

SCRATCH MADE SOUPS

SNAPPING TURTLE [GF] | 7 / 12
 CREAM OF CRAB [GF] | 9 / 14
 SOUP DU JOUR | MP

SALADS

TAVERN HOUSE SALAD [GF] | 7 / 11
 TAVERN CAESAR SALAD [g] | 7 / 11
 BIBB HARVEST SALAD 13
bibb lettuce, roasted butternut squash, toasted pumpkin seeds, dried cranberries, apples, pecorino cheese, apple cider dressing [GF]
 BURRATA SALAD 16
radicchio, boston lettuce, prosciutto, roasted pears, arugula and sunflower seed pesto, lemon oil, sweet balsamic dressing [GF]
 BEET SALAD 15
mâché, maple pistachio brittle, red, gold and candy striped beets, goat cheese, 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 25
assorted meats and cheeses, honeycomb, accoutrements [g]
 TUNA POKE BOWL 18
marinated tuna, cucumber, seaweed salad, avocado, ginger, sticky rice, pineapple, cilantro, wonton straws, sesame seeds, and poke sauce [g]
 FRIED BRUSSELS SPROUTS 12
toasted pine nuts, spicy roasted garlic and lemon dressing, balsamic glaze, parmesan cheese, citrus chili oil [GF]
 MISO GLAZED SCALLOPS 19
edamame puree, tahini, soy ginger sauce [GF]
 ITALIAN FLATBREAD 16
spicy italian sausage, basil pesto, sauteed red onion and peppers, mozzarella cheese, grated parmesan cheese, and arugula
 TAVERN MUSSELS + FRITES 17
garlic, shallots, basil pesto (pine nut), white wine, parmesan, garlic aioli [GF]
 FRIED GREEN TOMATOES 18
roasted pepper and tomato coulis, crispy pancetta, pecorino, jumbo lump crab, micro salad, shallot vinaigrette [GF]
 POTATO CROQUETTE 16
fried potato croquette, st. angels triple cream cheese, chives, smothered in crab meat, pancetta, and shallot cream sauce [GF]
 CHIPOTLE FRIED OYSTERS 16
chipotle celery root slaw, citrus chili oil [GF]
 OYSTERS ON THE HALF SHELL
local half dozen 10 | featured specialty MP

MAIN PLATES

SINGLE AND DOUBLE CRAB CAKE *roasted brussels sprouts with bacon, garlic mashed potatoes, grainy mustard sauce* [GF] MP
 6 OZ. FILET MIGNON *herb scalloped potatoes, asparagus, port shallot sauce* [GF] MP
 SMOTHERED RIBEYE 12 oz., *creamy onion & mushroom sauce, twice baked potato, french beans* [GF] MP
 SHRIMP AND GRITS *creamy white butter grits, smoked bacon, peppers, shallots, scallions, seafood velouté* [GF] 30
 PAN SEARED SCALLOPS *butternut squash risotto, exotic mushrooms, asiago, lemon brown butter* [GF] MP
 RED SNAPPER *grilled blackened snapper, served over spicy jambalaya, crawfish, andouille sausage, roasted tomatoes, piquillo peppers, cilantro, beurre blanc* [GF] 38
 FRIED CHICKEN DINNER *half bird, triple play cheddar mac & cheese, southern braised collard greens* 28
 LOBSTER PUMPKIN RAVIOLI *ricotta, sauteed spinach & butternut squash, sage beurre blanc* 42
 DUCK BREAST *sweet potato puree, baby root vegetables, wild mushrooms, foie gras mushroom sauce* [GF] 32
 BONE IN PORK CHOP 12 oz., *cheesy grits, balsamic glazed brussels with bacon and onion, bourbon bbq* [GF] 34
 APPLE GLAZED SALMON *applewood smoked salmon steak, swiss chard, rainbow swiss chard, garlic mashed potatoes* [GF] 30
 CHERMOULA CAULIFLOWER *roasted cauliflower steak, chimichurri, vegetable rice pilaf* [GF] 24

SIDES TO SHARE | 7 EACH

POMME FRITES | GARLIC MASHED POTATOES | MAPLE GLAZED BACON BRUSSELS SPROUTS | CHEF'S SELECTED VEGETABLE | MAC & CHEESE

Executive Chef Hampton Turner III Sous Chef 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