



We celebrate seasonality,  
our local farms & farmers

# ADDAMS TAVERN

Winter To-Go, Pick-Up, and  
Delivery 2020

*In addition to the following menu which features our core offerings, we will be offering a streamlined family menu as well. This offers our core appetizers, entrees, and sides served family style. Please let us know if you would like to see this menu. And, thank you for your support!*

## STARTERS

### Cheddar Biscuits

Chili Maple Butter 2.95 (2pc) / 3.95 (4pc) / 4.95 (6pc)

### New England Clam Chowder

Oyster Crackers & Smoked Bacon 7.95

### Rotisserie Chicken, Kale, and Chick Pea Soup

Roasted Tomatoes, Vegetables, Parmesan Cheese 7.95

### Fried Calamari

Pickled Cherry Peppers, Sriracha Aioli 13.<sup>95</sup>

### Shrimp Spring Rolls

Lime Miso & Sweet Chili Dipping Sauces 14.<sup>95</sup>

### Burrata & Tomatoes

Toasted Bread, Creamy Burrata, Melted Tomatoes, E.V.O.O 13.<sup>95</sup>

### Wood Grilled Avocado Toast

Mexican Street Corn, Feta, Cilantro, Lime, Red Chili Flakes 13.<sup>95</sup>

### Rotisserie Chicken Wings

Sweet Heat Glaze, Ranch dressing 11.<sup>95</sup>

### Lump Crab Cake

House Slaw, Old Bay Remoulade 14.95

## SANDWICHES

### Vermont Cheddar Burger (Double Patty)

Harvest Rib Eye Blend, Lettuce, Tomato, Pickles,  
Addams Sauce, Brioche Bun, Frites 15.95

### Buttermilk Fried Chicken Sandwich

Pickles,  
Tomatoes, Swiss Cheese, Green Cabbage Slaw,  
Frites 15.95

### Crabcake Sandwich

Lettuce, Tomatoes, Brioche  
Bun, Frites 15.95

## SALADS

### Caesar Salad

Romaine, Parmesan, Croutons  
9.<sup>95</sup>

### Wedge of Little Gem Lettuce

Tomato, Bacon,  
Pickled Red Onion, Toasted Baguette, Creamy  
Blue Cheese Dressing 10.<sup>95</sup>

### Addams Rotisserie Pulled Chicken Salad

Tuscan Kale, Green Cabbage, Peanuts, Parsley,  
Cilantro, Parmesan, Roasted Peanut  
Vinaigrette 18.95

### Steak and Thai Noodle Salad

Mango, Avocado,  
Tomatoes, Crispy Wontons, Mint, Basil, Cilantro,  
Honey Lime Vinaigrette 19.95

### Sesame Seared Ahi Tuna

Mixed Greens,  
Cucumber Ribbons, Shredded Carrots, Pickled  
Ginger, Mango, Honey Lime Vinaigrette 20.95

### Roasted Salmon Salad

Mixed Greens, Avocado,  
Tomatoes, Sherry Shallot Vinaigrette, Chardonnay  
Butter 19.95

## Beer, Wine, & Liquor

### Beer

#### Growlers:

Ghost Pony & Hathor Red \$18

IPA, Double IPA, Seasonal \$19

#### Crowlers

Ghost Pony \$10

Hathor Red \$10

#### 6 Packs:

Domestic (\$12), Mixed (\$15), Craft (\$18)

### Liquor (Inquire for Other Options)

Tito's (\$30), Ketel One (\$35), Grey Goose (\$40)

We are featuring up to 30% off all wines on our

Bottled Wine List.

### Wines By the Glass Available \$30 Bottle

Whites: Chardonnay, Sauvignon Blanc, Pinot Grigio

Reds: Cabernet Sauvignon, Pinot Noir

## VEGETABLE SMALL PLATES

HEIRLOOM CAULIFLOWER 7.95

Herb Butter

SHAVED BRUSSELS & BACON 7.95

POMMES FRITES (Parmesan Truffle \$1.00) 6.95

ADDAMS MAC & CHEESE 8.95

Proprietary Blend of Four Cheeses

BAKED STUFFED POTATO *Limited*

Sour Cream, Bacon, Cheddar, Scallions 8.95

## MAINS

**Braised Boneless Short Rib** Whipped Potatoes, Heirloom Cauliflower 26.95

**Dutch Country Rotisserie Chicken** Sweet Potato Puree, Frisee, Cranberries,  
Apricots, Apples, Pumpkin Seeds 21.<sup>95</sup>

