

HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

SCRATCH MADE SOUPS

CREAM OF CRAB | 9 / 13
jumbo lump, cream, brandy [GF]

SNAPPING TURTLE | 6 / 9.50
tomato, sherry, hard boiled eggs

SOUPRISE | 6.50 / 9.50

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BURRATA SALAD arugula pesto, heirloom tomatoes, pickled onions, balsamic [GF] | 13

FRIED CHICKEN WATERMELON chicken, watermelon, red acres greens, feta cheese, toasted pecans, white balsamic [GF] | 16

GRILLED BEEF SALAD kalamata tomato relish, bacon, bleu cheese, avocado, pickled onion, toasted cumin vinaigrette* [GF] | 18

GRILLED CHICKEN COBB chopped greens, tomato, crispy bacon, hard boiled egg, pickled red onion, avocado, bleu cheese [GF] | 16

SALAD ENHANCEMENTS chicken 7 | shrimp 9 | salmon 7 | fried oysters 12 | crab cake MP

FOOD WITH FRIENDS

BAKER'S BASKET muffin, croissant, scone, coffee cake, side of fruit | 14

GRAVLAX & BAGEL BOARD smoked scottish salmon, mini bagels, cream cheese, accoutrements | 23

EASTERN SHORE CRAB & ARTICHOKE DIP jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g] | 18

STREET CORN FLATBREAD roasted corn, chilis, cotija cheese, lime | 12

SHRIMP COCKTAIL (5) big pickled shrimp, bloody mary cocktail sauce [GF] | 16

SEARED AHI TUNA seaweed salad, wasabi, asian glaze, ginger [g] | 16

BLUE BAY MUSSELS "OLD SCHOOL" garlic, shallots, white wine, butter, basil pesto, crostini [g] | 15

BRUNCH MAINS

SMOKED SALMON EGGS BENEDICT | 15

two eggs poached, asparagus, buttermilk biscuits, dill hollandaise sauce

DELMARVA OMELET | 16

three farm fresh eggs, virginia ham, maryland crab,
spinach, cheddar cheese, side salad

BRIOCHE FRENCH TOAST OR BELGIAN WAFFLE | 12

berry compote, whipped cream, powdered sugar, vermont maple syrup

STEAK & EGGS | 20

8 oz. bistro tender, over easy eggs, hash, hollandaise sauce* [GF]

CHRIS'S VEGETABLE FRITATTA | 14

egg whites, peppers, onions, spinach, mushrooms,
cheddar jack cheese, pico de gallo

MEATLOAF HASH | 20

potatoes, peppers, onions, sunny side eggs, béarnaise sauce [GF]

QUICHE OF THE DAY | MP

ask server about our daily flavor. *may contain shellfish*
served with marinated mushrooms, baby greens, red pepper coulis

OPEN FACE BLT | 15

two eggs sunny side, fried green tomatoes, applewood bacon,
red acres baby greens, toasted sliced brioche

SUNRISE SURPRISE | 12

fried scrapple, provolone, fried egg, garlic aioli, brioche bun

CROQUE MONSIEUR | 15

sliced italian ham, guyere cheese, brioche, mornay sauce

ADD sunny side egg for Croque Madame | 1

CHARLESTON | 14

turkey, applewood smoked bacon, avocado, provolone, tomato, mayo, rye

RICK'S CORNED BEEF REUBEN | 15

shaved corned beef, sauerkraut, thousand island, swiss cheese, rye

CRAB CAKE SANDWICH | MP

atop greens or a roll with lettuce, tomato, remoulade

TAVERN BURGER | 17

8 oz. creekstone patty, cheese, lettuce, tomato, brioche roll or naked*

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

[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 an *.

Parties of 6 or more 20% gratuity may be added.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins