
SOUPS

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

ROASTED BEET SALAD

red beets, oranges, arugula, prosciutto, burrata cheese, pistachios, lemon oil [GF] | 12

GRILLED BEEF SALAD

*kalamata tomato relish, bacon, bleu cheese, avocado, pickled onion, toasted cumin vinaigrette** [GF] | 16

GRILLED CHICKEN COBB

chopped greens, tomato, crispy bacon, hard boiled egg, pickled red onion, avocado, bleu cheese [GF] | 16SALAD ENHANCEMENTS *shrimp* 7.50 | *salmon* 7.50 | *chicken* 7 | *crab cake* 13

APPETIZERS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar* [g] | 14JERSEY FLATBREAD *heirloom tomatoes, applewood smoked bacon, fontina, grilled corn, balsamic reduction* | 12FRIED GREEN TOMATOES *smoked bacon aioli, Edwards ham, yellow frisee, shallot vinaigrette* | 11SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16SPICY GRILLED SHRIMP *jumbo shrimp, cantaloupe, cucumbers, mint, secret spice, lime** [g] | 15PIEROGIES *mushy peas, caramelized onion, shaved romaine, chive cream* | 14

SANDWICHES

MARYLANDER *maryland jumbo lump crab salad, tomatoes, shallot vinaigrette, soft split roll, butter lettuce* | 18CHARLESTON *roasted turkey, applewood smoked bacon, avocado, provolone, tomato, rye* | 13WATERMAN *fried oysters, coleslaw, pickles, brioche* | 15EASTERN SHORE SHRIMP SALAD *celery, onion, old bay, lettuce, tomato* | 15

LUNCH ENTREES

DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 doubleSTEAK FRITES 8 oz. *bistro tender, fries, baby greens, maître d'hôtel butter** [GF] | 20TAVERN BURGER 8 oz. *patty, cheese, brioche roll or naked with lettuce and tomato** [g] | 16DANIEL'S MEATLOAF *family recipe, garlic mashed potatoes, asparagus, red wine jus* [GF] | 17

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

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