

ADDAMS Tavern

Summer 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
Jersey Corn Chowder [VG] <i>basil oil</i>	10.95
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
Crispy Tempura Zucchini Blossoms <i>stuffed with ricotta cheese, Calabrian chili aioli</i>	16.95

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
Summer 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, red pepper, salami, 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, fresh watermelon, pickled red onions, sherry shallot vinaigrette</i>	23.95

MAINS

Harvest Pork Chop <i>plum bbq, cider braised red cabbage, whipped potatoes, mongolian mustard sauce</i>	32.95
Maine Lobster Roll <i>griddled buttery potato bun, house made old bay fries</i>	29.95
Yellowfin Tuna Tacos <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	29.95
Prime Strip Steak "loaded" <i>whipped potatoes, New Jersey Asparagus</i>	40.95
Southern Fried Chicken Milanese <i>local asparagus salad, hearts of palm, olives, creamy Italian vinaigrette, baguette croutons</i>	29.95
Hardwood Grilled Filet Mignon [GF] <i>whipped yukon gold potatoes, crispy agrodolce brussels sprouts, sauce bordelaise</i>	45.95
Local Line Caught Halibut [GF] <i>pan seared, sauteed Summer vegetables, sweet corn puree</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
Faroe Island Salmon [GF] <i>garlic scape chimichurri, tomato vinaigrette, marble potatoes, grilled zucchini</i>	34.95

VEGETABLE SMALL PLATES 9.95

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

Asparagus [GF]
bearnaise aioli

"Loaded" Whipped Potatoes

Addams Mac & Cheese [V]

Cheddar Cheese Grits [GF]
cheesy castle valley mills grits

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 [VG] = VEGAN

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 '23
 201 Cliff Lede, Napa '22
 203 Sancerre, Domaine Pastou, FR '23
 204 Sancerre, Domaine Chasseignes, FR '22

Worldly & Aromatic Whites

- 300 Pinot Grigio, Livio Felluga, IT '22
 301 Riesling, Nik Weis, Mosel, DE '20
 303 Albarino, Marinos 'El Neptuno', Rias Baixas, ES '23
 304 Riesling, Dr. Hans Von Muller, Mosel, DE '22

Chardonnay

- 401 Rombauer, Carneros, CA '22
 402 Far Niente, Napa '18
 404 Cakebread, Napa '22
 405 Duckhorn, Napa '22
 406 Meursault, Jean-Michel Ganoux, FR '20
 407 Puligny Montrachet, Arnaud Germain, FR '22
 408 Chablis, Domaine du Colombier, FR '22

Pinot Noir

- 700 Belle Glos 'Las Alturas', Santa Lucia, CA '21
 701 Domaine Coillot, Burgundy, FR '20
 703 Etude, Napa '20
 704 Illahe, Willamette Valley, OR '22
 707 Penner Ash, Willamette Valley, OR '21

Red Blends

- 901 The Prisoner, Napa '22
 902 Trefethen, 'Dragon's Tooth', Napa '19

Other Worldly Reds

- 124 800 Malbec, Bramare, Mendoza, AR '21 94
 166 802 Tempranillo, Vina Bujanda, Rioja, ES '14 63
 550 803 Brunello di Montalcino, Carpineto, IT '18 130
 804 Amarone, Santi, IT '18 89
 91 805 Super Tuscan, Casa Raia 'Bevilo', IT '13 69
 74 806 Super Tuscan, Ziobaffa, IT '19 61
 65 807 Barolo, Damilano 'Lecinquevigne', IT '16 90
 85 808 Cabernet Franc, Chateau de Targe, FR '18 62
 809 Chateauneuf-du-Pape, Clos St. Antonin, FR '21 101
 62 810 Bordeaux, Chateau LaJarre, FR '20 61
 53 811 Zinfandel, Turley 'Old Vines', Napa '21 70
 48 812 Merlot, Parcel 41, CA '21 65

Cabernet Sauvignon

- 500 Paul Hobbs 'Crossbarn', Napa '19 113
 107 501 Jax Vineyards, Napa '21 99
 162 502 Iconoclast by Chimney Rock, Napa '21 74
 113 503 Harper Oak, Alexander Valley, CA '22 66
 91 504 Owen Roe, Yakima Valley, WA '18 86
 143 505 Silver Oak, Alexander Valley, CA '19 249
 168 506 Scribe 'Atlas West', Napa '19 147
 67 507 Groth, Napa '19 161
 508 Mt. Veeder, Napa '21 131
 126 509 Caymus, Napa '21 252
 131 511 Jordan, Alexander Valley, CA '19 156
 95 512 Stag's Leap 'Artemis', Napa '20 168
 79 513 Quilt, Napa '21 126

*subject to availability 7/16/24