**Fried Chicken Fried Rice Bowl** Vegetable Rice, Scrambled Egg, Sweet Chili  
Glaze 20.<sup>95</sup>

**Grilled Filet Mignon** Whipped Potatoes, Brussels Sprouts & Bacon, Red Wine  
Butter 34.<sup>95</sup>

**Grilled 16 oz. Cowboy Steak** Herb Butter, Baked Stuffed Potato 38.<sup>95</sup>

**Black Pepper Crusted Salmon** Whipped Potato, Quinoa, Farro, Butternut  
Squash, Brussels Sprouts, Pumpkin Seeds, Pomegranate Seeds 25.95

**Wood Fired Baby Backs Ribs** BBQ Sauce, Green Cabbage Slaw, Baked Stuffed  
Potato 21.<sup>95</sup>

## Sparkling & Champagne

- 102 Veuve Cliquot, FR NV
- 103 Taittinger, Brut, FR NV
- 104 Rose d'Or, Cremant de Bordeaux NV
- 105 Cava, Castelloig, Spain NV

## Worldly & Aromatic Whites

- 203 Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '19
- 204 Sauvignon Blanc, Cade by Plumpjack, Napa '18
- 207 Riesling, Selbach Oster, Mosel, Germany '17
- 405 Rosé Sancerre, Jean Max Roger, Loire Valley, FR '18
- 208 Pinot Grigio, Livio Felluga, IT '17
- 209 Pinot Grigio, Valle, IT '18
- 213 Sauvignon Blanc, Priest Ranch, Napa '18
- 221 Sancerre, Domain des Coltabards, Loire Valley, FR '18
- 222 Assyrtiko, Argyros, Santorini, Greece '18

## Chardonnay

- 301 Hyde de Villaine 'Hyde Vineyard', Sonoma '09
- 303 Sojourn, 'Sangiaco Vineyard', Sonoma '14
- 305 Paul Hobbs, Napa '17
- 306 Bouchaine, Sonoma '14
- 307 Chalk Hill, Napa '16
- 308 Cakebread, Napa '17
- 309 Rombauer, Carneros '18
- 310 Pouilly-Fuisse, Bouchard Aine & Fils, FR '17
- 311 Chassagne-Montrachet, Blain-Gagnard, Burgundy '15

## Merlot

- 601 Cakebread, Napa '13
- 602 Northstar, Columbia Valley, WA '12
- 603 Leonetti Cellars, Walla Walla Valley, WA '11
- 606 St. Clement, Napa '13

## Pinot Noir

- 702 Domaine Serene, Willamette, OR '16
- 703 Illahe, Willamette, OR '18
- 705 Carabella, Carneros, CA '15
- 706 Paul Hobbs, Russian River Valley, Sonoma '16
- 707 Etude, Carneros '17
- 708 J Vineyards, CA '17
- 709 Seasmoke 'Ten', Santa Barbara, CA '17
- 710 Seasmoke 'Southing', Santa Barbara, CA '17
- 711 Burgundy, Louis Latour, Corton, FR '12
- 712 Burgundy, Louis Jadot, Gevrey-Chambertin, FR '14

## Syrah/Shiraz/Zinfandel & Others

- 800 Zinfandel, Tilth 'Del Barba', Contra Costa, CA '16
- 801 Zinfandel, Disciples by Dave Phinney, Napa '15
- 802 Grenache, 'The Boy', K Vintners, WA '14
- 803 Zinfandel, Turley 'Old Vine', CA '17
- 804 Zinfandel, Turley 'Mead Ranch', Napa '17
- 806 Zinfandel Blend, Prisoner, Napa '17
- 807 Syrah, Ferraton Pere-e-Fils, Crozes-Hermitage, FR '15
- 808 Cab Franc, Larkin, Napa '13

