

HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

SCRATCH MADE SOUPS

EASTERN SHORE MINISTRONE | 6 / 9.50

SNAPPING TURTLE | 6 / 9.50
tomato, sherry, hard boiled eggs

CREAM OF CRAB | 9 / 13
jumbo lump, cream, brandy [GF]

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

AMBROSIA | 12

butter lettuce, grapefruit, orange, celery,
cucumbers, basil, buttermilk coconut dressing [GF]

GRILLED BEEF SALAD | 18

kalamata tomato relish, bacon, bleu cheese, avocado,
pickled onion, toasted cumin vinaigrette* [GF]

TAVERN CAESAR SALAD [g] | 6.50/11

ROASTED BEET SALAD | 13

arugula, shaved fennel, goat cheese mousse,
apple 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 MP

FOOD WITH FRIENDS

BAKER'S BASKET one muffin or one croissants, side of fruit | 7

EASTERN SHORE CRAB & ARTICHOKE DIP jumbo lump, artichokes, spinach, cheddar, crostini, grilled naan [g] | 16

TAVERN FLATBREAD bbq pulled chicken, mascarpone, monterey jack, pickled onions, frisee salad | 12

CHARCUTERIE assorted meats and cheeses, pickled vegetables, accoutrements [g] | 23

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

CRAZY CAJUN MUSSELS onion, garlic, tomato, chili, lemon, beer, crostini [g] | 15

BRUNCH MAINS

CHARLESTON | 13

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

CUBANO | 13

slow roasted pulled pork, artisan jack cheese, bacon,
avocado, mustard, cilantro crème, black bean spread, torta

OPEN FACE BLT | 15

two eggs sunny side, fried green tomatoes, applewood bacon,
red acres baby greens, toasted sliced brioche

SUNRISE SURPRISE | 12

fried scrapple, provolone, fried egg, brioche

GREEN EGGS & HAM | 15

two eggs poached, english muffin, canadian bacon,
spinach, onions, hollandaise

DELMARVA OMELET | 16

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

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

ELVIS WAFFLES | 12

belgian waffle, peanut butter, bananas, vermont maple syrup

TAVERN BURGER | 17

8 oz. creekstone patty, cheese,
brioche roll or naked with lettuce and tomato*

CRAB CAKE SANDWICH | MP

atop greens or a roll with lettuce, tomato, remoulade

QUICHE OF THE DAY | MP

Ask server about our daily flavor. *May contain shellfish*
served with 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