

# HUNTERS' TAVERN AT THE TIDEWATER INN

Lunch Menu

## SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

MATT'S OYSTER STEW | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

## LUNCHEON SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

BUTTER LETTUCE SALAD | 12

*belgium endive, stilton cheese, pomegranate seeds,  
granny smith apple 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

ROASTED BEET SALAD | 14

*wilted greens, oranges, taleggio fondue* [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* [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

KNOXIE'S STREET TACOS (HUNTERS' STYLE) *roasted duck confit, wild mushrooms, chayote pomegranate slaw* | 14

SAUTEED SHRIMP *couscous salad, curry vinaigrette* | 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*

DUCK DIP | 17

*caramelized onion, wild mushrooms, garlic aioli,  
lingonberry jus, demi baguette*

RICK'S REUBEN | 15

*fried oysters, grandma's sauerkraut, 1000 island, rye*

NORTH MEETS SOUTH BLT | 14

*scottish salmon, fried green tomatoes, applewood bacon,  
garlic aioli, brioche*

THE COPENHAGEN | 14

*liverwurst, red onions, champagne mustard, rye*

PEPÉ LE PEW | 13

*shaved ham, brie, mango chutney, sprouts, fresh baked croissant*

PORTO PATTY | 14

*portobello mushroom patty melt, gruyere cheese,  
baby arugula, dijon mustard, rye*

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*

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