

## Snacks 5

BeDeviled  
Eggs

Chick Pea

24-Hour Onion  
Dip & Chips

## Fries & Romesco 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 13  
*caramelized brussels sprouts, hazelnuts, aged balsamic*

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

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 13  
*tahini yogurt, cucumber, mint, pita*

## Salads

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

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

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

Kale Caesar 12  
*golden raisins, croutons, parmesan*

Wedge 12  
*creamy blue cheese, bacon, spicy granola, tomatoes*

# THE FARM AND FISHERMAN TAVERN

## First Frost

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

## Supper Plates

Herbed Grilled Chicken 24  
*farmer's cheese spaetzle, greens, madeira jus*

Pork Schnitzel 23  
*parsnip puree, arugula, ricotta salata, chorizo gravy*

Mediterranean Chickpea Stew 18  
*cous cous, chipotle tahini, pita crisps*

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

Blackened Gulf Shrimp 25  
*butternut squash mac & cheese, toasted breadcrumbs*

Rigatoni Bolognese 22  
*beef short rib, pork, soffrito, parmesan*

BBQ Short Rib 26  
*creamy polenta, winter roots, chow chow*

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

Roasted Atlantic Cod 26  
*crispy grit cakes, brussels sprouts, kale salsa verde*

Daily Fish M.P.

## For The Table

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

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

Caramelized Cauliflower 10  
*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 mozzarella, roasted veg*

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

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

Turkey Reuben 13  
*black pepper rye, local kraut, 1000 island, swiss, IPA mustard*

GLUTEN FREE VEGETARIAN

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