

BeDeviled
Eggs

Snacks 5

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

charred asparagus, spring onion chimichurri, speck ham

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

Bloody Beet 12

yogurt, pistachio, greens, pan drippings

THE FARM AND FISHERMAN

TAVERN

Day Lillies for Daze

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

Supper Plates

Herbed Grilled Chicken 22

farmer's cheese spaetzle, asparagus tips, 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

Grilled New York Strip 32

fork smashed potatoes, creamed greens, peppercorn sauce

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

Grilled Chicken Panini 13

almond arugula pesto, smoked cheddar, roasted veg

Beer Battered Fish 13

iceberg, overnight tomatoes, tartar

Farmer's Cheesesteak 14

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.