

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

[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