

ADDAMS TAVERN

Autumn Lunch
2024

We celebrate seasonality,
our local farms & farmers

STARTERS

Creamy Clam Chowder [GFA] <i>nashville hot crackers & crispy bacon</i>	11.95
Butternut Squash Soup [V] <i>maple mascarpone cream</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
Local NJ Burrata [GFA] [V] <i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i>	15.95
Petite Maine Lobster Bites <i>lemon garlic beurre blanc, gruyère, bread crumbs</i>	24.95
Tuna Tartare Crisps [GFA] <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i>	17.95
Colossal Lump Crab Cake [GF] <i>savoy and red cabbage slaw, remoulade sauce</i>	21.95
Rotisserie Chicken Wings [GF] <i>sweet heat glaze & ranch dressing</i>	14.95

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, sautéed peppers & onions, cheese sauce, addams cheese mix</i>	19.95
Everything Avocado [V] <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] [V] <i>parmesan & croutons</i>	13.95
Autumn Harvest Salad [GF] [V] <i>mixed greens, butternut squash, Honeycrisp apples, blue cheese, walnuts, dried cherries, rose vinaigrette</i>	15.95
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, cilantro, parmesan, peanut vinaigrette</i>	23.95
Blackened Shrimp Salad [GF] <i>arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette</i>	24.95
Roasted Salmon Salad [GF] <i>mixed greens, avocado, New Jersey tomatoes, sherry vinaigrette</i>	23.95

TRIO PLATE

all served on one platter, choice of each 18.95

SOUP

Butternut Squash Soup [V]

Clam Chowder

SALAD

Mixed Greens [V]

Caesar [V]

ENTREES

Seared Salmon [GF]

*Hot Honey Fried Chicken Cheddar Biscuit
Cheeseburger Slider*

MAINS

Vermont Cheddar Burger [GFA] <i>double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites</i>	20.95
House Made Vegetarian Burger [GFA] [V] <i>lettuce, New Jersey tomato, avocado, brioche bun, addams sauce, baby greens salad</i>	17.95
Yellowfin Tuna Tacos <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	19.95
Maine Lobster Roll <i>griddled buttery potato bun, house made old bay chips</i>	29.95
Nashville Hot Chicken Quesadilla <i>fried chicken, pickles, pepper-jack cheese, ranch dressing</i>	15.95
Buttermilk Fried Chicken Sandwich <i>New Jersey tomato, swiss cheese, green cabbage slaw, pickles, frites</i>	20.95
Filet Wrap <i>pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips</i>	19.95
Local Line Caught Halibut <i>pan seared, pumpkin seed romesco, roasted smashed potatoes, sautéed broccolini</i>	38.95

[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
 103 Lanson, Brut, FR, NV

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
 302 Pinot Grigio, Terlato, IT '22
 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 '22
 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

- 124 901 The Prisoner, Napa '22 139
 166 902 Trefethen, 'Dragon's Tooth', Napa '21 95

Other Worldly Reds

- 90 800 Malbec, Bramare, Mendoza, AR '21 94
 91 802 Tempranillo, Vina Bujanda, Rioja, ES '14 63
 74 803 Brunello di Montalcino, Carpineto, IT '18 130
 65 804 Amarone, Santi, IT '18 89
 85 805 Super Tuscan, Casa Raia 'Bevilo', IT '13 69
 806 Super Tuscan, Ziobaffa, IT '19 61
 75 807 Barolo, Damilano 'Lecinquevigne', IT '16 90
 53 809 Chateauneuf-du-Pape, Clos St. Antonin, FR '21 101
 48 811 Zinfandel, Turley 'Old Vines', Napa '21 70

Cabernet Sauvignon

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

*subject to availability 9/10/24