

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

Appetizers

 **Tavern Wings 12**
spiced guajillo sauce, blue cheese, celery

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**
delicata squash, sage, brown butter, peptitas

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

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

Hunter's 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**
stuffed crispy corn cake, squash-sesame salsa, pumpkin seed salad

 **Grilled Heritage Pork Chop 25 ***
green onions, bacon-braised beans, salsa verde

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 ***
vegetable paella, sauce basquaise, greek vinaigrette

Shrimp Mac 'n Cheese 26
butternut squash, cajun spiced shrimp, cornbread crumbs

Grilled NY Strip 34 *
garlic greens, olive oil smashed potatoes, onion rings

Daily Fish M.P. *

 GLUTEN FREE  VEGETARIAN

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

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