

BeDeviled Eggs  
Chick Pea Fries&Romesco  
24-Hour Onion Dip & Chips

## Appetizers

Korean Wings 12

*fermented chili bbq, sesame, cilantro*

Jersey Potato Skins 13

*Benton's bacon, jalapeno, herbs, cheese sauce*

Squash Burrata 14

*brown butter, pepitas, almonds, aged balsamic, crostini*

Mediterranean Veg Plate 15

*broccoli falafel, local veg, beans, chipotle-tahini, pita crisps*

Maryland Crabcake 15

*spicy remoulade, tarragon, marinated vegetables*

Cuban Pork Ribs 14

*orange-garlic rub, salsa mojo, sweet potato crisps*

PEI Mussels 14

*chorizo, jalapeño, lager, cilantro, grilled bread*

Rhode Island Calamari 12

*giardiniera vinaigrette, celery, parsley*

Minestrone Soup 7

*parmesan broth, beans, ditalini*

## Salads

*add shrimp,\$6 or chicken, \$4*

Chopped 12

*greens, shaved vegetables, olives, feta, oregano vinaigrette*

Bloody Beet 12

*yogurt, pistachio, greens, pan drippings*

Grilled Chicken & Apple 15

*kale, ricotta salata, candied pecans, cranberry vin*

# THE FARM AND FISHERMAN TAVERN

## Cold Moon Cometh

*special thanks to the local farmers and purveyors that provide premium ingredients for our fabulous fare.*

## Supper Plates

Roasted Chicken 25

*sweet potato-chard gratin, madiera-mushroom jus*

Veal Saltimboca 26

*local prosciutto, sage, garlic roasted potatoes, broccoli*

Spicy Gulf Shrimp 26

*butternut mac & cheese, spinach, herbed breadcrumbs*

Lamb Tagine 27

*preserved lemon, cous cous, chickpeas, Moroccan spice*

Fish & Chips 20

*beer battered fish, fries, tartar, lemon*

Rigatoni Bolognese 24

*picked beef rib, sofrito, parmesan*

Short Rib Molé 28

*local grits, winter vegetable escabeche, peanuts, sesame*

Seared Atlantic Salmon 25

*butternut squash, cauliflower, farro, squash puree*

Roasted Atlantic Cod 27

*clam chowder, local potatoes, greens, littleneck clams*

Grilled NY Strip 34

*creamed greens, olive oil smashed potatoes, onion rings*

Daily Fish M.P.

## For The Table

Tavern Pretzel 9

*cheese fondue, hot mustard, bacon marmalade*

Breads & Spreads 16

*smoky hummus, romesco, chickpea fries, pickles, puffed pita*

The Meat Plate 18

*salamis, charcuterie, spicy pickles, IPA mustard, bread*

Our Daily Cheese 19

*3 local cheeses, fruit, nuts, crisps & crackers*

Caramelized Cauliflower 10

*curried mushroom cream*

Goat Taco-Pita 14

*braised goat, mint, radish, feta, salsa roja*

## Sandwiches

Served with twice-cooked fries or simple green salad

Triple Stacked BLT 12

*overnight tomatoes, thick cut bacon, tavern aioli*

Grilled Chicken Panini 13

*kale pesto, sweet & sour greens, roasted pepper spread*

The Astoria Burger 15

*local lamb, feta, cucumber, grilled onion, tahini ketchup*

The Colonial Burger 16

*grass-fed beef, bacon, onion, Vermont cheddar, malt mayo*

The Industrial Burger 15

*dry-aged brisket, cheddar cheese, tavern sauce, onion jam*

Cauliflower Panini 12

*pickled carrots, arugula, jalapeno, ricotta salata, citrus aioli*

Country Fried Chicken 14

*fall slaw, blackened ranch, b&b pickles, potato roll*

Beer Battered Fish 13

*iceberg, overnight tomatoes, tartar*

Grandpa's Hot Roast Beef 15

*shaved beef, provolone, spicy beet cream, poppy kaiser*



GLUTEN FREE



VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.