

Snacks 5

BeDeviled
Eggs

Chick Pea

Fries & Romesco

24-Hour Onion
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

Local Burrata 14

brussels sprouts, aged balsamic, toasted hazelnuts

Crab Cake 15

tarragon aioli, spicy remoulade

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

Chicken Pozole 7

chile broth, hominy, iceberg lettuce, radish

Giant Meatball 9

marinara, lemon ricotta, grilled bread

Tavern Pretzel 9

cheese fondue, hot mustard, bacon marmalade

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 Apple 12

fall greens, candied pecans, ricotta salata, white balsamic vin

Wedge 13

smoky blue cheese, overnight tomatoes, spiced granola, bacon, green goddess

THE FARM AND FISHERMAN

TAVERN

Spring Blossoms

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

Supper Plates

Chicken Baked in Hay 24

wild rice pilaf, root veg puree, toasted walnuts

Pork Schnitzel 23

parsnip puree, arugula, parmesan, chorizo gravy

Heirloom Bean Chili 18

cornbread, crispy smashed potato

Fish & Chips 20

beer battered pollock, fries, tartar, lemon

Gulf Shrimp Lo Mein 25

red peppers, carrots, broccoli, toasted sesame, creamy peanut sauce

Rigatoni Bolognese 22

beef short rib, pork, sofrito, parmesan

Grass Fed Strip Steak 30

shingled potatoes, tavern steak sauce, piperade

Short Rib Agrodolce 26

local grits, roasted fall vegetables, crispy shallots

Seared Atlantic Salmon* 25

roasted cauliflower, squash, farro, mixed greens, pepitas, & squash vin

Roasted Atlantic Cod 26

crispy grits, kale salsa verde, andouille sausage

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 mushrooms, ricotta, creamy mushroom vin

Charcuterie Board 18

cured meats, local cheese, purple mustard, grilled bread

Mediterranean Veg Plate 16

falafel, heirloom beans, local veg, chipotle tahini, pita

Sandwiches

Served with twice-cooked fries or simple green salad

Triple Stacked BLT 12

overnight tomatoes, thick cut bacon, tavern aioli

Korean BBQ Brisket 15

gochujang, avocado, cabbage slaw

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

Blackened Chicken 13

fontina, arugula, grilled red onion, buttermilk ranch

Beer Battered Fish 13

iceberg, overnight tomatoes, tartar

Farmer's Cheesesteak 14

greens, caramelized onions, mushrooms, Cooper sharp

Grilled Cheese 14

apples, caramelized onion, bacon, cheddar

Turkey Reuben 14

marble rye, 1,000 island, sauerkraut, swiss

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