

## Snacks

BeDeviled Eggs 5  
Chick Pea Fries & Romesco 5  
24-Hour Onion Dip & Chips 5

## Appetizers

Chicken Meatballs 14

*ginger & garlic, Korean BBQ, creamy ranch*

Jersey Potato Skins 13

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

Mediterranean Veg Plate 15

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

Crispy Arancini 12

*Nduja stuffed risotto ball, parmesan cream*

Local Burrata 15

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

PEI Mussels 14

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

Glazed Pork Ribs 14

*BBQ sweet potatoes chips, peanuts, scallions*

Rhode Island Calamari 12

*giardiniera vinaigrette, celery, parsley*

Minestrone Soup 8

*parmesan broth, beans, ditalini*

Mushroom Toast 14

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

## Salads

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

Chopped 12

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

Bloody Beet 12

*yogurt, pistachio, greens, pan drippings*

Kale Apple 13

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

# THE FARM AND FISHERMAN

## TAVERN

### Blood Wolf Moon

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

### Supper Plates

Chicken in Hay 25

*red curry, basmati rice, maitake mushrooms*

Veal Saltimboca 27

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

Vegetable Tamales 22

*mushroom & greens stuffed, chili-squash puree, pumpkin seed salad*

Grilled Heritage Pork Chop 25 \*

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

Fish & Chips 20

*beer battered fish, fries, tartar, lemon*

Rigatoni Bolognese 24

*picked beef rib, soffrito, parmesan*

Grilled PA Brook Trout 25

*sesame-chili salsa, apple, frisee & herb salad, crispy garlic*

Short Rib Molé 28

*local grits, vegetable escabeche, peanuts, sesame*

Seared Atlantic Salmon 26 \*

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

Roasted Cod 26

*crispy grit cake, andouille sausage, kale-pepita salsa verde*

Grilled NY Strip 34 \*

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

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

*tomato, thick cut bacon, tavern aioli*

Grilled Chicken Panini 13

*kale-almond 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

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

Beer Battered Fish 13

*iceberg, tomato, tartar*

Adult Grilled Cheese 13

*bacon, apples, caramelized onions, cheddar*

Roast Pork 15

*rosemary & garlic, arugula, sharp provolone*

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