

ADDAMS TAVERN

Spring Brunch

We celebrate seasonality,
our local farms & farmers

WARM CINNAMON ROLLS

cream cheese icing 13.95

BRUNCH ITEMS

Eggs any style Over Idaho eggs, hand-rolled cheesy potato tots, Nueske's bacon, arugula, chives, side of chipotle hollandaise	19.95
Spinach, Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad	19.95
Short Rib Hash mozzarella, roasted potatoes, toasted filone, poached egg, red wine demi	21.95
Taylor Ham, Egg & Cooper Sharp Cheese Sandwich toasted brioche bun, hand-rolled cheesy potato tots, arugula salad	14.95
Eggs Benedict two poached eggs, english muffin, Canadian bacon, hollandaise sauce, hand-rolled cheesy potato tots, arugula salad	19.95
Avocado Toast [V] smashed avocado, radish, feta cheese, pickled red onion, sourdough (add 2 eggs 18.95)	13.95

HARVEST 3 EGG OMELET

choose three toppings, additional toppings +1, served with hand-rolled cheesy potato tots & arugula salad 16.95

cheddar • sautéed onion • red pepper • spinach • Gruyère cheese • fingerling potato • mushrooms • bacon • ham • tomato

STARTERS

New England Clam Chowder garlic parmesan croutons & crispy bacon	11.95
Beef & Mushroom Barley Soup filet mignon, mushrooms, chipotle, herbs	13.95
Crispy RI Calamari pickled cherry peppers & Addams sauce	16.95
Crispy Chicken Cigars corn tortilla, chicken, tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro	16.95
General Tso's Cauliflower [V] sweet & sour chili glaze, sesame seeds, scallions	15.95
Crunchy Shrimp Spring Rolls lime miso & sweet chili dipping sauces	16.95
Philly Cheesesteak Eggrolls Coopers sharp cheddar, filet mignon tips, shaved onion, secret sauce, truffle mustard aioli	17.95
Local NJ Burrata [V] figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, baguette	15.95
Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps	17.95
Miso Salmon Crispy Rice cured salmon, honey miso glaze, crispy sushi rice, scallion	15.95
Colossal Lump Crab Cake [GF] savoy & red cabbage slaw, remoulade sauce	21.95
Smoked Chicken Wings [GF] sweet heat glaze & ranch dressing	14.95

SALADS

Romaine Caesar Salad parmesan & croutons	13.95
Harvest Salad [GF] [V] young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette	15.95
Roasted Beet & Blood Orange Salad [GF] [V] baby arugula, radishes, pistachios, yogurt	15.95
Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno	19.95
Blackened Shrimp Salad [GF] arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette	24.95
Roasted Salmon Salad [GF] mixed greens, avocado, New Jersey tomatoes, sherry shallot vinaigrette	23.95

MAINS

Vermont Cheddar Burger double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, fries	20.95
Yellowfin Tuna Tacos sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli	19.95
Nashville Hot Chicken Quesadilla fried chicken, pickles, pepper-jack cheese, ranch dressing	15.95
Warm Buttered Lobster Roll Connecticut style, toasted brioche roll, chives, old bay seasoned fries	29.95
Buttermilk Fried Chicken Sandwich New Jersey tomato, swiss cheese, green cabbage slaw, pickles, demi baguette, fries	20.95
Filet Wrap pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips	19.95
Grain Bowl [GF] [VG] quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado	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.