

# HUNTERS' TAVERN AT THE TIDEWATER INN

Brunch Menu

## SCRATCH MADE SOUPS

MATT'S OYSTER STEW | 6 / 9.50

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 | 11

*dried cranberries, spiced pecans, grapefruit,  
irish stout cheddar, lingonberry dressing [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 | 12

*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

BAKER'S BASKET *two muffins or croissants, side of fruit | 7*

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*

## BRUNCH MAINS

CHARLESTON | 13

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

RICK'S REUBEN | 15

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

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

*crabby patties, poached eggs, hollandaise sauce, side salad*

DELMARVA OMLETE | 13

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

ELVIS WAFFLES | 12

*belgian waffle, peanut butter, bananas, "real" 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]*

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