

HUNTERS’ TAVERN | TIDEWATER INN | DINNER

SCRATCH MADE SOUPS

SNAPPING TURTLE [GF] | 8 / 13

CREAM OF CRAB [GF] | 9 / 14

SOUP DU JOUR | MP

SALADS

TAVERN HOUSE SALAD [GF] | 8 / 12

TAVERN CAESAR SALAD [g] | 8 / 12

SUMMER BIBB SALAD 14

watermelon, blackberries, chapel creamery bleu cheese, candied pecans, blackberry vinaigrette [GF]

BURRATA SALAD 16

heirloom tomatoes, grilled corn, pickled red onions, crispy pancetta, mâché lettuce, sherry vinaigrette [GF]

BEET SALAD 15

roasted beet wedges, grapefruit and orange segments, goat cheese, hazelnuts, frisee, green goddess dressing [GF]

SALAD ENHANCEMENTS

chicken 9 | shrimp 12 | salmon 12

crab cake MP | bistro steak 15 | 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 cheeses, spicy spreadable salami, duck rillettes, honeycomb, accouterments [g]

HUNTERS’ CALAMARI 16

shrimp, banana peppers, tobiko old bay aioli, scallions [GF]

TUNA TARTAR 18

marinated tuna, cucumber, avocado mousse, chili crisp, sesame seeds, wonton straws [g]

TAVERN MUSSELS 17

garlic, shallots, white wine, coconut ginger broth, sweet potato fries, garlic aioli [GF]

CHICKEN MOLE FLATBREAD 16

tajin chicken, mole sauce (contains tree nuts), lime crema, onions + peppers, cotija, oaxaca cheese, corn salsa

SEARED SCALLOPS 19

chilled soba noodle salad, cucumbers, carrots, asian dressing, sesame seeds, ginger soy sauce

FRIED GREEN TOMATOES 18

jumbo lump crab, grilled corn relish, pancetta, smoked bacon aioli [GF]

CHICKEN LOLLIPOPS 15

butter milk fried chicken, corn salsa, sriracha honey glaze

MAIN PLATES

SINGLE AND DOUBLE CRAB CAKE grilled corn succotash, garlic mashed potatoes, old bay aioli [GF] MP

6 OZ. FILET MIGNON duchess potato, carrot and french beans, bearnaise [GF] MP

JERK MAHI MAHI grilled zucchini, squash, coconut lime rice, pineapple citrus relish [GF] 26

MAINE LOBSTER whole poached lobster, squid ink tortellini, boursin cheese, parmesan, uni butter, lemon beurre blanc MP

NEW YORK STRIP jumbo shrimp, cajun butter, grilled asparagus, red beans and rice [GF] MP

TUSCAN SHRIMP summer zoodles, shallot, garlic, basil, tomato, spinach, burrata, creamy chesapeake alfredo sauce [GF] 32

PAN SEARED SCALLOPS blackened scallops, saffron risotto, tomato, peas, peas shoots, beurre blanc [GF] MP

BARBECUE GLAZED SALMON smoked salmon steak, sauteed garden vegetables, fingerling au gratin potatoes [GF] 30

AIRLINE CHICKEN tea brined chicken, basmati rice, sauteed peas, floral pea blossom honey glaze [GF] 28

LAMB LOIN prosciutto and sage wrapped loin, asparagus, dijon herb mashed potatoes, trumpet mushrooms, demi-glaze [GF] 38

PORK CARBONARA pork scallopini, capellini, pancetta, chanterelles, tomatoes, broccoli, pecorino, parmesan 36

VEGETARIAN STEAK cauliflower puree, broccoli, roasted potatoes, vegetable demi 27

SIDES TO SHARE | 7 EACH

POMME FRITES | GARLIC MASHED POTATOES | SWEET POTATO FRIES | CHEF’S SELECTED VEGETABLE | GRILLED CORN SUCCOTASH | RED BEANS & RICE

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	LUNCH	DINNER	BRUNCH
Friday - Sunday 8am - 10:00am	Monday - Saturday 10:30am - 3:30pm	Sunday - Thursday 4pm - 9pm Friday & Saturday 4pm - 10pm	Sunday 10:30am - 3:30 pm

**Grab N' Go Breakfast is available at the Front Desk for hotel guests Monday - Thursday from 8:00am - 10:00am.*

HAPPENINGS & EVENTS

HAPPY HOUR Sunday - Friday 3:30pm - 6pm Tavern Bar	LOCALS NIGHT Every Monday 3 Courses for \$35	BURGER NIGHT Every Thursday Signature Wagyu Burger + Pint for \$23	SUNDAY BREAKFAST, BRUNCH & MIMOSAS Breakfast 8am - 10:00am Brunch 10:30am - 3:30pm
BEFORE THE RUSH 7 Days a Week 3:30pm - 5:30pm 3 Courses for \$35		HUNTERS’ LATE NIGHT Friday - Saturday 10:00pm - 12:00am Special Late Night Menu	

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
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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