

Snacks 5

Beer Cheese & Pretzel Cracker | 24hr Onion Dip & Chips | ChickPea Fries & Romesco | BeDeviled Eggs

Appetizers

 **Za'atar Wings 12**
dry rubbed, yogurt-ranch

Jersey Potato Skins 13
Benton's bacon, jalapeno, herbs, cheese sauce

 **Local Burrata 14**
spring onions, asparagus, almond pesto, crostini

Maryland Crabcake 15
spicy remoulade, tarragon, marinated vegetables

Giant Meatball 10
ricotta, marinara, sesame-semolina bread


PEI Mussels 14
chorizo, jalapeño, lager, cilantro, grilled bread

Rhode Island Calamari 12
giardiniera vinaigrette, celery, parsley

Minestrone Soup 7
parmesan broth, beans, ditalini

Salads

add chicken \$4 or shrimp \$6

 **Wedge 13**
Benton's bacon, spice & seed crunch, smokey blue cheese, green goddess dressing

 **Chopped 12**
greens, shaved vegetables, olives, feta, oregano vinaigrette

 **Bloody Beet 12**
yogurt, pistachio, greens, pan drippings

THE FARM AND FISHERMAN



TAVERN

Forsythia Fields

Special thanks to the local farmers and purveyors that provide premium ingredients for our fabulous fare.

Supper Plates

Chicken Baked in Hay 25
fennel pollen & esplette crust, spring green spaetzle, chicken jus

Pork Milanese 26
arugula, white beans, chorizo gravy

 **Mediterranean Veg Plate 18**
pea falafel, grilled asparagus, beans, chipotle-tahini, pita

Fish & Chips 19
beer battered fish, fries, tartar, lemon

Rigatoni Bolognese 24
boar ragu, soffrito, parmesan

 **Tri Tip Sirloin 28**
asparagus, fork smashed potatoes, tavern steak sauce

 **Seared Red Trout 25**
quinoa, grilled asparagus & spring pea salad, almonds, tahini

 **Roasted Atlantic Cod 27**
crispy local grit cake, spring green & asparagus salsa verde, andouille

Daily Fish M.P.

For The Table

 **Tavern Pretzel 9**
cheese fondue, hot mustard, bacon marmalade

Breads & Spreads 16
smoky hummus, romesco, chickpea fries, pickles, puffed pita

 **Our Daily Cheese 19**
3 local cheeses, fruit, nuts, crisps & crackers, honey

  **Caramelized Cauliflower 10**
curried mushroom cream

Goat Taco-Pita 14
braised goat, mint, radish, feta, salsa roja

Sandwiches

Served with twice-cooked fries or simple green salad

Triple Stacked BLT 12
overnight tomatoes, thick cut bacon, tavern aioli

The Astoria Burger 15
local lamb, feta, cucumber, grilled onion, tahini ketchup

The Colonial Burger 16
grass-fed beef, bacon, onion, Vermont cheddar, malt mayo

The Industrial Burger 15
double brisket burger, American cheese, tavern sauce, pickles

 **Cauliflower Panini 12**
pickled carrots, arugula, jalapeño, citrus aioli, ricotta salata

Veteran Stadium Roast Pork 14
braised greens, sharp provolone, garlic confit

Hand-Carved Turkey Panini 12
almond-herb pesto, local mozzarella, overnight tomatoes

Beer Battered Fish 13
iceberg, overnight tomatoes, tartar

 GLUTEN FREE  VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.