HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

SCRATCH MADE SOUPS

EASTERN SHORE MINESTRONE | 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 bbg 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, fried eggs

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]

HUNTERS' TAVERN AT THE TIDEWATER INN

HUNTERS' TAVERN HOURS

BREAKFAST

7 Days a Week 8am - 10:30am LUNCH

Monday - Saturday 11am - 3:30pm DINNER

Sunday - Thursday | 4pm - 9pm Friday & Saturday | 4pm - 10pm BRUNCH

Sunday 10:30 am - 3:30 pm

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 | Classic Rooms

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 | 11am - 6pm Sunday | 10am - 2pm

410.822.1305 | spainfo@tidewaterinn.com

WEDDINGS & EVENTS

With a premiere downtown location and stunning event venues, Tidewater Inn invites you to celebrate an unforgettable day.

TIDEWATER INN WEDDINGS

Two Exquisite Ballrooms | Outdoor Ceremony Venues | Inspired Cuisine | Legendary Service

TIDEWATER MEMORABLE MEETINGS & EVENTS

Carriage House | Talbot Boardroom | Chesapeake Room | Oxford Room | Gold Ballroom | Crystal Room

BRIEF HISTORY OF THE TIDEWATER INN

In 1712, the Talbot County Courthouse moved to what is now Easton from Oxford, Maryland. At the time of the relocation, the town of Easton was comprised of a single tavern and four homes. These early homes provided lodging along with food and drink to patrons who were tending to business in the area. In 1786, a new town was officially authorized and named Talbot but only two years later changed to Easton. In 1891, a new hotel was erected on the site of the present-day Tidewater Inn. It operated under several names, most notably the Avon Hotel until it was destroyed by a fire in 1944. The destruction of the Avon Hotel left Easton without a major hotel for several years.

In 1947, A. Johnson Grymes broke ground on the Tidewater Inn which still stands today. Due to postwar shortages of steel and plumbing, the Tidewater Inn took nearly two years to complete construction. On September 3, 1949, the Tidewater Inn opened its doors to 4,000 guests to celebrate the Grand Opening of a building that has shown to have equal significance to the town of Easton as the Talbot County Courthouse. In 1954, an addition on the north wing added an exquisite ballroom and additional guest rooms. During this time, the Tidewater Inn served as a gateway to the Eastern Shore as new automobile transportation routes increased the volume of visitors.

With the vision of a full restoration and the untimely passing of Josh Freeman, the Tidewater Inn was sold without his vision coming to fruition. In 2009, the Tidewater Inn was purchased under the direct ownership and management of John Wilson and Coastal South. With a plan to recapture the Tidewater Inn as "The Pride of the Eastern Shore", a plan was put in place to fully restore the Inn. This extensive renovation began shortly after the sale and included the total renovation of all ball-rooms, public spaces, guest rooms, restaurant and an overhaul of the heating and air system.

As the Pride of the Eastern Shore, it is our mission to create a place where guests gather to celebrate life's greatest occasions and our community is enriched through our support of local programs, events and businesses.