

ADDAMS Tavern

Autumn 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
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
Petite Maine Lobster Bites <i>lemon garlic beurre blanc, gruyère, bread crumbs</i>	24.95
Local NJ Burrata [GFA] [V] <i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i>	15.95
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, sauteed 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, rosé 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, parsley, 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

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
Steak Au Poivre <i>peppercorn crusted Prime NY strip, "loaded" whipped potato, classic peppercorn sauce</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 <i>pan seared, pumpkin seed romesco, roasted smashed potatoes, sautéed broccolini</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
Pomegranate Glazed Short Rib [GFA] <i>sweet potato purée, crispy brussel sprouts, roasted carrots, frizzled onion rings</i>	38.95
Pepper Crusted Salmon [GF] <i>parsnip purée, rainbow swiss chard, red wine reduction, & basil oil</i>	34.95

VEGETABLE SMALL PLATES 9.95

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

Asparagus [GF] [V]
bearnaise aioli

"Loaded" Whipped Potatoes [GF]

Addams Mac & Cheese [V]

Sweet Potato Purée [GF]
candied walnuts

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

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
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

- 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