

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
Beef & Mushroom Barley Soup <i>filet mignon, mushrooms, chipotle, herbs</i>	13.95
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 Salad [GF] [V] <i>young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette</i>	15.95
Roasted Beet & 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
Snake River Farms Wagyu Flank Steak <i>hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy</i>	42.95
Hardwood Grilled Filet Mignon [GF] <i>whipped yukon potatoes, roasted asparagus, arugula & basil pesto, parmesan, bordelaise</i>	45.95
East Coast Halibut <i>creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil</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, roasted asparagus, pomegranate</i>	38.95
Faroe Island Salmon [GF] <i>celery root puree, red pepper sauce, celery root slaw, sunchoke chips</i>	34.95
Grain Bowl [GF] [VG] <i>quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado</i>	24.95
Orecchiette & Sausage <i>grilled hot & sweet italian sausage, broccoli rabe, roasted garlic cream sauce, blistered cherry tomatoes</i>	27.95
Brick Pressed Grilled Chicken Breast <i>ginger-mushroom fried rice, broccolini, char-pickled red onions, honey sweet & sour sauce</i>	29.95

VEGETABLE SMALL PLATES 9.95

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

Roasted Asparagus [GF] [VG]
arugula & basil pesto, parmesan cheese

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.*