

## 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](mailto: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