



We celebrate seasonality,
our local farms & farmers

A D D A M S T A V E R N

SUMMER LUNCH

2023

STARTERS

- Rotisserie Chicken, Kale & Chickpea Soup** ^[GF]
Roasted Tomatoes, Vegetables, Parmesan 9.⁹⁵
- Corn Chowder** ^{[GFA][V]} Poblano Peppers, Red
Potato, Garlic Crouton, 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
- Nashville Hot Chicken Quesadilla** Fried
Chicken, Pickles, Pepper-Jack Cheese,
Ranch Dressing 14.⁹⁵
- 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
- 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, Corn, Zucchini, Peach, Blueberries, Sunflower 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, Watermelon,
Feta Cheese, Pickled Red Onions, Mint, 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
- Rotisserie Spring Chicken** Lemon & Thyme Rubbed, Hen of
the Wood Mushroom & Leek Bread Pudding, Summer Wax
Beans, Au Jus 26.⁹⁵
- Buttermilk Fried Chicken Sandwich** Pickles, NJ Tomato,
Swiss Cheese, Green Cabbage Slaw, Frites 19.⁹⁵
- Summer Taco** ^{[GF][V]} Zucchini, Street Corn, Avocado, Queso
Blanco, Cabbage, Pico de Gallo, Cilantro, Lime 16.⁹⁵
- 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

- SUMMER WAX BEANS** ^[GF] Olive Oil, Garlic, Parsley 8.⁹⁵
- STREET CORN** ^[GF] Queso Blanco, Smoked Paprika 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	158
102	Cava, Castellroig, ES NV	45

Sauvignon Blanc

200	Cloudy Bay, NZ '22	86
201	Kim Crawford, Marlborough, NZ '22	45
205	Cliff Ledge, Napa, CA	70
206	Sancerre, Daniel Crochet, FR '21	80
207	Sancerre, Lauverjat, FR '22	65

Worldly & Aromatic Whites

300	Pinot Grigio, Livio Felluga, IT '21	59
301	Riesling, Nik Weis, Mosel, GR '18	50
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	154
403	Paul Hobbs, Napa '17	107
404	Cakebread, Napa '20	107
406	Rombauer, Napa '21	101
407	Kistler 'Les Noisetiers', Sonoma Coast, CA '19	131
408	Duckhorn, Napa '21	86
409	Meursault, Jean-Michel Ganoux, FR '20	136

Red Blends

	The Prisoner, Napa '19	132
902	Caravan by Darioush, Napa, CA '18	132
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
923	Threadcount, CA MV	57

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	123
703	Etude, Napa, CA '19	90
704	Carabella, Chehalem Mountains, OR '21	76
705	Illahe, Willamette Valley, OR '21	79
721	Seasmoke, 'Ten', Santa Rita Hills, CA '20	202
722	Seasmoke, 'Southing', Santa Rita Hills, CA '20	202

Merlot/Zinfandel/Syrah

601	Zinfandel, Saldo, Napa, '21	80
603	Zinfandel, Turley 'Old Vines', Napa '20	60

Other Worldly Reds

1006	Chateauneuf-du-Pape, Clos St. Antonin, FR '18	88
1002	Tempranillo, Vina Bujanda, ES '14	63
1001	Malbec, Bramare by Paul Hobbs, AR/CA '18	89
1003	Brunello di Montalcino, Carpineto, IT '17	123
1005	Amarone, Santi, IT '17	89
1007	Super Tuscan, Casa Raia 'Bevilo', IT '15	65
1021	Barolo, Damilano 'Lecinquevigne', IT '18	85

Cabernet Sauvignon

500	Paul Hobbs 'Crossbarn', Napa '19	107
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	161
508	Mt. Veeder, Napa '19	111
509	Ghost Block 'Estate', Napa '19	156
512	Postmark, Paso Robles, CA '20	80

Vintages are subject to change 8/1/2023