

SCRATCH MADE SOUPS

SNAPPING TURTLE [GF] | 7 / 10
CREAM OF CRAB [GF] | 9 / 13
SOUP DU JOUR | MP

SALADS

TAVERN HOUSE SALAD [GF] | 7 / 11
TAVERN CAESAR SALAD [g] | 7 / 11
BUTTER LETTUCE SALAD 13
butter lettuce, strawberries, goat cheese, toasted almonds, zinfandel vinaigrette [GF]
MELON SALAD 16
arugula, mint, feta, jalapeño, cucumber, tequila-lime vinaigrette, balsamic glaze [GF]
BEET SALAD 14
arugula, frisee, red and gold beets, pickled watermelon radish, citrus supreme, pistachio brittle, orange vinaigrette [GF]
SALAD ENHANCEMENTS
chicken 9 | *shrimp* 12 | *salmon* 12
crab cake MP | *fried oysters* 12

FOOD WITH FRIENDS

SHORE CRAB DIP 19
spinach, artichoke, triple play cheddar, scallions, crostini, grilled naan [g]
J. DUBS CHARCUTERIE 23
assorted meats and cheeses, pickled vegetables, accoutrements [g]
AHI TUNA TARTAR 18
sriracha, ponzu, avocado, cucumber, sesame seeds, seaweed salad, pickled ginger, wasabi aioli, wontons [g]
SEAFOOD MISTO 17
calamari, shrimp, banana peppers, asian glaze [GF]
SEARED SCALLOPS 18
cauliflower puree, crispy prosciutto, charred corn salsa, citrus oil [GF]
CAPICOLA FLATBREAD 15
white sauce, capicola, banana peppers, pickled onions, arugula, fresh mozzarella
TAVERN MUSSELS 17
cilantro, garlic, shallots, charred tomato broth, green onions, crème fraiche, grilled ciabatta bread [g]
FRIED GREEN TOMATO NAPOLEAN 16
charred corn salsa, grilled halloumi cheese, balsamic glaze [GF]
CRAB AND CORN FRITTERS 15
corn, squash, zucchini, peppers, coleslaw, chipotle ranch

MAIN PLATES

SINGLE AND DOUBLE CRAB CAKE *summer succotash, garlic mashed potatoes* [GF] MP
6 OZ. FILET MIGNON *asparagus, dauphinoise potatoes, pimento cheese, red wine jus* [GF] MP
12 OZ. PRIME NEW YORK STRIP *chef's selected vegetable, loaded hasselback potato, steak sauce* [GF] MP
SHRIMP PAELLA *peas, roasted tomato, scallions, saffron rice, mussels, little neck clams, chorizo* [GF] 36
SEARED SCALLOP RISOTTO *pea risotto, farmers' pea salad, lemon tarragon dressing, lemon beurre blanc* [GF] 34
GRILLED SWORDFISH ETOUFFEE *blackened swordfish, crawfish, white rice, roasted pepper butter* [GF] 33
CRISPY SKIN ROCKFISH *summer tabbouleh, coconut broth, green citrus oil* [g] 38
HONEY LAVENDER LEMON GLAZED CHICKEN *half chicken, roasted red potatoes, french beans* [GF] 24
LOBSTER TORTELLINI *house made cheese tortellini, tomato cognac sauce, parmesan cheese, basil oil, mâché green* 42
DUCK BREAST *trumpet mushrooms, baby carrots, cippolini onions, confit potatoes, port wine and foie gras reduction* [GF] 32
PAN FRIED PORK MILANESE *roasted chanterelle mushrooms, asparagus, arugula, tomato, pecorino cheese, lemon, capers, cream sauce, shallot vinaigrette* [GF] 28
BARBECUE SALMON *faux tso cauliflower stir fry, bok choy kimchi* [GF] 29
VEGAN SWEET POTATO STEAK *exotic mushrooms, sauteed spinach, truffle cauliflower puree, vegetable demi* [GF] 22

SIDES TO SHARE | 7 EACH

POMME FRITES | GARLIC MASHED POTATOES | SUMMER SUCCOTASH | CHEF'S SELECTED VEGETABLE

Executive Chef Hampton Turner III Chef de Partie Chris Musotto

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

HUNTERS' TAVERN | TIDEWATER INN | DINNER

Offering award-winning happy hour specials, breakfast, lunch, dinner, and Sunday brunch, Hunters' Tavern is one of the finest Easton restaurants for any occasion. Hunters' Tavern is proud to offer fresh and delicious American cuisine in Easton, MD.

PRIVATE EVENTS AT HUNTERS' TAVERN

The Decanter Room features a large wooden table, extensive wine storage, a dome ceiling and an elegant chandelier. This private dining room is perfect for an intimate group lunch or dinner. Seating for up to 26 guests.

HUNTERS' TAVERN HOURS

BREAKFAST BUFFET

Saturday & Sunday
8am - 10:30am

LUNCH

Monday - Saturday
10:30am - 3:30pm

DINNER

Sunday - Thursday | 4pm - 9pm
Friday & Saturday | 4pm - 10pm

BRUNCH

Sunday
11am - 3:30 pm

**Grab N' Go Breakfast is available at the Front Desk for hotel guests Monday - Friday from 7:00am - 10:00am.*

HAPPENINGS & EVENTS

HAPPY HOUR

Sunday - Friday | 3:30pm - 6pm
Tavern Bar

LOCALS NIGHT

Every Monday
Two Courses for \$30

BURGERS & BEER

Every Thursday
Signature Burger + Pint for \$18

SUNDAY BREAKFAST, BRUNCH & MIMOSAS

Breakfast 8am - 10:30am
Brunch 11am - 3:30pm

DISCOVER THE TIDEWATER INN

STAY WITH US

Set amidst the famed Avalon Theatre and specialty shops of downtown Easton, the Tidewater Inn offers guests an unparalleled escape in the heart of the Eastern Shore.

TIDEWATER INN

Premier Guest Rooms | Premier Suites

TIDEWATER HOUSE

Tidewater House is a historic mansion built in 1874 and an integral part of the historic fabric of Easton, Maryland.

TERRASSE SPA

A full-service luxury spa in the heart of downtown Easton, featuring the finest treatments from restorative massage, rejuvenating facials, and invigorating body treatments.

TERRASSE SPA HOURS

Monday & Tuesday | Closed
Wednesday - Saturday | 10am - 6pm
Sunday | 10am - 4pm

410.822.1305 | spainfo@tidewaterinn.com

WEDDINGS & EVENTS

With a premiere downtown location and stunning event venues, Tidewater Inn invites you to celebrate an unforgettable day where every detail is taken care of from start to finish by our experienced sales and event managers.

TIDEWATER INN WEDDINGS

Two Exquisite Ballrooms | Outdoor Ceremony Venues | Inspired Cuisine | Legendary Service

TIDEWATER MEMORABLE MEETINGS & EVENTS

Carriage House | Tidewater House | Talbot Boardroom | Chesapeake Room | Oxford Room | Gold Ballroom | Crystal Room