

# ADDAMS TAVERN

Spring Lunch  
2024

We celebrate seasonality,  
our local farms & farmers

## STARTERS

<b>Creamy Clam Chowder</b> [GFA] <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>toasted bread, creamy burrata, melted tomatoes, e.v.o.o.</i>	15.95
<b>Petite Maine Lobster Bites</b> <i>lemon garlic beurre blanc, gruyère, bread crumbs</i>	24.95
<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

## 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, sautéed 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>Spring Harvest Salad</b> [GF] <i>baby greens, fava beans, asparagus, shaved radish, tumbelweed cheddarose 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
<b>Roasted Salmon Salad</b> [GF] <i>mixed greens, avocado, new jersey tomatoes, sherry sahlhot vinaigrette, chardonnay butter</i>	23.95

## TRIO PLATE

*all served on one platter, choice of each 18.95*

### SOUP

*Chicken & Chickpea Soup  
Clam Chowder*

### SALAD

*Seasonal Grain Salad  
Caesar*

### ENTREES

*Seared Salmon  
Hot Honey Fried Chicken Cheddar Bisquit  
Half Turkey Salad Sandwich  
Cheese Burger Slider*

## MAINS

<b>Tarragon Dijon Turkey Salad Sandwich</b> <i>arugula, tomato, raisin pecan bread, house made potato chips</i>	17.95
<b>Vermont Cheddar Burger</b> [GFA] <i>double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites</i>	20.95
<b>House Made Vegetarian Burger</b> [GFA] [V] <i>lettuce, new jersey tomato, avocado, brioche bun, addams sauce, baby greens salad</i>	17.95
<b>Yellowfin Tuna Tacos</b> <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	19.95
<b>Maine Lobster Roll</b> <i>griddled buttery potato bun, house made old bay chips</i>	26.95
<b>Nashville Hot Chicken Quesadilla</b> <i>fried chicken, pickles, pepper-jack cheese, ranch dressing</i>	15.95
<b>Buttermilk Fried Chicken Sandwich</b> <i>new jersey tomato, swiss cheese, green cabbage slaw, pickles, frites</i>	20.95
<b>Filet Wrap</b> <i>pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips</i>	19.95
<b>Turkey Reuben</b> <i>griddled rye, house roasted turkey, sauerkraut, swiss, thousand island dressing, house made potato chips</i>	19.95
<b>Gruyère Crusted Halibut</b> <i>asparagus, leek fondue with a sunchoke, fennel parsley sauce</i>	38.95

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

# BOTTLED WINES

## Champagne

- 100 Pol Roger, Brut, FR NV  
101 Veuve Clicquot, Brut, FR NV  
102 Dom Perignon, Brut, FR, '13

## Sauvignon Blanc

- 200 Cloudy Bay, Marlborough, NZ '22  
201 Cliff Ledge, Napa '22  
202 Sancerre, Daniel Crochet, Loire Valley, FR '22  
203 Sancerre, 'La Garenne', Loire Valley, FR '22  
205 Sandy Cove, Marlborough, NZ '23  
206 Lobster Reef, Marlborough, NZ '22

## Worldly & Aromatic Whites

- 300 Pinot Grigio, Livio Felluga, IT '22  
301 Riesling, Nik Weis, Mosel, ER '20  
303 Albarino, El Neptuno, Rias Baixas, ES '21  
304 Riesling, Dr. Hon Von Muller, Mosel, DE '21

## Chardonnay

- 402 Far Niente 'Estate', Napa '18  
404 Cakebread, Napa '22  
405 Duckhorn, Napa '22  
406 Meursault, Jean-Michel Gagnoux, Burgundy FR '20

## Red Blends

- 901 The Prisoner, Napa '21  
903 Hedges Mountain Estate, Red Mountain, WA '20  
906 Trefethen, 'Dragon's Tooth', Napa, CA '19

## Pinot Noir

- 700 Belle Glos 'Las Alturas', Santa Barbara, CA '21  
703 Etude, Napa, CA '19  
704 Illahe, Willamette Valley, OR '22  
706 Seasmoke, 'Southing', Santa Rita Hills, CA '20  
707 Penner Ash, Willamette Valley, OR '21  
708 Eloun, Willamette Valley, OR '21

## Other Worldly Reds

- 124 1000 Malbec, Bramare by Paul Hobbs, AR '21  
166 1001 Tempranillo, Vina Bujanda, ES '14  
550 1002 Brunello di Montalcino, Carpineto, IT '18  
1004 Amarone, Santi, IT '17  
1005 Super Tuscan, Casa Raia 'Bevilo', IT '13  
1007 Barolo, Damilano 'Lecinquevigne', IT '18  
1008 Cabernet Franc, Chateau de Targe, FR '18  
1009 Chateauneuf-du-Pape, Clos St. Antonin, FR '18  
1010 Malbec, Amurado, Mendoza, AR '22  
1011 Chateau LaJarre, FR '20  
1012 Ziobaffa, IT '18

## Merlot/Zinfandel/Syrah

- 602 Zinfandel, Turley 'Old Vines', Napa '21  
1013 Merlot, Parcel 41, CA

## Cabernet Sauvignon

- 500 Paul Hobbs 'Crossbarn', Napa '19  
501 Jax Vineyards, Napa '21  
502 Iconoclast by Chimney Rock, Napa '20  
503 Harper Oak, Alexander Valley, CA '21  
504 Owen Roe, Yakima Valley, WA '18  
505 Silver Oak, Alexander Valley, CA '18  
506 Scribe 'Atlas West', Napa '19  
507 Groth, Napa '19  
508 Mt. Veeder, Napa '19  
509 Caymus, Napa, CA '21  
511 Jordan, Alexander Valley, CA '19  
512 Stag's Leap 'Artemis', Napa '20  
513 Poppy, CA '20