

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