

# ADDAMS Tavern

Spring Dinner  
2024

We celebrate seasonality,  
our local farms & farmers

## STARTERS

<b>Just Baked Cheddar Onion Biscuits</b> [V] <i>maple chili butter</i>	(2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95
<b>Creamy Clam Chowder</b> [GF] <i>nashville hot crackers &amp; crispy bacon</i>	11.95
<b>Chicken, Kale &amp; Chickpea Soup</b> [GF] <i>garbanzo beans, tomatoes, parmesan</i>	11.95
<b>Crispy RI Calamari</b> <i>pickled cherry peppers &amp; addams sauce</i>	16.95
<b>General Tso's Cauliflower</b> [V] <i>sweet and sour chili glaze, sesame seeds, scallions</i>	15.95
<b>Crunchy Shrimp Spring Rolls</b> <i>lime miso &amp; sweet chili dipping sauces</i>	16.95
<b>Burrata &amp; Tomatoes</b> [GFA] [V] <i>grilled filone, melted baby heirloom tomatoes, e.v.o.o</i>	15.95
<b>Yellowfin Tuna Tartare</b> [GFA] <i>crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger</i>	17.95
<b>Rotisserie Chicken Wings</b> [GF] <i>sweet heat glaze &amp; ranch dressing</i>	14.95
<b>Petite Maine Lobster Bites</b> <i>lemon garlic beurre blanc, gruyère, bread crumbs</i>	24.95

## WOOD FIRED FLATBREADS

<b>Crispy Pepperoni &amp; Hot Honey</b> <i>crushed nj tomatoes, basil, crispy pepperoni, charlie's high octane ranch</i>	19.95
<b>Boardwalk Cheesesteak</b> <i>shaved prime rib, sauteed peppers &amp; onions, cheese sauce, addams cheese mix</i>	19.95
<b>Everything Avocado</b> <i>brushed with garlic e.v.o.o., avocado, sugar bomb tomatoes, feta, chili flake, everything bagel seasoning</i>	17.95

## SALADS

<b>Romaine Caesar Salad</b> [GFA] <i>parmesan &amp; croutons</i>	13.95
<b>Seasonal Grain Salad</b> [GFA] [V] <i>greens, farro, quinoa, radish, honeycrisp, sundried cherries, sunflower seeds, sherry vinaigrette</i>	13.95
<b>Chopped Salad</b> [GF] <i>crispy chick peas, romaine, soppressata, creamy italian vinaigrette, grana padana</i>	13.95
<b>Addams Rotisserie Pulled Chicken Salad</b> [GF] <i>kale, green cabbage, peanuts, parsley, cilantro, parmesan, peanut vinaigrette</i>	23.95
<b>Blackened Shrimp Salad</b> [GF] <i>arugula, frisee, feta, shaved pear, pomegranate seeds, pickled red onions, sherry vinaigrette</i>	23.95

## MAINS

<b>NY Strip au Poivre</b> <i>pepper crusted ny strip, creamy colcannon potatoes, brandy shallot sauce, crispy buttermilk onion rings</i>	40.95
<b>Maine Lobster Roll</b> <i>griddled buttery potato bun, house made old bay fries</i>	28.95
<b>Yellowfin Tuna Tacos</b> <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	29.95
<b>Harvest Pork Chop</b> [GF] <i>plum bbq, cider braised red cabbage, whipped potatoes, mongolian mustard sauce</i>	32.95
<b>Flaky Farmhouse Chicken Pot Pie</b> <i>goffle road farm chicken, autumn vegetable velouté, herb butter puff pastry</i>	31.95
<b>Hardwood Grilled Filet Mignon</b> [GF] <i>whipped yukon gold potatoes, crispy agrodolce brussels sprouts, sauce bordelaise</i>	45.95
<b>Gruyère Crusted Halibut</b> <i>asparagus, leek fondue with a sunchoke, fennel parsley sauce</i>	38.95
<b>Vermont Cheddar Burger</b> [GFA] <i>double patty, rib eye blend, lettuce, nj tomato, pickles, addams sauce, brioche bun, frites</i>	21.95
<b>Wood Fired Baby Backs Ribs</b> [GF] <i>fall off the bone tender, bbq sauce, creamy sweet relish slaw, baked stuffed potato</i>	27.95
<b>Red Wine Braised Short Rib</b> [GFA] <i>cheddar castle valley grits, buttery fava beans, salsa verde, frizzled onion rings</i>	38.95
<b>Viking Village Roasted Sea Scallops</b> [GF] <i>creamy cauliflower puree, kale, tomatoes, tri-color cauliflower, caper raisin vinaigrette</i>	36.95
<b>Sesame Crusted Faroe Island Salmon</b> <i>stir fried savoy cabbage &amp; baby carrots, miso glazed cippolini onion</i>	34.95

## VEGETABLE SMALL PLATES 9.95

**Rosemary Roasted Marble Potatoes** [GF] [V]  
*olive oil & garlic*

**Tri-Color Cauliflower** [GF] [V]  
*capers, golden raisins, parsley, e.v.o.o.*

**Pommes Frites** [V] *add parmesan truffle + \$1.00*

**Addams Mac & Cheese** [V]

**All In Baked Stuffed Potato** [GF]  
*sour cream, bacon, cheddar, chives*

**Wood Grilled Broccolini** [GF] [V]  
*calabrian chili aioli*

**Cider Braised Red Cabbage** [GF] [V]

**Whipped Yukon Potatoes** [GF] [V]

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