Heat Glaze,
Ranch Dressing 13.⁹⁵
- Crab Cake** ^[GF] Lump Crabmeat, Cucumber Salad,
Lemon, Old Bay Remoulade 23.⁹⁵

SALADS

- Little Gem Lettuce Caesar Salad** ^[GFA] Parmesan,
Croutons 12.⁹⁵
- Addams Grain Salad** ^{[GFA][V]} Baby Greens,
Quinoa, Farro, Beets, Brussels Sprouts, Butternut
Squash, Apples, Cranberries, Pumpkin Seeds, Sherry
Vinaigrette 12.⁹⁵
- 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

- Steak Frites** ^[GFA] Grilled Sirloin Steak, Pommes Frites,
Herb Butter, Bernaise Aioli 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 32.⁹⁵
- 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] Celery Root
Puree, Fennel, Orange, Pink Peppercorn, Sherry Vinegar 34.⁹⁵
- Braised Beef Short Ribs** ^[GFA] (Thursday to Saturday - Limited
Availability) Farro, Mushrooms, Spinach, Red Wine Jus 32.⁹⁵

VEGETABLE SMALL PLATES

- 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	
101	Champagne, Veuve Clicquot, Brut, FR	
102	Cava, Castellroig, ES NV	

Sauvignon Blanc

200	Cloudy Bay, NZ '22	78
201	Kim Crawford, Marlborough, NZ '22	45
202	Sancerre, Comte LaFond, FR '21	85
203	Sancerre, Domaine Girard, FR '21	65

Worldly & Aromatic Whites

300	Pinot Grigio, Livio Felluga, IT '21	59
301	Riesling, Nik Weis, Mosel, GR '18	50
302	Soave, Pieropan, IT '19	59
303	Albarino, El Neptuno, Rias Baixas, ES '20	45

Chardonnay

400	Hyde de Villaine, Sonoma, CA '09	144
401	Banshee, Sonoma Coast, CA '19	45
402	Far Niente 'Estate', Napa '18	143
403	Paul Hobbs, Napa '17	107
404	Cakebread, Napa '20	107
405	Domaine Du Colombier 1er Cru, Burgundy, FR '20	63
406	Rombauer, Napa '21	101
407	Kistler 'Les Noisetiers', Sonoma Coast, CA '19	131
408	Duckhorn, Napa '21	83
409	Hayes Ranch, CA '21	61

Pinot Noir

700	Belle Glos 'Las Alturas', CA '20	120
702	Goldeneye by Duckhorn, Anderson Valley, CA '19	111
703	Etude, Napa, CA '19	84
705	Illahe, Willamette Valley, OR '21	56
721	Seasmoke, 'Ten', CA '20	202
722	Seasmoke, 'Southing', CA '20	202

Merlot

800	Northstar, Columbia Valley, WA '19	75
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Red Blends

118	901	Zinfandel Blend, The Prisoner, Napa '19	129
140	902	Cab/Merlot, Caravan by Darioush, Napa, CA '18	120
45	903	Cab/Merlot, Hedges, WA '20	67
	904	Robert Foley, 'The Griffin', CA '17	80
	921	Cab/Merlot, Pahlmeyer 'Jayson', Napa '18	144

Zinfandel/Syrah

	600	Zinfandel, Turley Kirschenmann, Lodi, CA '20	80
	601	Zinfandel, Saldo, Napa, '21	80
	602	Syrah, Crozes-Hermitage by Alain Graillot, FR '19	75
	621	Syrah, DuMol, Russian River Valley, CA '18	128

Other Worldly Reds

	1000	Chateauneuf-du-Pape, Dom Charbonnaire, FR '20	75
	1001	Malbec, Bramare by Paul Hobbs, AR/CA '18	85
	1002	Tempranillo, Vina Bujanda 'Gran Reserva', ES '14	63
	1003	Brunello di Montalcino, Carpineto, IT '17	125
	1004	Super Tuscan 'Lucente', IT '19	65
	1005	Amarone, Santi, IT '16	89
	1006	Barolo, Parusso Perarmando, IT '18	104
	1021	Malbec, Red Schooner by Caymus, AR/CA '18	133
	1022	Bordeaux, Bouquet de Monbrison, FR '17	80

Cabernet Sauvignon

	500	Paul Hobbs 'Crossbarn', Napa '19	99
	501	Stag's Leap 'Artemis', Napa '19	158
	502	Iconoclast by Chimney Rock, Napa '19	70
	503	Jordan, Alexander Valley, CA '17	141
	504	Owen Roe, Yakima Valley, WA '18	81
	505	Silver Oak, Alexander Valley, CA '18	237
	506	Scribe Atlas West, Napa '19	140
	507	Groth, Napa '18	142
	508	Louis Martini, Alexander Valley, CA '19	78
	509	Ghostblock 'Estate' Oakville, Napa '19	155
	511	Cabernet Franc, Chateau de Targe, FR '18	57
	512	Postmark, Paso Robles, CA '20	67

Vintages are subject to change 1/23