

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

## Appetizers

- Za'atar Wings 13 *dry-rubbed, yogurt-ranch*  
 Buffalo Wings 13 *classic buffalo, blue cheese*

Jersey Potato Skins 13  
*Benton's bacon, jalapeno, herbs, cheese sauce*

Local Burrata 12  
*brussels sprouts, toasted hazelnuts, aged balsamic*

Maryland Crabcake 15  
*spicy remoulade, tarragon, marinated vegetables*

Korean Spare Ribs 14  
*gochujang, peanuts, slaw*

PEI Mussels 14  
*chorizo, jalapeño, lager, cilantro, grilled bread*

Rhode Island Calamari 12  
*giardiniera vinaigrette, celery, parsley*

Minestrone Soup 6  
*parmesan broth, beans, ditalini*

## Salads

*add grilled chicken \$3 or shrimp \$5*

Kale Caesar 11  
*tuscan kale, parmesan, croutons, golden raisins, caesar dressing*

Wedge 12  
*Benton's bacon, spice & seed crunch, smokey blue cheese, green goddess dressing*

Chopped 11  
*greens, shaved vegetables, olives, feta, oregano vinaigrette*

Bloody Beet 12  
*yogurt, pistachio, greens, pan drippings*

# THE FARM AND FISHERMAN TAVERN

## Frozen Tundra

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

## Supper Plates

Chicken Baked in Hay 22  
*root vegetable and chard gratin, madeira jus*

Heritage Pork Plate 23  
*pork shoulder confit, tavern sausage, bacon braised beans*

Mediterranean Veg Plate 18  
*broccoli falafel, winter veg, gigante beans, chipotle-tahini, pita chips*

Fish & Chips 19  
*beer battered pollock, fries, tartar, lemon*

Barnegat Light Scallops 29  
*butternut squash polenta, brussels sprouts, mushroom vinaigrette*

Rigatoni Bolognese 21  
*beef short rib, pork, soffrito, parmesan*

Short Rib Agrodolce 26  
*root veg mash, crispy parsnips, dried fruit*

Seared Atlantic Salmon 24  
*roasted squash & cauliflower, farro, pepitas, squash vinaigrette*

Roasted Atlantic Cod 26  
*New England style clam chowder, bacon, crispy leeks*

Daily Fish M.P.

## For The Table

Tavern Pretzel 9  
*cheese fondue, hot mustard, bacon marmalade*

Breads & Spreads 15  
*smoky hummus, romesco, chickpea fries, pickles, puffed pita*

Our Daily Cheese 17  
*3 local cheeses, fruit, nuts, crisps & crackers*

Caramelized Cauliflower 9  
*curried mushroom cream*

Mushroom Toast 9  
*Kennet Sq 'shrooms, ricotta, creamy mushroom vin*

Charcuterie Board 18  
*cured meats, local cheese, purple mustard, grilled bread*

## 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 15  
*grass-fed beef, bacon, onion, Vermont cheddar, malt mayo*

The Tavern Burger 14  
*brisket burger, American, tavern sauce, iceberg, onion, pickles*

Cauliflower Panini 12  
*pickled carrot, arugula, jalapeno, ricotta salata, citrus aioli*

Veteran's Stadium Roast Pork 13  
*braised greens, sharp provolone, garlic confit*

Turkey Reuben Panini 13  
*local sauerkraut, swiss, whole grain mustard*

Beer Battered Fish 13  
*iceberg, overnight tomatoes, tartar*

Farmer's Cheesesteak 15  
*greens, caramelized onions, mushrooms, Cooper sharp*

GLUTEN FREE VEGETARIAN

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