



SCRATCH MADE SOUPS

MARYLAND CRAB | 6 / 9.50
 tomato, vegetable [GF]

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

CREAM OF CRAB | 6 / 9.50
 jumbo lump, cream, brandy [GF]

SALAD STARTERS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

GRILLED WEDGE SALAD | 14

*baby iceberg, marinated tomatoes, applewood bacon,
 farm fresh eggs, buttermilk, bleu cheese dressing [GF]*

FARM SALAD | 13

*red acres greens, blueberries, watermelon,
 feta, candied pecans, lemon oil [GF]*

BEEF SALAD | 14

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

SALAD ENHANCEMENTS

shrimp 9 | salmon 9 | chicken 7 | crab cake 14

FOOD WITH FRIENDS

TAMMY'S FRIED GREEN TOMATOES | 12
smoked pork belly, peppadew pimento cheese [GF]

SEARED AHI TUNA | 16

seaweed salad, wasabi, asian glaze, ginger [g]

KNOXIE'S STREET TACOS (HUNTERS' STYLE) | 14

*braised leg of lamb, cucumber & tomato pico,
 pickled onions, feta cream*

JERSEY FLATBREAD | 12

*heirloom tomatoes, applewood smoked bacon,
 fontina, grilled corn, balsamic reduction*

EASTERN SHORE CRAB & ARTICHOKE DIP | 14
jumbo lump, artichokes, spinach, cheddar, crostini [g]

DUCK PROSCIUTTO & MELON | 14

cantaloupe, blackberry chutney, arugula [GF]

GOAT CHEESE CANNELLONI | 13

wilted spinach toasted almonds, brown butter

SALMON & CORN CAKE | 14

green tomato cucumber slaw, mustard sauce [GF]

SPICY GRILLED SHRIMP | 15

*colossal shrimp, cucumber and cantaloupe relish *[GF]*

MAINS

HUNTERS' CRAB CAKE | 21 single / 38 double
jumbo lump cake, vegetable du jour, potatoes [GF]

BLACKENED CHESAPEAKE ROCKFISH | 32

sweet corn pudding, lump crab, lemongrass, caviar [GF]

CREEKSTONE PETITE FILET | 35

*roasted broccoli, pickled shallots, candied pecans,
 crab stuff "baked potato" *[GF]*

PORK SCHNITZEL | 28

red cabbage, spaetzli, bacon, gruyere, onion, lemon sauce [g]

DANIEL'S MEATLOAF | 17

*family recipe, garlic mashed potatoes,
 asparagus, red wine jus [GF]*

ZA'ATAR DUSTED SCOTTISH SALMON | 26

peas, cukes, tomatoes, romaine, mint, lemon vinaigrette [GF]

GRILLED DIVER SCALLOPS | 34

roasted cauliflower, caper, soy sauce, brown butter [GF]

ROASTED HALF BIRD | 24

*brined, seasoned, french beans, baby carrots,
 garlic mash, lemon thyme jus [GF]*

VEGETARIAN RAVIOLI | 28

spinach, roasted tomatoes, mushrooms, red pepper coulis

SHRIMP & GRITS | 24

*cream corn grits, spicy seared shrimp,
 andouille sausage*

OUR LEADERS VISION

We look forward to fulfilling the vision of John Wilson. He was our inspiration, our leader and a true visionary for our company and community. We will work hard to ensure his vision will continue to thrive and grow. JW always said, "we are in the celebration business" and we promise to continue celebrating all of the big and small moments.

[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

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