



We celebrate seasonality,
our local farms & farmers

SPRING 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 9.⁹⁵

New England Clam Chowder ^[GFA]
Croutons, Smoked Bacon, Chives 9.⁹⁵

Hummus & Grilled Halloumi Bowl ^[GFA] ^[V]
Cucumber, Carrot, Fennel, White Corn Crisp 14.⁹⁵

Fried Calamari Pickled Cherry Peppers,
Addams Sauce 15.⁹⁵

Crunchy Shrimp Spring Rolls Lime Miso &
Sweet Chili Dipping Sauces 15.⁹⁵

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

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

Romaine 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

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 19.⁹⁵

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 14.⁹⁵

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 19.⁹⁵

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	118
101	Champagne, Veuve Clicquot, Brut, FR	140
102	Cava, Castellroig, ES NV	45

Sauvignon Blanc

200	Cloudy Bay, NZ '22	78
202	Sancerre, Comte LaFond, FR '21	85
203	Rapaura Springs, Marlborough, NZ '21	61
204	Sancerre, Karine Lauverjat, Loire Valley, FR	65
205	Cliff Ledge, Napa, CA	70

Worldly & Aromatic Whites

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

Merlot/Zinfandel/Syrah

800	Northstar, Columbia Valley, WA '19	75
601	Zinfandel, Saldo, Napa, '21	80
602	Syrah, Crozes-Hermitage by Alain Graillot, FR '19	75
603	Zinfandel, Turley 'Old Vines', Napa '20	60
621	Syrah, DuMol, Russian River Valley, CA '18	128

Red Blends

901	Zinfandel Blend, The Prisoner, Napa '19	129
902	Caravan by Darioush, Napa, CA '18	120
903	Hedges, WA '20	67
904	Robert Foley, 'The Griffin', CA '17	80
921	Pahlmeyer 'Jayson', Napa '18	144
922	Barnard Griffin, Columbia Valley, WA '19	61

Pinot Noir

700	Belle Glos 'Las Alturas', Santa Barbara, CA '20	120
701	Ryder Estate, CA '21	61
702	Goldeneye by Duckhorn, Anderson Valley, CA '19	111
703	Etude, Napa, CA '19	84
705	Illahé, Willamette Valley, OR '21	56
721	Seasmoke, 'Ten', Santa Rita Hills, CA '20	202
722	Seasmoke, 'Southing', Santa Rita Hills, CA '20	202

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	Super Tuscan, Tenimenti Ricci, IT '19	61
1021	Malbec, Red Schooner by Caymus, AR/CA '18	133
1022	Bordeaux, Bouquet de Monbrison, FR '17	80
1023	Bordeaux, Pied D'Argent, FR '19	61

Cabernet Sauvignon

500	Paul Hobbs 'Crossbarn', Napa '19	99
501	Jax Vineyards, CA '18	94
502	Iconoclast by Chimney Rock, Napa '19	70
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
509	Ghostblock 'Estate' Oakville, Napa '19	155
510	Mt. Veeder, Napa '19	111
511	Cabernet Franc, Chateau de Targe, FR '18	57
512	Postmark, Paso Robles, CA '20	67
513	Matthew Joseph, Napa '20	65
514	Domain Bousquet, AR '20	53

Vintages are subject to change 3/14