## Other Worldly Reds

- 105 1001 Monastrell, Enrique Mendoza, ES '14
- 51 1002 Crozes-Hermitage, Alain Graillot, FR '17
- 34 1003 Amarone, La Famiglia Pasqua, IT '13
- 31 1004 Bordeaux, Château Lecuyer, Pomerol, FR '14
- 1005 Super Tuscan, Sassicaia, IT '12
- 1007 Super Tuscan, Se Serre Nuove dell' Ornellaia '17
- 1008 Bordeaux, Château Tour Renaissance, FR '17
- 1009 Malbec, Red Schooner by Caymus, CA Voyage 7
- 1010 Barolo, Boasso 'Serralunga', IT '14
- 1011 Malbec, Bramare by Paul Hobbs, Argentina '17
- 1012 Chateauneuf-du-Pape, Dom. Chansaud, FR '16
- 1013 Bordeaux, Arbalest, FR, '15
- 1014 Chateauneuf-du-Pape, Dom. Charbonnaire, FR '16
- 1015 Bordeaux, Bouquet Monbrison, Margaux, FR '15
- 1016 Malbec Blend, Norton Privada, Argentina '16
- 1017 Super Tuscan, Il Borro, IT '15
- 1018 Aglianico, Terra D'Eclano, IT '16

## Red Blends

- 108 901 Bordeaux Style, Jayson by Pahlmeyer, Napa '16
- 62 902 Bordeaux Style, Quintessa, Napa '13
- 78 903 Bordeaux Style, Duckhorn 'The Discussion', Napa, '10
- 29 904 Bordeaux Style, Peter Michael 'Les Pavots', Sonoma '13
- 62 905 Cab/Syrah, Treana, Paso Robles, CA '16
- 61 906 Bordeaux Style, DeLille Cellars, WA '15
- 64 907 Cab/Monastrell, Bodegas Volver 'Triga', ES '14
- 41 908 Bordeaux Style, Papillon, Napa '14
- 68

## Cabernet Sauvignon

- 90 501 Stag's Leap 'Artemis', Napa '17
- 52 502 Geo by Silverado, Napa '12
- 149 503 Faust by Quintessa, Napa '17
- 32 504 Wing Canyon Vineyard, Mt Veeder, Napa '12
- 505 Alexander Valley Vineyards, Sonoma '16
- 69 506 Chateau Montelena, Napa '17
- 34 507 Canvasback by Duckhorn, WA '16
- 53 508 Silver Palm, CA '16
- 93 509 Duckhorn, Napa '16
- 58 511 Pride Mountain, Napa/Sonoma '13
- 34 512 Silver Oak, Alexander Valley, Sonoma '15
- 151 513 Quilt, Napa '17
- 127 514 Hourglass, 'Estate', Napa '13
- 83 515 Lydenhurst, Spottswoode Estate, Napa '13
- 82 516 Bear Flag, Sonoma '16
- 521 Maze, Napa '14
- 522 Melka, 'CJ' Napa '14
- 523 Marion, IT '15
- 65 524 Trig Point 'Diamond Dust', Alexander Valley '16
- 62 525 Hunt and Harvest, Napa '18
- 51 526 Ravel & Stitch, Central Coast, CA '17
- 64 527 Austin Hope, Paso Robles, CA '16
- 88 528 Lion Tamer, Napa '17

## Magnums

- 109 Cabernet, Louis Martini, Napa, '14
- Cabernet, Flora Springs, Napa '13

## Family Style Dinner Menu

**\$25.00 per person**

(Excluding beverages, tax and gratuity)

### Appetizers (select one)

Rotisserie Chicken, Kale and Chickpea Soup

Addams Garden Salad

*Substitute the following for an additional \$5 each*

Burrata & Tomatoes

Wood Grilled Avocado Toast

Rotisserie Chicken Wings

### Entrees (select one)

Fried Chicken Fried Rice

Rotisserie Chicken

BBQ Ribs (additional \$8)

Jail Island Salmon (additional \$8)

Filet Mignon (additional \$10)

### Sides (select one)

***Additional Sides for only \$6 each***

Addams Mac & Cheese

Whipped Potatoes

Pommes Fries

***Half pan of Addams mac & cheese available for only \$20!***

## Beer, Wine & Liquor

**We are featuring up to 30% off all wines on our bottled wine list.**

**Check it out at [www.addamstavern.com](http://www.addamstavern.com)**

### Hand Selected Featured Wine at \$30/bottle

Whites: Chardonnay, Sauvignon Blanc, Pinot Grigio

Reds: Cabernet Sauvignon, Pinot Noir

## BEER

### Growlers

Ghost Pony or Hathor Red at \$18 each

IPA, Double IPA, Seasonal at \$19 each

### Crowlers

Ghost Pony at \$10 each

Hathor Red at \$10 each

### 6 Packs

Domestic at \$12 each, Mixed at \$15 each, Craft at \$18 each

## LIQUOR

(Inquire for other options)

Titos at \$30/bottle