

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

Fried Green Tomatoes 13
stracciatella, heirloom tomatoes, basil

Tavern Pretzel 9
cheese fondue, hot mustard, bacon marmalade

Corn & Crab Toast 15
chipotle-lime aioli, queso fresco, lucifer spice

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

Fattoush 14
Jersey tomatoes, corn, pita, feta, sumac vinaigrette

THE FARM AND FISHERMAN TAVERN

Tomato Town

*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, summer veg, madeira jus

Pork Schnitzel 23
Jersey corn puree, arugula, parmesan, chorizo gravy

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

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

Gulf Shrimp Carbonara 25
mushrooms, tomatoes, bacon, parmesan cream

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

Grass Fed Strip Steak 30
shingled potatoes, tavern steak sauce, piperade

BBQ Short Rib 26
local grits, green tomato chow chow

Seared Atlantic Salmon* 25
roasted cauliflower, squash, farro, mixed greens, pepitas, & squash vin

Roasted Atlantic Cod 26
crispy potatoes, garlic greens, smoked paprika aioli

Daily Fish MP

GLUTEN FREE VEGETARIAN

For The Table

Breads & Spreads 16
smoky hummus, romesco, chickpea fries, pickles, puffed pita

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

Caramelized Cauliflower 11
curried mushroom cream

Mushroom Toast 12
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
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, yellow cheddar, 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 tomatoes, tartar

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

Grilled Cheese 12
Jersey tomatoes, basil pesto, sourdough

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