

## Snacks 5

BeDeviled Eggs

🌿 24-Hour Onion Dip & Chips

🌿 Chickpea Fries & Romesco

## Appetizers

Chicken Meatballs 15

*ginger & garlic, Korean BBQ, creamy ranch*

Jersey Potato Skins 13

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

🌿 Mediterranean Veg Plate 15

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

Rhode Island Calamari 12

*giardiniera vinaigrette, celery, parsley*

Crispy Arancini 12

*Nduja stuffed risotto ball, parmesan cream*

Minestrone Soup 8

*parmesan broth, beans, ditalini*

PEI Mussels 14

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

Hummus & Pita 7

Soup of the Day 8

🌿 Local Burrata 15

*brussels sprouts, hazelnuts, chili gastrique, sesame semolina*

🌿 Glazed Pork Ribs 14

*BBQ sweet potatoes chips, peanuts, scallions*

🌿 Mushroom Toast 14

*Kennett Sq 'shrooms, whipped ricotta, creamy mushroom*

Daily Omelette & Salad 12

*3 local eggs, cheese, seasonal vegetables, toast*

# THE FARM AND FISHERMAN TAVERN



## Blood Wolf Moon

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

F&F Fast & Fresh Lunch 12

*choice of half*

*Chicken Panini, BLT, Tuna Melt,*

*Cauliflower Panini, or a Brisket Burger*

*& Soup or Chopped Salad*

Combination of Soup & Salad 11

## Salads

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

🌿 🌿 Chopped 12

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

🌿 Bloody Beet 12

*yogurt, pistachio, greens, pan drippings*

🌿 🌿 Kale Apple 13

*candied pecans, honey crisp, blue cheese, cider vin*

🌿 Citrus Salmon Salad 17

*mixed winter greens, quinoa, toasted seeds, citrus tahini dressing*

## For the Table

🌿 Breads & Spreads 17

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

🌿 🌿 Caramelized Cauliflower 10

*shroom cream*

Goat Taco-Pita 14

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

## Sandwiches

Served with twice-cooked fries or simple green salad

Roast Pork 15

*rosemary & garlic, arugula, sharp provolone*

Triple Stacked BLT 12

*overnight tomatoes, thick cut bacon, tavern aioli*

Grilled Chicken Panini 13

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

Astoria Burger 15 \*

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

Colonial Burger 16 \*

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

Industrial Burger 15 \*

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

🌿 🌿 Cauliflower Panini 12

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

Country Fried Chicken 14

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

Smoked Local Tuna Melt 13

*NJ albacore, overnight tomatoes, multigrain, swiss*

Beer Battered Fish 13

*iceberg, overnight tomatoes, tartar*

Adult Grilled Cheese 13

*bacon, apples, caramelized onions, cheddar*



GLUTEN FREE



VEGETARIAN

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