

ADDAMS Tavern

Spring Dinner
2024

We celebrate seasonality,
our local farms & farmers

STARTERS

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

WOOD FIRED FLATBREADS

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

SALADS

Romaine Caesar Salad [GFA] <i>parmesan & croutons</i>	13.95
Spring Harvest Salad [GF] <i>baby greens, fava beans, asparagus, shaved radish, Tumbelweed cheddar, rose vinaigrette</i>	13.95
Chopped Salad [GF] <i>crispy chick peas, romaine, soppressata, creamy italian vinaigrette, grana padana</i>	13.95
Addams Rotisserie Pulled Chicken Salad [GF] <i>kale, green cabbage, peanuts, parsley, cilantro, parmesan, peanut vinaigrette</i>	23.95
Blackened Shrimp Salad [GF] <i>arugula, frisee, feta, shaved pear, pomegranate seeds, pickled red onions, sherry vinaigrette</i>	23.95

MAINS

NY Strip Teriyaki Prime <i>pineapple, shrimp & chinese sausage fried rice</i>	40.95
Maine Lobster Roll <i>griddled buttery potato bun, house made old bay fries</i>	28.95
Yellowfin Tuna Tacos <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	29.95
Harvest Pork Chop [GF] <i>plum bbq, cider braised red cabbage, whipped potatoes, mongolian mustard sauce</i>	32.95
Flaky Farmhouse Chicken Pot Pie <i>goffle road farm chicken, autumn vegetable velouté, herb butter puff pastry</i>	31.95
Hardwood Grilled Filet Mignon [GF] <i>whipped yukon gold potatoes, crispy agrodolce brussels sprouts, sauce bordelaise</i>	45.95
Gruyère Crusted Halibut <i>asparagus, leek fondue with a sunchoke, fennel parsley sauce</i>	38.95
Vermont Cheddar Burger [GFA] <i>double patty, rib eye blend, lettuce, nj tomato, pickles, addams sauce, brioche bun, frites</i>	21.95
Wood Fired Baby Backs Ribs [GF] <i>fall off the bone tender, bbq sauce, creamy sweet relish slaw, baked stuffed potato</i>	27.95
Red Wine Braised Short Rib [GFA] <i>cheddar castle valley grits, buttery fava beans, salsa verde, frizzled onion rings</i>	38.95
Pepper Crusted Faroe Island Salmon <i>colcannon potatoes & lemon beurre blanc</i>	34.95

VEGETABLE SMALL PLATES 9.95

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

Asparagus [GF]
bearnaise aioli

Colcannon Potatoes [GF] [V]

Addams Mac & Cheese [V]

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

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

Crispy Brussels Sprouts [GF] [V]

Whipped Yukon Potatoes [GF] [V]

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