

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 14*

FOOD WITH FRIENDS

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

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g] | 14*

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 | 13
*tomatoes, applewood bacon, red acres baby greens,
toasted sliced brioche, fried eggs*

SUNRISE SURPRISE | 12
fried scrapple, provolone, fried egg, brioche

CRAB BENEDICT | 15
jumbo lump crab, poached eggs, hollandaise sauce, side salad

DELMARVA OMELETE | 13
*three farm fresh eggs, virginia ham, maryland crab,
spinach, cheddar cheese, side salad*

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

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 | 18
atop greens or a roll with lettuce, tomato, remoulade

DEEP DISH QUICHE | 17
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* 14

FOOD WITH FRIENDS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g]* | 14

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 | 18

atop greens or a roll with lettuce, tomato, remoulade

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**

DEEP DISH QUICHE | DAILY | MP

served with marinated mushrooms, baby greens, red pepper coulis

STEAK FRITES | 20

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

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

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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* 14

FOOD WITH FRIENDS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan* [g] | 14

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 | 21 single / 40 double

*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* 14 | *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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