



We celebrate seasonality,
our local farms & farmers

ADDAMS Tavern

SUMMER DINNER

2020

STARTERS

- Cheddar Biscuits** Chili Maple Butter
2.95 (2pc) / 3.95 (4pc) / 4.95 (6pc)
- Rotisserie Chicken, Kale, and Chick Pea Soup**
Roasted Tomatoes, Vegetables, Parmesan Cheese 7.95
- Fried Calamari** Pickled Cherry Peppers, Sriracha
Aioli 13.⁹⁵
- Crunchy Shrimp Spring Rolls** Lime Miso &
Sweet Chili Dipping Sauces 14.⁹⁵
- Vegetable Spreads** Hummus, Eggplant Caponata,
Beets with Feta and Pumpkin Seeds, Sunflower
Crisps 14.⁹⁵
- Burrata & Tomatoes** Toasted Bread, Creamy
Burrata, Melted Tomatoes, E.V.O.O 13.⁹⁵
- Wood Grilled Avocado Toast** Mexican Street
Corn, Feta, Cilantro, Lime, Red Chili Flakes 13.⁹⁵
- Tuna Tartare** Avocado, Crispy Wontons, Ponzu &
Wasabi Aioli 15.⁹⁵
- Rotisserie Chicken Wings** Sweet Heat Glaze,
Ranch Dressing 11.⁹⁵
- Colossal Lump Crab Cake** House Slaw, Shaved
Vegetables, Old Bay Remoulade 15.95

SALADS

- Caesar Salad** Romaine, Parmesan, Croutons 9.⁹⁵
- Spring Grain Salad** Baby Greens, Quinoa, Farro,
Avocado, Tomatoes, Cucumber, Beets, Carrot,
Pumpkin Seeds, Fennel, Sherry Vinaigrette 11.⁹⁵
- Addams Rotisserie Pulled Chicken Salad** Tuscan
Kale, Green Cabbage, Peanuts, Parsley, Cilantro,
Parmesan, Roasted Peanut Vinaigrette 18.95
- Sesame Seared Ahi Tuna** Mixed Greens,
Cucumber, Shredded Carrots, Pickled Ginger, Mango,
Honey Lime Vinaigrette 20.95
- Blackened Shrimp Salad** Arugula, Frisee,
Watermelon, Feta Cheese, Mint, Pickled Red Onions,
Sherry Vinaigrette 18.95

VEGETABLE SMALL PLATES

- HEIRLOOM CAULIFLOWER** Herb Butter 7.95
- SHAVED BRUSSELS & BACON** 7.95
- POMMES FRITES** (Parmesan Truffle \$1.00) 6.95
- ADDAMS MAC & CHEESE** 8.95
Proprietary Blend of Four Cheeses
- ZUCCHINI & NJ TOMATOES** 7.95
- BAKED STUFFED POTATO** 8.95
Sour Cream, Bacon, Cheddar, Chives

BEVERAGE FEATURES

SEASONAL COCKTAILS
DRAFT BEER, BOTTLED BEER
WINES BY THE GLASS
BOTTLED WINE SELECTIONS
AVAILABLE ON THE SECOND PAGE

MAINS

- Harvest Pork Chop** Braised Red Cabbage, Pommery
Mustard Chive Whipped Potatoes, Plum Wine BBQ
Sauce, A guest favorite for over 20 years! 26.95
- Rotisserie Lemon Chicken** Whipped Potatoes, Roasted
Zucchini & New Jersey Tomatoes, Grilled Lemon, 21.⁹⁵
- Fried Chicken Fried Rice Bowl** Vegetable Rice,
Scrambled Egg, Sweet Chili Glaze 20.⁹⁵
- Center Cut Filet Mignon** Grilled over Wood,
Whipped Potatoes, Brussels Sprouts & Bacon, Red Wine
Butter 34.⁹⁵
- Grilled 16 oz. Cowboy Steak** Herb Butter, Baked
Stuffed Potato 38.⁹⁵
- Lobster Roll** (Thursday to Saturday- Limited Availability)
Brioche Bun, Old Bay Frites, Green Cabbage Slaw, Pickle
Market Price
- Chermoula Crusted Salmon** Summer Vegetable
Quinoa Tabbouleh, Greek Yogurt 25.95
- Seared Barnegat Scallops** Cheddar Cheese Grits, Corn
Relish, Sliced New Jersey Tomatoes 29.⁹⁵
- Roasted East Coast Halibut** Summer Ratatouille,
Arugula, Balsamic Vinegar, Basil 29.⁹⁵
- Vermont Cheddar Burger** (Double Patty) Harvest Rib
Eye Blend, Lettuce, New Jersey Tomato, Pickles, Addams
Sauce, Brioche Bun, Frites 17.⁹⁵
- Wood Fired Baby Backs Ribs** Fall Off the Bone
Tender, BBQ Sauce, Green Cabbage Slaw, Baked Stuffed
Potato 21.⁹⁵
- House Made Vegetarian Burger** Lettuce, New Jersey
Tomato, Avocado, Brioche Bun, Honey Sriracha Sauce,
Baby Green Salad 15.⁹⁵

