

WINTER DINNER

2023



ADDAMS  
TAVERN

We celebrate seasonality,  
our local farms & farmers

## 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 9.<sup>95</sup>
- New England Clam Chowder** <sup>[GFA]</sup> Croutons,  
Smoked Bacon, Chives 9.<sup>95</sup>
- Fried Calamari** Pickled Cherry Peppers, Addams  
Sauce 15.<sup>95</sup>
- Crunchy Shrimp Spring Rolls** Lime Miso & Sweet  
Chili Dipping Sauces 15.<sup>95</sup>
- Hummus & Grilled Halloumi Bowl** <sup>[GFA]</sup> <sup>[V]</sup>  
Cucumber, Carrot, Fennel, White Corn Crisp 14.<sup>95</sup>
- Mushroom & Ricotta Tart** <sup>[V]</sup> Asparagus, Greens,  
Balsamic Vinaigrette 14.<sup>95</sup>
- Burrata & Tomatoes** <sup>[GFA]</sup> <sup>[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 16.<sup>95</sup>
- Rotisserie Chicken Wings** <sup>[GF]</sup> Sweet Heat Glaze,  
Ranch Dressing 13.<sup>95</sup>
- Crab Cake** <sup>[GF]</sup> Lump Crabmeat, Cucumber Salad,  
Lemon, Old Bay Remoulade 23.<sup>95</sup>

## SALADS

- Romaine Caesar Salad** <sup>[GFA]</sup> Parmesan, Croutons 12.<sup>95</sup>
- Addams Grain Salad** <sup>[GFA]</sup> <sup>[V]</sup> Baby Greens,  
Quinoa, Farro, Beets, Brussels Sprouts, Butternut  
Squash, Apples, Cranberries, Pumpkin Seeds, Sherry  
Vinaigrette 12.<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,  
Asian Pear, Feta Cheese, Pickled Red Onions, Mint,  
Pomegranate Seeds, Sherry Vinaigrette 21.<sup>95</sup>

## MAINS

- Steak Frites** <sup>[GFA]</sup> Grilled Sirloin Steak, Pommes Frites,  
Herb Butter, Bernaise Aioli 38.<sup>95</sup>
- Braised Beef Short Ribs** <sup>[GFA]</sup> Farro, Mushrooms, Spinach,  
Red Wine Jus 32.<sup>95</sup>
- Harvest Pork Chop** <sup>[GF]</sup> Braised Red Cabbage,  
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> Sweet  
Potato Puree, Kale, Cranberries, Apples, Pumpkin Seeds,  
Cider Vinaigrette, Au Jus 25.<sup>95</sup>
- Center Cut Filet Mignon** <sup>[GF]</sup> Grilled Over Wood,  
Potato Hash, Brussels Sprouts & Bacon, Red Wine  
Butter 42.<sup>95</sup>
- Potato Crusted Cod** <sup>[GF]</sup> Brussels Sprouts, Apples,  
Cauliflower Puree, Pomegranate Vinaigrette 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 20.<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>
- Viking Village Roasted Sea Scallops** <sup>[GF]</sup> Celery Root  
Puree, Fennel, Orange, Pink Peppercorn, Sherry Vinegar 34.<sup>95</sup>
- Pan Seared Salmon** <sup>[GF]</sup> Marble Potatoes, Green Beans,  
Radish, Miso Butter 32.<sup>95</sup>
- Ricotta Gnocchi** <sup>[V]</sup> Butternut Squash, Brussels  
Sprouts, Pumpkin Seeds, Parmesan, Sage Brown  
Butter 24.<sup>95</sup>
- Fried Chicken Fried Rice Bowl** <sup>[GFA]</sup> Vegetable Rice,  
Scrambled Egg, Sweet Chili Glaze 20.<sup>95</sup>

## VEGETABLE SMALL PLATES

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

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

# 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