

ADDAMS TAVERN

Spring Dinner

We celebrate seasonality,
our local farms & farmers

STARTERS

Just Baked Cheddar Biscuits [V] <i>whipped maple butter</i>	(2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95
New England Clam Chowder <i>garlic parmesan croutons & crispy bacon</i>	11.95
Steakhouse Chili <i>bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, finished with sour cream & cheddar</i>	12.95
Crispy RI Calamari <i>pickled cherry peppers & addams sauce</i>	16.95
Crispy Chicken Cigars <i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</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
Philly Cheesesteak Eggrolls <i>Coopers sharp cheddar, filet mignon tips, shaved onion, secret sauce, truffle mustard aioli</i>	17.95
Local NJ Burrata [V] <i>figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, baguette</i>	15.95
Tuna Tartare Crisps <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i>	17.95
Miso Salmon Crispy Rice <i>cured salmon, honey miso glaze, crispy sushi rice, scallion</i>	15.95
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
Pork Belly Bao Buns <i>3 piece steam rice buns, grilled pork belly, hoisin BBQ sauce, pickled red onions</i>	16.95

SALADS

Romaine Caesar Salad <i>parmesan & croutons</i>	13.95
Harvest Winter Salad [GF] [V] <i>young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette</i>	15.95
Roasted Beet and Blood Orange Salad [GF] [V] <i>baby arugula, radishes, pistachios, yogurt</i>	15.95
Chicken Katsu Salad <i>mango, cherry tomato, red pepper, carrot, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno</i>	24.95
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>	34.95
Spaghetti Squash & Chicken Ricotta Meatballs [GF] <i>tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan</i>	28.95
Yellowfin Tuna Tacos <i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	29.95
Grilled NY Strip Steak [GF] <i>maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe</i>	40.95
Hardwood Grilled Filet Mignon [GF] <i>whipped yukon potatoes, Brussels sprouts, grapes, shallots, mustard-caraway, bordelaise sauce</i>	45.95
East Coast Halibut [GF] <i>delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote</i>	38.95
Vermont Cheddar Burger <i>double patty, ribeye blend, lettuce, 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>	29.95
Glazed Prime Short Rib <i>butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate</i>	38.95
Faroe Island Salmon [GF] <i>mushroom risotto, butternut squash, broccolini, lemon caper sauce</i>	34.95
Grain Bowl [V] <i>wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves</i>	24.95
Orecchiette & Sausage <i>grilled hot & sweet italian sausage, broccoli rabe, roasted garlic cream sauce, blistered cherry tomatoes</i>	27.95

VEGETABLE SMALL PLATES 9.95

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

**Roasted Brussels Sprouts,
Grapes & Shallots** [GF] [VG]
caraway-mustard vinaigrette

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

Whipped Yukon Potatoes [GF] [V]

Broccoli Rabe
with tahini crema

Addams Mac & Cheese [V]

[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.*