

HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

SCRATCH MADE SOUPS

SOUP-RISE OF THE WEEK | MP

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

CREAM OF CRAB | 6 / 9.50
jumbo lump, cream, brandy [GF]

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

BUTTER LETTUCE SALAD | 12
asparagus, peas, edamame, radish, zucchini,
goat cheese, lemon vinaigrette [GF]

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

TAVERN CAESAR SALAD [g] | 6.50/11

BLUEBERRY SALAD | 11
baby greens, baby spinach, crumbled feta,
fried shallots, blueberry champagne vinaigrette [GF]

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

SALAD ENHANCEMENTS shrimp 9 | salmon 9 | chicken 7 | crab cake MP

FOOD WITH FRIENDS

BAKER'S BASKET one muffin or one croissants, side of fruit | 7

EASTERN SHORE CRAB & ARTICHOKE DIP jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g] | 15

TAVERN FLATBREAD tomatoes, bacon, asparagus, fontina, balsamic | 12

SEAFOOD MISTO calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli [GF] | 15

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

STEAMED MAINE MUSSELS chorizo, peppers, shallots, garlic, beer, butter | 14

BRUNCH MAINS

CHARLESTON | 13

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

THE SOUTHERNER | 14

fried chicken club, shaved ham, provolone,
arugula, tomatoes, garlic aioli, sourdough

OPEN FACE BLT | 14

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

SUNRISE SURPRISE | 12

fried scrapple, provolone, fried egg, brioche

GREEN EGGS & HAM | 14

two eggs poached, english muffin, canadian bacon,
spinach, onions, hollandaise

DELMARVA OMELET | 14

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

ELVIS WAFFLES | 12

belgian waffle, peanut butter, bananas, vermont maple syrup

TAVERN BURGER | 16

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

CRAB CAKE SANDWICH | MP

atop greens or a roll with lettuce, tomato, remoulade

QUICHE OF THE DAY | MP

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

CREAMED CHIPPED BEEF | 12

biscuits, cheddar cheese

STEAK FRITES | 20

8 oz. bistro tender, fries, baby greens, maître d'hôtel butter* [GF]

MEATLOAF HASH | 20

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

[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 *.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins

HUNTERS' TAVERN AT THE TIDEWATER INN

Lunch Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

SOUP-RISE OF THE WEEK | MP

LUNCHEON SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BUTTER LETTUCE SALAD | 12
*asparagus, peas, edamame, radish, zucchini,
goat cheese, lemon vinaigrette [GF]*

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

GRILLED SALMON NICOISE SALAD | 17

*french beans, yukon golds, arugula,
tomatoes, olives, mustard vinaigrette [GF]*

BLUEBERRY SALAD | 11

*baby greens, baby spinach, crumbled feta,
fried shallots, blueberry champagne vinaigrette [GF]*

GRILLED CHICKEN COBB | 16

*chopped greens, tomato, crispy bacon, hard boiled egg,
pickled red onion, avocado, bleu cheese [GF]*

SALAD ENHANCEMENTS *shrimp 9 | salmon 9 | chicken 7 | crab cake MP*

FOOD WITH FRIENDS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g] | 15*

TAVERN FLATBREAD *tomatoes, bacon, asparagus, fontina, balsamic | 12*

WHIPPED FETA & HONEY *herbs, pistachio dust, grilled lavash, everything crackers [g] | 11*

TOTCHOS *tater tot nachos, queso, black beans, jalapeño, pickled onion, lime sour cream | 11*

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

STEAMED MAINE MUSSELS *chorizo, peppers, shallots, garlic, beer, butter | 14*

CORN BREAD BATTERED SHRIMP *creamy slaw, cocktail sauce | 13*

SEAFOOD MISTO *calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli [GF] | 15*

SANDWICHES + MAINS

CHARLESTON | 13

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

THE BOBBY | 14

jerk chicken, grilled pineapple, coconut slaw, honey mustard, torta

THE SOUTHERNER | 14

*fried chicken club, shaved ham, provolone,
arugula, tomatoes, garlic aioli, sourdough*

THE COPENHAGEN | 14

liverwurst, red onions, champagne mustard, rye

MUSHROOM BBQ | 12

pulled mushroom BBQ, creamy coleslaw, pickles, brioche

FORGEDDA 'BOUT IT | 14

new york pastrami, corned beef, slaw, swiss cheese, rye

CRAB CAKE SANDWICH | MP

atop greens or a roll with lettuce, tomato, remoulade

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

TEXAS RANGER | 14

*beef brisket, sautéed onions, peppers, smoked bleu cheese,
marinated tomatoes, torpedo roll*

