

HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

SCRATCH MADE SOUPS

MATT'S OYSTER STEW | 6 / 9.50

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 | 11

*dried cranberries, spiced pecans, grapefruit,
irish stout cheddar, lingonberry dressing [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

ROASTED BEET SALAD | 12

wilted greens, oranges, taleggio fondue [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 *two muffins or croissants, side of fruit | 7*

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

TAVERN FLATBREAD *roasted mushrooms, caramelized leeks, country ham, fontina, truffle oil | 12*

HUNTERS' PIEROGIES *four cheese, roasted apples, brussel sprouts, caramelized onions, chive cream sauce | 14*

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

STEAMED MAINE MUSSELS *limoncello, oven cured tomatoes, lemon thyme cream [g] | 14*

BRUNCH MAINS

CHARLESTON | 13

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

RICK'S REUBEN | 15

fried oysters, grandma's sauerkraut, thousand island, rye

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

crabby patties, poached eggs, hollandaise sauce, side salad

DELMARVA OMLETE | 13

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

ELVIS WAFFLES | 12

belgian waffle, peanut butter, bananas, "real" 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]*

DANIEL'S MEATLOAF (FAMILY RECIPE) | 17

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

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

[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 a *.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins

HUNTERS' TAVERN AT THE TIDEWATER INN

Lunch Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

MATT'S OYSTER STEW | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

LUNCHEON SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

BUTTER LETTUCE SALAD | 12

*belgium endive, stilton cheese, pomegranate seeds,
granny smith apple 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

ROASTED BEET SALAD | 14

wilted greens, oranges, taleggio fondue [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 [g]* | 14

TAVERN FLATBREAD *roasted mushrooms, caramelized leeks, country ham, fontina, truffle oil* | 12

HUNTERS' PIEROGIES *four cheese, roasted apples, brussel sprouts, caramelized onions, chive cream sauce* | 14

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

STEAMED MAINE MUSSELS *limoncello, oven cured tomatoes, lemon thyme cream [g]* | 14

KNOXIE'S STREET TACOS (HUNTERS' STYLE) *roasted duck confit, wild mushrooms, chayote pomegranate slaw* | 14

SAUTEED SHRIMP *couscous salad, curry vinaigrette* | 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

DUCK DIP | 17

*caramelized onion, wild mushrooms, garlic aioli,
lingonberry jus, demi baguette*

RICK'S REUBEN | 15

fried oysters, grandma's sauerkraut, 1000 island, rye

NORTH MEETS SOUTH BLT | 14

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

THE COPENHAGEN | 14

liverwurst, red onions, champagne mustard, rye

PEPÉ LE PEW | 13

shaved ham, brie, mango chutney, sprouts, fresh baked croissant

PORTO PATTY | 14

*portobello mushroom patty melt, gruyere cheese,
baby arugula, dijon mustard, rye*

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

STEAK FRITES | 20

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

DANIEL'S MEATLOAF (FAMILY RECIPE) | 17

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

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

[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 a *.*

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins

HUNTERS' TAVERN AT THE TIDEWATER INN

Dinner Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50
MATT'S OYSTER STEW | 6 / 9.50
CREAM OF CRAB [GF] | 6 / 9.50

TAVERN OYSTERS

LOCAL OYSTERS ON THE HALF SHELL | 12
BROILED OYSTERS | 14
with crab and parmesan

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11
BUTTER LETTUCE SALAD *belgium endive, stilton cheese, pomegranate seeds, granny smith apple vinaigrette* [GF] | 12
ROASTED BEET SALAD *wilted greens, oranges, taleggio fondue* [GF] | 14
EASTERN SHORE LYONNAISE SALAD *yellow frisee, bacon lardons, french beans, marinated tomatoes, poached duck egg* [GF] | 13
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* [g] | 14
TAVERN FLATBREAD *roasted mushrooms, caramelized leeks, country ham, fontina, truffle oil* | 12
WILD MUSHROOM RAGOUT *mascarpone dumplings* | 13
HUNTERS' PIEROGIES *four cheese, roasted apples, brussel sprouts, caramelized onions, chive cream sauce* | 14
SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16
STEAMED MAINE MUSSELS *limoncello, oven cured tomatoes, lemon thyme cream* [g] | 14
KNOXIE'S STREET TACOS (HUNTERS' STYLE) *roasted duck confit, wild mushrooms, chayote pomegranate slaw* | 14
SAUTEED SHRIMP *couscous salad, curry vinaigrette* | 15
CREEKSTONE BEEF CARPACCIO *baby arugula, shaved parmesan, mustard caper sauce* [GF] | 13

MAINS

HUNTERS' CRAB CAKE | 21 single / 38 double
jumbo lump cake, vegetable du jour, potatoes [GF]
CREEKSTONE FILET MIGNON | 35
salsify, wild mushrooms, roasted fingerling potatoes, cippolini onions, mushroom worcestershire sauce [GF]
ADD *crab cake 14 | fried oysters 12 | grilled shrimp 9*
CRISPY SKIN CHESAPEAKE ROCKFISH | 32
butternut squash flan, vegetable noodles, green curry sauce [GF]
WHOLE BRONZINO | 35
tri-color quinoa, greek olives, artichokes, basil vierge [GF]
CHESHIRE FARMS PORK CHOP 14 OZ | 28
grilled, red lentils, apple cider braised cabbage, spaetzle [g]
GRILLED DAY BOAT SCALLOPS | 34
lemongrass broth, pad thai noodles, shiitakes, baby carrots, spring onions, watercress
GRILLED PRIME NEW YORK STRIP | 45
12 oz. creekstone, sautéed spinach, lobster mac and cheese, steak sauce
DANIEL'S MEATLOAF (FAMILY RECIPE) | 17
garlic mashed potatoes, asparagus, red wine jus [GF]
CHICKEN OSCAR | 28
hunters' tavern style, crab, leeks, gruyere, roasted brussels, hollandaise sauce
ROASTED BUTTERNUT SQUASH STEAKS | 24
wilted spiced kale, toasted pumpkin seeds [GF]

SIDES TO SHARE

POMME FRITES 5 | GARLIC MASHED POTATOES 5 | BRUSSEL SPROUTS 5 | LOBSTER MAC & CHEESE 10 | EDAMAME 7

[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 a *.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins