

# HUNTERS' TAVERN AT THE TIDEWATER INN

## Lunch Menu

### SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

SOUP-RISE OF THE WEEK | MP

### LUNCHEON SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BUTTER LETTUCE SALAD | 12  
*asparagus, peas, edamame, radish, zucchini,  
goat cheese, lemon vinaigrette [GF]*

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

GRILLED SALMON NICOISE SALAD | 17

*french beans, yukon golds, arugula,  
tomatoes, olives, mustard vinaigrette [GF]*

BLUEBERRY SALAD | 11  
*baby greens, baby spinach, crumbled feta,  
fried shallots, blueberry champagne 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* 14

### FOOD WITH FRIENDS

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

TAVERN FLATBREAD *tomatoes, bacon, asparagus, fontina, balsamic* | 12

WHIPPED FETA & HONEY *herbs, pistachio dust, grilled lavash, everything crackers [g]* | 11

TOTCHOS *tater tot nachos, queso, black beans, jalapeño, pickled onion, lime sour cream* | 11

SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger [g]* | 16

STEAMED MAINE MUSSELS *chorizo, peppers, shallots, garlic, beer, butter* | 14

CORN BREAD BATTERED SHRIMP *creamy slaw, cocktail sauce* | 13

SEAFOOD MISTO *calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli [GF]* | 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*

THE SOUTHERNER | 14

*fried chicken club, shaved ham, provolone,  
arugula, tomatoes, garlic aioli, sourdough*

THE COPENHAGEN | 14

*liverwurst, red onions, champagne mustard, rye*

MUSHROOM BBQ | 12

*pulled mushroom BBQ, creamy coleslaw, pickles, brioche*

FORGEDDA 'BOUT IT | 14

*new york pastrami, corned beef, slaw, swiss cheese, rye*

CRAB CAKE SANDWICH | 18

*atop greens or a roll with lettuce, tomato, remoulade*

TEXAS RANGER | 14

*beef brisket, sautéed onions, peppers, smoked bleu cheese,  
marinated tomatoes, torpedo roll*

NORTH MEETS SOUTH BLT | 14

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

DANIEL'S MEATLOAF SAMMY | 13

*cold or hot, naked or with lettuce and tomato, sourdough*

TAVERN BURGER | 16

*8 oz. creekstone patty, cheese,  
brioche roll or naked with lettuce and tomato\**

DEEP DISH QUICHE | DAILY | MP

*served with marinated mushrooms, baby greens, red pepper coulis*

STEAK FRITES | 20

*8 oz. bistro tender, fries, baby greens, maître d'hôtel butter\* [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 an \*.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins

# HUNTERS' TAVERN AT THE TIDEWATER INN

*Dinner Menu*

## SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

SOUP-RISE OF THE WEEK | MP

## SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BUTTER LETTUCE SALAD *asparagus, peas, edamame, radish, zucchini, goat cheese, lemon vinaigrette* [GF] | 12

BLUEBERRY SALAD *baby greens, baby spinach, crumbled feta, fried shallots, blueberry champagne vinaigrette* [GF] | 11

FRIED CORN BREAD PANZANELLA *baby arugula, tomatoes, burrata, red wine vinaigrette* | 14

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, grilled naan* [g] | 14

TAVERN FLATBREAD *tomatoes, bacon, asparagus, fontina, balsamic* | 12

SWEET CORN AND BACON FRITTERS *spicy coriander and old bay hot sauce aioli* | 11

SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16

STEAMED MAINE MUSSELS *chorizo, peppers, shallots, garlic, beer, butter* | 14

TOTCHOS *tater tot nachos, queso, black beans, jalapeño, pickled onion, lime sour cream* | 11

CRAB LOUIE *fried green tomatoes, maryland crab salad, cognac crab cocktail sauce* | 16

WHIPPED FETA & HONEY *herbs, pistachio dust, grilled lavash, everything crackers* [g] | 11

CHARCUTERIE *assorted meats and cheeses, pickled vegetables, accoutrements* [g] | 17

SEAFOOD MISTO *calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli* [GF] | 15

## MAINS

SINGLE OR THE DOUBLE | 21 single / 40 double

*tavern crab cake, edamame, corn, black eyed pea succotash  
with virginia ham, smoked tomato cream sauce* [GF]

GRILLED CREEKSTONE FILET MIGNON | 35

*dauphinoise potatoes, grilled asparagus, smoked bleu cheese butter* [GF]

ADD *crab cake* 14 | *fried oysters* 12 | *grilled shrimp* 9

CRISPY SKIN CHESAPEAKE ROCKFISH | 32

*corn flan, maryland crab and corn sauté* [GF]

DELTA DUSTED SEA BASS | 32

*dirty rice, southern crustacean etouffee* [GF]

SWEET TEA BRINED PORK CHOP 14 OZ | 28

*cheddar cheese grits, broccolini, charred peach and basil relish* [GF]

PEAS & CARROTS | 34

*grilled diver scallops, wild mushroom risotto,  
carrot ginger reduction, pea shoot salad* [GF]

GRILLED PRIME NEW YORK STRIP | 42

*parmesan frites, house steak sauce, red acres salad* [GF]

DANIEL'S MEATLOAF (FAMILY RECIPE) | 17

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

CHICKEN AND DUMPLINGS | 24

*roasted airline breast, confit legs, roasted onions,  
goat cheese gnocchi, chicken consommé*

ROASTED ITALIAN VEGGIE RAVIOLI | 24

*spinach, roasted mushrooms, marinated tomatoes, red pepper coulis*

## SIDES TO SHARE

POMME FRITES 5 | GARLIC MASHED POTATOES 5 | CHARRED CORN SUCCOTASH 5

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