

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
*red beets, oranges, arugula, prosciutto, burrata cheese,
pistachios, lemon oil [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