DESSERTS

- Harvest Butter Cake** Strawberries & Cream 9.95
- Chocolate Molten Cake** Caramel Sauce 8.95
- Celebration Funfetti Cake** 17.95
Chocolate Oreo Filling, Vanilla Butter Cream
- Sweet & Salty Sundae** Brownies, Pretzels 8.95
- Assorted Sorbets** Raspberry, Mango 7.95

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

COCKTAIL, WINE, & BEER MENU

COCKTAILS

Crushed Watermelon Lemonade \$12.95

Watermelon Infused Vodka, Homemade Lemonade, Fresh Mint, Sliced Lemon

Iced Peach Green Tea \$12.95

Peach and Citrus Infused Gin, Lemon Juice, Green Tea, Green Tea Ice Cubes

Sazerac New Fashioned \$13.95

Makers Mark Bourbon, Absinthe, Orange Simple Syrup, Orange Bitters, Orange Peel

Springtime Manhattan \$13.95

Old Overholt Rye Whiskey, Carpano Antica Vermouth, Aperol, Orange Bitters, Orange Twist

Strawberry Rosé Sangria \$9.95

Rose Wine, Triple Sec, Peach Vodka, Brandy, Apple Juice, Lemon Juice, Strawberry Simple Syrup, Pineapple Juice

Citrus and Mint Prosecco \$10.95

Oola Gin, Mint Simple Syrup, Lemon Juice, Lime Juice, Prosecco

Sucker Punch 11.95

Selection Rum, Lemon Vodka, Lime Juice, Apple Cider, Ruby Sipper Tea, Ginger Syrup



WINE BY THE GLASS

Rosé & Whites

Champagne, Nicolas Feuillatte, France \$17.95

Crisp & Refreshing, Apples, Citrus

Prosecco, I Castelli, Veneto, Italy \$8.95

Effervescent, Subtle Sweetness, Tropical Fruit

Rosé, Domaine Guillaman, Gascogne, France \$11.95

Luscious Strawberry & Cherry

Pinot Grigio, Giuliano Rosati '17, Italy \$8.95

Light, Crisp, Lemon

Sauvignon Blanc, Kim Crawford '19, NZ \$12.95

Tropical Fruit, Refreshing Acidity

Sancerre, Domaine des Coltabards '19, France \$16.95

Crisp, Dry, Grapefruit, Lemon & Lime

Riesling, Selbach Piesporter '17, Germany \$10.95

Touch of Sweetness, Peach & Honeysuckle

Chardonnay, Cannonball '17, Sonoma \$14.95

Yellow Apple, Lemon, Vanilla, Oak

Reds

Feature: Faust Cabernet Sauvignon '17, Napa \$24.95

Dark Fruits, Full Body, Long Finish, Gripping Tannins

Pinot Noir, Folk Tree '18, California \$14.95

Fruit Forward Red Cherry, Pepper, Chocolate

Malbec, Andaluna Cellars '18, Argentina \$12.95

Blackberry, Plum, Vibrant Acidity, Smooth

Blend, Horseshoes & Hand Grenades OR/WA \$12.95

Plum, Blackberry, Leather, Full Bodied

Merlot, Alexander Valley Vineyards '18, Sonoma \$13.95

Blueberry, Red Cherry, Vanilla, Smooth

Tempranillo, Tinto Rey '17, Spain \$12.95

Tart Red Cherry, Tobacco, Leather

Cabernet Sauvignon, Ramsay '17, North Coast \$14.95

Blackberry, Black Cherry, Elevated Tannin, Full Body

DRAFT BEER

TRAP ROCK, 'Ghost Pony' 6.75 Berkeley Heights, NJ (4.5%)

TRAP ROCK, 'Hathor Red' 6.75 Berkeley Heights, NJ (5.5%)

TRAP ROCK, 'Friday Vibes IPA' 6.75 Berkeley Heights, NJ (6.6%)

ALLAGASH, 'White' 6.95 Portland, ME (5.2%)

FOUNDERS, Nitro Stout 7.95 Grand Rapids, MI (8.3%)

TRAP ROCK, 'Hoppy Amber' 6.75 Fairfield, NJ (4.5%)

FEATURED BOTTLED BEERS: HATHOR RED & DOUBLE DESPERADO IPA by TRAP ROCK

Ask Us About Our Other Bottled Beer Options for a Wider Selection...

SELECT WINES BY THE BOTTLE

The following are some of our favorite bottle choices from our Cellar for the Spring! We are so happy you are rejoining us at the restaurant; and, we wanted to share these picks with you! If you would like to see our Reserve List, please let us know!

White Wine

\$48- Rose Sancerre- Jean Max Roger, France '18

\$51- Pinot Grigio- Livio Felluga, Italy '17

\$65- Sauvignon Blanc, Cade, Napa '18

\$64- Sauvignon Blanc, Cloudy Bay, New Zealand '19

\$42- Chardonnay- Bouchaine, Napa '14

\$91- Chardonnay- Rombauer, Carneros '17

Red Wine

\$85- Malbec- Bramare by Paul Hobbs, AR '17

\$71- Bordeaux Blend- Delille Cellars, WA '15

\$48- Pinot Noir- Illahe, Willamette, OR '18

\$76- Pinot Noir- Carabella, Willamette, OR '15

\$55- Cabernet- Hunt & Harvest, Napa '18

\$109- Cabernet- Stag's Leap 'Artemis', Napa '17