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**SOUPS**

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CREAM OF CRAB *jumbo lump, cream, brandy* [GF] | 6 cup / 9.50 bowl / 25 quartCHEF RAY'S SNAPPING TURTLE *tomato, sherry, hard boiled eggs* | 6 cup / 9.50 bowl / 25 quart

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**SALADS**

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TAVERN HOUSE SALAD | 6.50/11

TAVERN CAESAR SALAD | 6.50/11

BUTTER LETTUCE SALAD

*dried cranberries, spiced pecans, grapefruit, irish stout cheddar, lingonberry dressing* [g] | 11

ROASTED BEET SALAD

*red beets, oranges, arugula, prosciutto, burrata cheese, pistachios, lemon oil* [GF] | 12

GRILLED BEEF SALAD

*kalamata tomato relish, bacon, bleu cheese, avocado, pickled onion, toasted cumin vinaigrette\** [GF] | 16

GRILLED CHICKEN COBB

*chopped greens, tomato, crispy bacon, hard boiled egg, pickled red onion, avocado, bleu cheese* [GF] | 16SALAD ENHANCEMENTS *shrimp* 7.50 | *salmon* 7.50 | *chicken* 7 | *crab cake* 13

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**APPETIZERS**

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EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar* [g] | 14JERSEY FLATBREAD *heirloom tomatoes, applewood smoked bacon, fontina, grilled corn, balsamic reduction* | 12FRIED GREEN TOMATOES *smoked bacon aioli, Edwards ham, yellow frisee, shallot vinaigrette* | 11SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16SPICY GRILLED SHRIMP *jumbo shrimp, cantaloupe, cucumbers, mint, secret spice, lime\** [g] | 15PIEROGIES *mushy peas, caramelized onion, shaved romaine, chive cream* | 14

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**DINNER ENTREES**

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DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17LEMON THYME ROASTED CHICKEN *french beans, baby carrots, garlic mashed potatoes, herb jus* | 26CREEKSTONE PETITE FILET *vegetable du jour, potatoes, red wine jus\** [GF] | 35HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 doublePORK SCHNITZEL *braised red cabbage, spaetzli, bacon, gruyere, onions, lemon sauce* [GF] | 28STEAK FRITES 8 oz. *bistro tender, fries, baby greens, maître d'hôtel butter\** [GF] | 20TAVERN BURGER 8 oz. *patty, cheese, brioche roll or naked with lettuce and tomato\** [g] | 16DANIEL'S MEATLOAF *family recipe, garlic mashed potatoes, asparagus, red wine jus* [GF] | 17VEGETARIAN RAVIOLI *sautéed spinach, roasted tomatoes, mushrooms, red pepper coulis* | 28

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**DESSERT** - \$8 EACH

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SMITH ISLAND CAKE *ask server for seasonal flavor*KAT'S MEOW *gianduja chocolate, crushed wafers, whipped chocolate mousse*CAMEL APPLE BRIOCHE BREAD PUDDING *vanilla Tahitian sauce*CHEF'S GLUTEN FREE SELECTION *ask server for daily selection*

[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 \*.*

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Executive Chef Daniel Pochron • Sous Chef Matthew Robbins

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