

ADDAMS TAVERN

Spring Brunch

We celebrate seasonality,
our local farms & farmers

STARTERS

Creamy Clam Chowder [GFA] <i>parmesan garlic croutons & bacon</i>	11.95
Old Fashioned Chicken Soup [GF] <i>wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs</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
Shrimp Casino <i>lemon garlic beurre blanc, gruyère, bacon & bread crumbs</i>	18.95
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
Smoked Chicken Wings [GF] <i>sweet heat glaze & ranch dressing</i>	14.95
Avocado Toast [V] <i>smashed avocado, radish, feta cheese, pickled red onion, filone</i>	13.95

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

SALADS

Romaine Caesar Salad [GFA] [V] <i>parmesan & croutons</i>	13.95
Harvest Salad [GF] [V] <i>mixed greens, butternut squash, Honeycrisp apples, blue cheese, walnuts, dried cherries, rose vinaigrette</i>	15.95
Chopped Salad [GF] [V] <i>crispy chick peas, romaine, red pepper, salami, creamy Italian vinaigrette, grana padana</i>	13.95
Addams 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
Roasted Salmon Salad [GF] <i>mixed greens, avocado, New Jersey tomatoes, sherry shallot vinaigrette</i>	23.95

MAINS

Vermont Cheddar Burger [GFA] <i>double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites</i>	20.95
Yellowfin Tuna Tacos <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	19.95
Nashville Hot Chicken Quesadilla <i>fried chicken, pickles, pepper-jack cheese, ranch dressing</i>	15.95
House Made Vegetarian Burger [GFA] [V] <i>lettuce, New Jersey tomato, avocado, brioche bun, addams sauce, baby greens salad</i>	17.95
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

BRUNCH ITEMS

Buttered Cinnamon Roll [V] <i>strawberries, caramel sauce</i>	13.95
Sunrise Over Idaho [GF] <i>tater tots, bacon, chipotle hollandaise, chives, poached egg</i>	16.95
French Toast [V] <i>blueberry compote, whipped cream, maple syrup</i>	16.95
Frittata [GF] [V] <i>potatoes, leeks, feta cheese, broccolini, baby greens</i>	16.95
Short Rib Hash <i>mozzarella, roasted potatoes, toasted filone, poached egg, red wine demi</i>	21.95
Egg & Bacon Sandwich [GFA] <i>avocado, tomato, arugula, chimichurri, frites</i>	16.95
Puff Pastry Croque Madame <i>stuffed with ham and cheese, fried egg, baby greens</i>	16.95

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

Our menu may contain common allergens. Please inform our staff of our any allergies or dietary restrictions, as cross contamination may occur in our kitchen.
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

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 '23
204 Sancerre, Domaine Chasseignes, FR '23
205 Sancerre, Domaine Fournier, Loire Valley, FR '23

Worldly & Aromatic Whites

- 300 Pinot Grigio, Livio Felluga, IT '22
301 Riesling, Nik Weis, Mosel, DE '20
302 Pinot Grigio, Terlato, IT '23
303 Albarino, Perlinas, Rias Baixas, ES '21
304 Riesling, Dr. Hans Von Muller, Mosel, DE '22

Chardonnay

- 401 Rombauer, Carneros, CA '22
402 Far Niente, Napa '22
404 Cakebread, Napa '23
405 Duckhorn, Napa '23
406 Meursault, Jean-Michel Ganoux, FR '20
407 Puligny Montrachet, Arnaud Germain, FR '22
408 Chablis, Domaine du Colombier, FR '23

Red Blends

- 901 The Prisoner, Napa '22
902 Trefethen, 'Dragon's Tooth', Napa '21
903 Replica, CA '20

Pinot Noir

- 124 700 Belle Glos 'Las Alturas', Santa Lucia, CA '21 126
166 701 Domaine Coillot, Burgundy, FR '20 131
90 703 Etude, Napa '21 95
704 Illahe, Willamette Valley, OR '22 79
707 Penner Ash, Willamette Valley, OR '21 168
91 708 Wentworth Vineyards, Anderson Valley, CA '22 98

Other Worldly Reds

- 74 800 Malbec, Bramare, Mendoza, AR '22 94
85 802 Tempranillo, Vina Bujanda, Rioja, ES '14 63
65 812 Brunello di Montalcino, Il Poggione, IT '18 126
75 804 Amarone, Santi, IT '18 89
53 805 Super Tuscan, Casa Raia 'Bevilo', IT '13 69
48 807 Barolo, Damilano 'Lecinquevigne', IT '20 90
64 809 Chateaufeuf-du-Pape, Clos St. Antonin, FR '21 101
61 810 Merlot, Northstar, Columbia Valley, WA '21 79
811 Zinfandel, Turley 'Old Vines', Napa '22 70
813 Petit Sirah, Matchbook, CA '21 61

Cabernet Sauvignon

- 107 500 Paul Hobbs 'Crossbarn', Napa '20 113
162 502 Iconoclast by Chimney Rock, Napa '22 74
113 503 Harper Oak, Alexander Valley, CA '22 66
91 504 Owen Roe, Yakima Valley, WA '20 86
143 505 Silver Oak, Alexander Valley, CA '19 249
168 506 Scribe 'Atlas West', Napa '19 147
67 507 Groth, Napa '21 161
508 Mt. Veeder, Napa '21 131
509 Caymus, Napa '21 252
139 511 Jordan, Alexander Valley, CA '19 156
95 512 Stag's Leap 'Artemis', Napa '21 168
61 513 Quilt, Napa '22 126

*subject to availability 2/26/25