



SOUPS

CREAM OF CRAB *jumbo lump, cream, brandy* [GF] | 6 cup / 9.50 bowl / 25 quart

CHEF RAY'S SNAPPING TURTLE *tomato, sherry, hard boiled eggs* | 6 cup / 9.50 bowl / 25 quart

SALADS

TAVERN HOUSE SALAD | 6.50/11

TAVERN CAESAR SALAD | 6.50/11

BUTTER LETTUCE SALAD

dried cranberries, spiced pecans, grapefruit, irish stout cheddar, lingonberry dressing [g] | 11

SALAD ADDITIONS *shrimp* 7.5 | *salmon* 7.50 | *chicken* 7 | *crab cake* 13

APPETIZERS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar* [g] | 14

ARTISAN CHARCUTERIE AND CHEESE PLATTER *chef's selection of cured meats and chapel farms cheeses, accompaniments, assorted crackers* | 22

TAVERN PIZZA *chef's daily preparation, cauliflower inspired crust* [GF] | MP

TAVERN FLATBREAD *roasted mushrooms, caramelized leeks, country ham, fontina, truffle oil* | 12

SEARED AHI TUNA *vermicelli noodles, seaweed salad, soy dressing** [g] | 16

SANDWICHES

GOBBLER *all natural ground turkey, swiss, lettuce, cranberry chutney* | 13

CHARLESTON *roasted turkey, applewood smoked bacon, avocado, provolone, tomato, rye* | 13

WATERMAN *fried oysters, coleslaw, pickles, brioche* | 15

ENTREES

GREEN CURRIED VEGETABLE RAGOUT *assorted root vegetables, lemongrass, coconut milk, garlic, kafir lime, jasmine rice pilaf* [GF] | 23

DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17

CREEKSTONE PETITE FILET *vegetable du jour, potatoes, red wine jus** [GF] | 35

HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 double

STEAK FRITES 8 oz. *bistro tender, fries, baby greens, maître d'hôtel butter** [GF] | 20

TAVERN BURGER 8 oz. *patty, cheese, brioche roll or naked with lettuce and tomato** [g] | 16

DANIEL'S MEATLOAF *family recipe, garlic mashed potatoes, asparagus, red wine jus* [GF] | 17

PORK SCHNITZEL *braised red cabbage, spaetzli, bacon, gruyere, onions, lemon sauce* [GF] | 28

CHICKEN & DUMPLINGS *grilled 10 oz. airline chicken breast, hearty vegetables, dumplings* | 22

DESSERT - \$8 EACH

SMITH ISLAND CAKE *ask server for seasonal flavor*

KAT'S MEOW *gianduja chocolate, crushed wafers, whipped chocolate mousse*

CARAMEL APPLE BRIOCHE BREAD PUDDING *vanilla Tahitian sauce*

CHEF'S GLUTEN FREE SELECTION *ask server for daily selection*

[GF] DENOTES GLUTEN FREE

[g] DENOTES GLUTEN FREE OPTIONAL

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - denoted with a *.*

Executive Chef Daniel Pochron • Sous Chef Matthew Robbins

Hunters' Tavern | 101 East Dover Street, Easton MD | 410.822.4034 | tidewaterinn.com

HUNTERS' TAVERN - FAMILY MEALS

SERVES FOR 4

APPETIZER

EASTERN SHORE CRAB & ARTICHOKE DIP
jumbo lump, artichokes, spinach, cheddar [g] | 28

SOUP

CREAM OF CRAB
jumbo lump, cream, brandy [GF] | 25 quart

CHEF RAY'S SNAPPING TURTLE
tomato, sherry, hard boiled eggs | 25 quart

ENTRÉE

ADD TAVERN HOUSE OR CAESAR SALAD
to any family meal for \$5

DANIEL'S MEATLOAF
family recipe, garlic mashed potatoes, asparagus, red wine jus [GF] | 55

HUNTERS' TAVERN CRAB CAKES (4)
4 oz. jumbo lump cakes, vegetable du jour, potatoes [GF] | 75

CREEKSTONE PETITE FILETS (4)
6 oz. filets, vegetable du jour, potatoes, red wine jus [GF] | 75*

FISH OF THE DAY
vegetable du jour, potatoes, red wine jus [GF] | 65*

GREEN CURRIED VEGETABLE RAGOUT
assorted root vegetables, lemongrass, coconut milk, garlic, kafir lime, jasmine rice pilaf [GF] | 60

If one of your favorites is not on here, please ask! We will do our best to accommodate.

[GF] DENOTES GLUTEN FREE [g] DENOTES GLUTEN FREE OPTIONAL

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