

BeDeviled
Eggs

Snacks 5

Chick Pea

24-Hour Onion

Fries & Romesco

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

Fried Green Tomatoes 12
stracciatella, marinated cherry tomatoes

Maryland Crabcake 15
spicy remoulade, tarragon, marinated vegetables

Maple Glazed Spare Ribs 14
Carolina slaw, calabrian chile

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

English Pea 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

Fattoush 12
Jersey tomatoes, cucumbers, corn, feta, pita crisps, sumac vin

Bloody Beet 12
yogurt, pistachio, greens, pan drippings

Kale Caesar 12
golden raisins, croutons, parmesan

THE FARM AND FISHERMAN TAVERN

June Bloom

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, summer vegetables, madeira jus

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

Summer Pasta 18
gold bar squash, garganelli, corn, lemon-poppy sauce

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

Shrimp Lo Mein 25
zucchini, spring onion, summer veg, sesame, hoisin

Rigatoni Bolognese 22
beef short rib, pork, sofrito, parmesan

BBQ Short Rib 26
creamy polenta, corn, chow chow

Seared Atlantic Salmon* 24
pistachio butter, golden beets, summer beans, frisee, quinoa

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.