

Snacks 5

BeDeviled
Eggs

🍷 Chick Pea
Fries&Romesco

🍷 24-Hour Onion
Dip & Chips

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

🍷 Grilled NJ Asparagus 12
herbed ricotta, NJ Prosciutto

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

🍷 Spring Veg 15
fiddlehead ferns, asparagus, burrata, sesame croutons, lemon

THE FARM AND FISHERMAN TAVERN

Asparagus Alley

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

Supper Plates

🍷 Chicken in Hay 25
spring onions, morel mushrooms, asparagus, mushroom-vermouth sauce

🍷 Veal Saltimboca 27
local prosciutto, sage, garlic roasted potatoes, broccoli

🍷 Asparagus Spanikopita Taquitos 18
spinach, feta, dill, white pesto, spring 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 *
crispy quinoa, peas, asparagus, almonds, sumac vinaigrette

🍷 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

Grilled Pork Bahn Mi 15
marinated tenderloin, jalapeno, cilantro, aioli

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