

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

Wolf Moon

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

Supper Plates

Chicken Baked in Hay 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, sofrito, parmesan

Heritage Pork Chop 26

bacon braised heirloom beans, crispy roots

Short Rib Agrodolce 26

local grits, watercress, winter roots, dried fruit

Seared Atlantic Salmon* 24

roasted squash & cauliflower, farro, pepitas, squash vinaigrette

Roasted Atlantic Cod 26

crispy potatoes, garlic greens, lemon caper sauce

Daily Fish MP



GLUTEN FREE



VEGETARIAN

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

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