

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

Snacks 5

Appetizers

Smoked Wings 11

chipotle glaze, yogurt-ranch, celery

Jersey Potato Skins 13

Benton's bacon, jalapeno, herbs, cheese sauce

Local Burrata 14

brussel sprouts, aged balsamic, hazelnuts, toast

Mushroom Toast 12

Kennet Sq shrooms, ricotta, creamy mushroom vin

Maryland Crabcake 15

spicy remoulade, tarragon, marinated vegetables

Spiced Lamb Ribs 15

onion-herb stuffed pita, mint-lemon yogurt

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

Spinach 13

grilled winter veg, crispy speck, goat cheese, smokey buttermilk dressing

Chopped 12

*greens, shaved vegetables, olives, feta, oregano vinaigrette
add prawns 5 add chicken 3*

Bloody Beet 12

yogurt, pistachio, greens, pan drippings

Kale Apple 13

*candied pecans, bacon, ricotta salata, honey-dijon
add prawns 5 add chicken 3*

THE FARM AND FISHERMAN

TAVERN AND MARKET

Wolf Moon

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

Supper Plates

Chicken Baked in Hay 25

Masala crust, chard & potato gratin, spiced mushroom jus

Seared Shrimp & Grits 27

local grit cakes, kale-pepita salsa verde, hazelnuts

Lamb Tagine 26

couscous, currants, preserved lemon, olives

Tunisian Vegetable Spring Rolls 19

squash, beans, quinoa, jack cheese, jalapeño crema

Fish & Chips 19

beer battered fish, fries, tartar, lemon

Rigatoni Bolognese 24

picked beef rib, sofrito, parmesan

Short Rib Molé 28

local grits, pickled winter veg, sesame, peanuts

Pan-Roasted Red Trout 26

quinoa, beets, almonds, raisins, kale, sumac vin, tahini

Roasted Atlantic Cod 28

curried lobster sauce, spinach, root vegetables, crispy shitakes

Pork Schnitzel 26

chorizo gravy, root vegetable puree

Daily Fish M.P.

GLUTEN FREE VEGETARIAN

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 17

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

Caramelized Cauliflower 9

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

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, citrus aioli, ricotta salata

Roast Pork 14

arugula, caramelized onion, crispy skin

Hand-Carved Turkey Reuben 12

black pepper rye, local kraut, swiss, open-faced

Beer Battered Fish 13

iceberg, Jersey tomatoes, tartar

Farmer's Rib-Eye CheeseSteak 15

local greens & shrooms, caramelized onions, cooper sharp

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