

ADDAMS TAVERN

Spring Lunch

We celebrate seasonality,
our local farms & farmers

STARTERS

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>	15.95
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
Avocado Toast [V] <i>smashed avocado, radish, feta cheese, pickled red onion, sourdough</i>	13.95

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 tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno</i>	19.95
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

*Steakhouse Chili
New England Clam Chowder*

SALAD

*Mixed Greens [V]
Caesar [V]*

ENTREES

*Seared Salmon [GF]
Hot Honey Fried Chicken Cheddar Biscuit
Cheeseburger Slider*

MAINS

Vermont Cheddar Burger <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
Buttermilk Fried Chicken Sandwich <i>New Jersey tomato, swiss cheese, green cabbage slaw, pickles, demi baguette, frites</i>	20.95
Spaghetti Squash & Chicken Ricotta Meatballs [GF] <i>tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan</i>	24.95
Warm Buttered Lobster Roll <i>Connecticut style, toasted brioche roll, chives, old bay seasoned fries</i>	29.95
Filet Wrap <i>pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips</i>	19.95
East Coast Halibut [GF] <i>delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote</i>	38.95
Grain Bowl [V] <i>wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves</i>	18.95

[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.*