



We celebrate seasonality,
our local farms & farmers

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

HAPPY ST. PATRICK'S
DAY!

2022

STARTERS

Rotisserie Chicken, Kale & Chickpea Soup

^[GF] Roasted Tomatoes, Vegetables,
Parmesan 8.⁹⁵

New England Clam Chowder ^[GFA]

Croutons, Smoked Bacon, Chives 8.⁹⁵

Artisanal Cheeseboard ^[V] Cranberry

Mostarda, Apple Butter, Honey Mustard 18.⁹⁵

Fried Calamari Pickled Cherry Peppers,

Addams Sauce 15.⁹⁵

Crunchy Shrimp Spring Rolls Lime Miso &

Sweet Chili Dipping Sauces 14.⁹⁵

Vegetable Spreads ^[GF] ^[V] Hummus,

Eggplant Caponata, Beets with Feta and
Pumpkin Seeds, Pita 14.⁹⁵

Burrata & Tomatoes ^[GFA] ^[V] Toasted Bread,

Creamy Burrata, Melted Tomatoes,
E.V.O.O. 14.⁹⁵

Ricotta Toast ^[V] Winter Root Vegetables,

Sunflower Seeds, Honey 14.⁹⁵

Tuna Tartare ^[GFA] Avocado, Crispy

Wontons, Ponzu & Wasabi Aioli 15.⁹⁵

Rotisserie Chicken Wings ^[GF] Sweet Heat

Glaze, Ranch Dressing 13.⁹⁵

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 11.⁹⁵

Addams Grain Salad ^[GFA] ^[V] Baby Greens, Quinoa, Farro,
Beets, Brussels Sprouts, Butternut Squash, Fennel, Apples,
Cranberries, Pumpkin Seeds, Sherry Vinaigrette 11.⁹⁵

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, Pear,
Pomegranate, Feta Cheese, Mint, Pickled Red Onions, Sherry
Vinaigrette 21.⁹⁵

Roasted Salmon Salad ^[GF] Mixed Greens, Avocado, New
Jersey Tomatoes, Sherry Shallot Vinaigrette, Chardonnay
Butter 21.⁹⁵

MAINS

Corned Beef + Cabbage ^[GFA] Potatoes, Carrots,

Horseradish Cream, Mustard, Irish Soda Bread 18.⁹⁵

Vermont Cheddar Burger ^[GFA] (Double Patty) Harvest Rib

Eye Blend, Lettuce, NJ Tomato, Pickles, Addams Sauce,
Brioche Bun, Frites 16.⁹⁵

Chicken Quesadilla Corn, Black Beans, Proprietary Blend
of Four Cheeses, Pico de Gallo, Sour Cream, Avocado 12.⁹⁵

Dutch Country Rotisserie Chicken ^[GF] Sweet Potato Puree,
Kale, Apples, Cranberries, Pumpkin Seeds, Apple Cider
Vinaigrette, Au Jus 21.⁹⁵

Buttermilk Fried Chicken Sandwich Pickles, NJ Tomato,
Swiss Cheese, Green Cabbage Slaw, Frites 17.⁹⁵

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 16.⁹⁵

VEGETABLE SMALL PLATES

HEIRLOOM CAULIFLOWER ^[GF] ^[V] Herb Butter 8.⁹⁵

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

104 Champagne, Veuve Clicquot, Brut, FR NV

Sauvignon Blanc

210 Cloudy Bay, NZ '20

213 Kim Crawford, NZ '21

214 Sancerre, Comte LaFond, Loire Valley, FR '19

215 Sancerre, Pascal Jolivet 'Le Chene Marchand', FR '18

Worldly & Aromatic Whites

219 Rose, Jean Max Roger, Sancerre, Loire Valley, FR '20 48

220 Riesling, Chateau St. Michelle 'Eroica', WA '19 39

221 Riesling, Nik Weis 'St Urbans-Hof', Kabinett, Mosel '18 47

224 Roero Arneis, Bruno Giacosa, Piedmont, IT '19 59

Chardonnay

301 Hyde de Villaine 'Hyde Vineyard', Sonoma, CA '09 144

302 Banshee, Sonoma Coast, CA '19 42

304 Far Niente 'Estate', Napa, CA '18 133

305 Paul Hobbs, Napa, CA '17 106

306 Plumpjack, 'Reserve', Napa, CA '18 110

307 Cakebread, Napa, CA '19 93

309 Frank Family Vineyards, Carneros, Napa, CA '20 78

311 Laurent Cognard 1er Cru, Montagny, Burgundy, FR '18 72

312 Kistler 'Les Noisetiers', Sonoma Coast, CA '19 117

Pinot Noir

701 Belle Glos 'Las Alturas', Monterey County, CA '19 133

704 Patz & Hall, Sonoma Coast, CA '17 83

707 Etude, Carneros, Napa, CA '18 83

708 Carabella, Willamette Valley, OR '16 76

709 Illahe, Willamette Valley, OR '20 49

710 Seasmoke 'Ten', Santa Rita Hills, CA '19 202

711 Seasmoke 'Southing', Santa Rita Hills, CA '19 202

Merlot

802 Northstar, Columbia Valley, WA '13 74

803 Paloma, Napa, CA '11 155

806 Duckhorn '3 Palms Vineyard', Napa, CA '17 178

Red Blends

140 901 Zinfandel Blend, Prisoner, Napa, CA '17 117

905 Cab/Merlot, Hedges 'Red Mountain', WA '18 54

64 906 Cab/Merlot, Pahlmeyer 'Jayson', Napa, CA '17 144

53 909 Merlot/Cab, Robert Foley, 'Griffin', CA '16 75

Syrah/Zinfandel

99 603 Zinfandel, Turley 'Pesenti', Paso Robles, CA '18 89

604 Zinfandel, Turley 'Juvenile', CA '19 46

48 605 Zinfandel, Saldo, Napa, CA '17 80

39 606 Syrah, Alain Graillot, Crozes-Hermitage, FR '18 66

608 Syrah, DuMol 'Mountainside', Russian River, CA '18 120

Other Worldly Reds

1000 Chateauneuf-du-Pape, Charbonnaire, Rhone, FR '19 71

1002 Bordeaux, Chateau Lecuyer, Pomerol, FR '18 117

42 1009 Malbec, Red Schooner Voyage 7 by Caymus, AR/CA 133

133 1013 Malbec, Bramare by Paul Hobbs, AR '17 85

106 1016 Brunello di Montalcino, Mate, IT '16 119

110 1018 Super Tuscan, La Vite 'Lucente', Toscana, IT '18 65

93 1019 Amarone, Santi Classico, Veneto, IT '15 88

1020 Aglianico, Terra D'Eclano, IT '16 85

1022 Brunello di Montalcino, Silvio Nardi, IT '15 159

1025 Boro, Parusso, IT '17 88

Cabernet Sauvignon

133 500 Paul Hobbs 'Crossbarn', Napa, CA '18 99

83 501 Stag's Leap 'Artemis', Napa, CA '18 129

83 502 Frank Family, Napa, CA '18 98

76 503 Faust, Napa, CA '18 123

49 518 Hourglass, 'Estate', Napa, CA '13 260

202 520 Grgich Hills, Napa, CA '17 155

202 521 Louis Martini, Alexander Valley, Sonoma, CA '17 67

531 Lion Tamer by Hess, Napa, CA '17 115

74 534 Caymus, Napa, CA '19 179

155 535 Quilt by Caymus, Napa '19 88

178 536 Canvasback, Red Mountain, Washington '16 71

539 Editorial Cellars, Napa, CA, '18 70

Updated 3/12/22 **Vintages are subject to change**