

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*

Lamb Taco Pita 14  
*braised lamb, feta, mint, radish, salsa roja*

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*

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

## Indian Summer

*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  
*Jersey corn puree, watercress and tomato 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, 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, cherry tomatoes, summer beans, frisee, quinoa*

Roasted Atlantic Cod 26  
*crispy smashed potatoes, garlic greens, shrimp 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 mushrooms, 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  
*Jersey 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 mozzarella, roasted veg*

Beer Battered Fish 13  
*iceberg, Jersey tomato, tartar*

Farmer's Cheesesteak 14  
*greens, caramelized onions, mushrooms, Cooper sharp*

Grilled Cheese 12  
*Jersey tomato, basil pesto, country white*

GLUTEN FREE VEGETARIAN

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