

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

Snacks 5

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

Giant Meatball 9
marinara, lemon ricotta, grilled bread

Broccoli Falafel 12
tahini yogurt, cucumber, mint, pita

Salads

add grilled chicken \$4; shrimp \$5; falafel \$3

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

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

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

Bloody Beet 12
yogurt, pistachio, greens, pan drippings

THE FARM AND FISHERMAN TAVERN

Snow Moon

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

Pork Schnitzel 23
brown butter parsnip puree, arugula salad, chorizo gravy

Mediterranean Chickpea Stew 18
chipotle tahini, frisee salad, pita crisps

Fish & Chips 20
beer battered pollock, fries, tartar, lemon

Spicy Gulf Shrimp 25
butternut mac & cheese, spinach, herbed breadcrumbs

Rigatoni Bolognese 22
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
crispy smashed potatoes, garlic greens, meyer lemon aioli

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.