NORTH MEETS SOUTH BLT | 14

*scottish salmon, fried green tomatoes, applewood bacon,
garlic aioli, brioche*

DANIEL'S MEATLOAF SAMMY | 13

cold or hot, naked or with lettuce and tomato, sourdough

TAVERN BURGER | 16

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

QUICHE OF THE DAY | MP

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

STEAK FRITES | 20

8 oz. bistro tender, fries, baby greens, maître d'hôtel butter [GF]*

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Executive Chef Daniel Pochron · Sous Chef Matthew Robbins

HUNTERS' TAVERN AT THE TIDEWATER INN

Dinner Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

SOUP-RISE OF THE WEEK | MP

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BUTTER LETTUCE SALAD *asparagus, peas, edamame, radish, zucchini, goat cheese, lemon vinaigrette* [GF] | 12

BLUEBERRY SALAD *baby greens, baby spinach, crumbled feta, fried shallots, blueberry champagne vinaigrette* [GF] | 11

FRIED CORN BREAD PANZANELLA *baby arugula, tomatoes, burrata, red wine vinaigrette* | 14

SALAD ENHANCEMENTS *shrimp 9 | salmon 9 | chicken 7 | crab cake MP*

FOOD WITH FRIENDS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan* [g] | 15

TAVERN FLATBREAD *tomatoes, bacon, asparagus, fontina, balsamic* | 12

SWEET CORN AND BACON FRITTERS *spicy coriander and old bay hot sauce aioli* | 11

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

STEAMED MAINE MUSSELS *chorizo, peppers, shallots, garlic, beer, butter* | 14

TOTCHOS *tater tot nachos, queso, black beans, jalapeño, pickled onion, lime sour cream* | 11

CRAB LOUIE *fried green tomatoes, maryland crab salad, cognac crab cocktail sauce* | 16

WHIPPED FETA & HONEY *herbs, pistachio dust, grilled lavash, everything crackers* [g] | 11

CHARCUTERIE *assorted meats and cheeses, pickled vegetables, accoutrements* [g] | 17

SEAFOOD MISTO *calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli* [GF] | 15

MAINS

SINGLE OR THE DOUBLE | MP

*tavern crab cake, edamame, corn, black eyed pea succotash
with virginia ham, smoked tomato cream sauce* [GF]

GRILLED CREEKSTONE FILET MIGNON | 35

dauphinoise potatoes, grilled asparagus, smoked bleu cheese butter [GF]

ADD *crab cake MP | fried oysters 12 | grilled shrimp 9*

CRISPY SKIN CHESAPEAKE ROCKFISH | 32

corn flan, maryland crab and corn sauté [GF]

DELTA DUSTED SEA BASS | 32

dirty rice, southern crustacean etouffee [GF]

SWEET TEA BRINED PORK CHOP 14 OZ | 28

cheddar cheese grits, broccolini, charred peach and basil relish [GF]

PEAS & CARROTS | 34

*grilled diver scallops, wild mushroom risotto,
carrot ginger reduction, pea shoot salad* [GF]

GRILLED PRIME NEW YORK STRIP | 42

parmesan frites, house steak sauce, red acres salad [GF]

DANIEL'S MEATLOAF (FAMILY RECIPE) | 17

garlic mashed potatoes, asparagus, red wine jus [GF]

CHICKEN AND DUMPLINGS | 24

*roasted airline breast, confit legs, roasted onions,
goat cheese gnocchi, chicken consommé*

ROASTED ITALIAN VEGGIE RAVIOLI | 24

spinach, roasted mushrooms, marinated tomatoes, red pepper coulis

SIDES TO SHARE

POMME FRITES 5 | GARLIC MASHED POTATOES 5 | CHARRED CORN SUCCOTASH 5

COUNTRY HAM MAC & CHEESE 10 | EDAMAME 7

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HUNTERS' TAVERN AT THE TIDEWATER INN

HUNTERS' TAVERN HOURS

BREAKFAST

7 Days a Week
8am - 10:30am

LUNCH

Monday - Saturday
11am - 3:30pm

DINNER

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

BRUNCH

Sunday
10:30 am - 3:30 pm

HAPPENINGS & EVENTS

LOCALS NIGHT

Every Monday
2 Courses for \$25

WINE NIGHT

Every Tuesday
Select Bottles for \$20

HAPPY HOUR

Wednesday | 4pm - 7pm
Tavern Bar & Terrace

LIVE MUSIC

Wednesday | 4pm - 7pm
Hunters' Terrace

BURGERS & BEER

Every Thursday
Signature Burger + Pint of Beer for \$18

BRUNCH & MIMOSAS

Sunday | 10:30am - 3:30pm
Brunch + \$5 Mimosas or Bellini's

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 | Classic Rooms

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 | 11am - 6pm
Sunday | 10am - 2pm

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 | Talbot Boardroom | Chesapeake Room | Oxford Room | Gold Ballroom | Crystal Room