

BeDeViled Eggs

Snacks 5

🍴 Chick Pea Fries & Romes-

🍴 24-Hour Onion Dip & Chips

Appetizers

🌿 Grilled Barnegat Scallops 15 *

butternut squash caponata, salsa verde

Jersey Potato Skins 13

Benton's bacon, jalapeno, herbs, cheese sauce

🍴 Mediterranean Veg Plate 15

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

🍴 Local Burrata & Brussel Sprouts 15

hazelnuts, chili gastrique, sesame-semolina toast

Cranberry & Goat Cheese Toast 12

local chevre, salsa secacranberry & chili jam, coppa

PEI Mussels 14

chorizo, jalapeño, lager, cilantro, grilled bread

Rhode Island Calamari 13

giardiniera vinaigrette, celery, parsley

🌿 Tunisian BBQ Lamb 15

harissa spiced pulled lamb, corn pancakes, tatziki

Minestrone Soup 8

Daily Soup 9

Chicken Meatballs 14

ginger & garlic, Korean BBQ, creamy ranch

Salads

add shrimp \$6, chicken \$4, or falafel \$3

Duck Confit 16

beets, fennel, charred broccoli, crispy quinoa, orange vin

🌿 🍴 Chopped 12

greens, shaved vegetables, olives, feta, oregano vinaigrette

🌿 Bloody Beet 12

yogurt, pistachio, greens, pan drippings

🌿 🍴 Kale Apple 14

fall greens, candied pecans, ricotta salata, white balsamic vin

THE FARM AND FISHERMAN

TAVERN

First Frost

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

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Supper Plates

🌿 Chicken in Hay 25

root veg puree, fall greens, caramelized chicken jus

🌿 Veal Saltimboca 27

local prosciutto, sage, garlic roasted potatoes, broccoli

🍴 Fall Gemelli 22

walnut broccoli pesto, kale, lemon-herb ricotta

🌿 Grilled Heritage Pork Chop 25 *

green onions, bacon-braised beans, citrus-herb puree

Fish & Chips 20

beer battered fish, fries, tartar, lemon

🌿 Roasted Cod 26

clam chowder, potatoes, bacon

Rigatoni Bolognese 24

picked beef rib, sofrito, parmesan

Short Rib Molé 28

local grits, vegetable escabeche, peanuts, sesame

Seared Atlantic Salmon 26 *

cauliflower, squash, farro, greens, pepitas, squash vin

🌿 Shrimp & Grits 26

crispy grit cake, andouille, salsa verde, hazelnuts

🌿 Grilled NY Strip 34 *

watercress, cippolini-balsamic vin, olive oil smashed potatoes

Daily Fish M.P. *

🌿 GLUTEN FREE

🍴 VEGETARIAN

For The Table

Tavern Pretzel 9

cheese fondue, hot mustard, bacon marmalade

🍴 Breads & Spreads 17

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 tomato, thick cut bacon, tavern aioli

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

Pulled Chicken Panini 13

mole-oli, pickled peppers, swiss

Buffalo Fried Chicken 14

blue cheese, overnight tomato, iceberg, potato roll

Beer Battered Fish 13

iceberg, overnight tomato, tartar

Adult Grilled Cheese 13

apple, bacon, cheddar, caramelized onion

Grilled Pork Banh Mi 15

marinated tenderloin, jalapeno, cilantro, aioli

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