

Starters

Addie's Soup Made Fresh Daily

By the Cup or Bowl \$5 / \$9

Buttermilk Battered Fried Calamari

Chipotle Ré-moulade, Fresh Parsley & Parmesan Cheese \$10

Grilled Quesadilla

Smoked Red Onion, Roasted Peppers, Pepper Jack Cheese,
Chipotle-Crème Fraîche, Cilantro & White Cabbage Slaw \$9

Add Chicken \$2 Add Shrimp \$3

Salads

Salad of Assorted Organic Field Greens with Champagne Vinaigrette \$8

Great Hill Blue Cheese, Candied Pecans & Nob Hill Apples, Mixed Organic Greens \$11

Crisp Romaine Leaves with Classic Caesar Dressing

Garnished with Parmesan, Grated Egg, Croutons & Anchovy Filet \$11

Seasonal Vegetable Salad

Arugula, Baby Carrot, , Grilled Winter Squash, Yukon Gold Potatoes, English Peas,
Turnips, Radish, Benton Bacon, Buttermilk Pepper Dressing \$12

Add Signature Items:

Grilled Chicken or Squid; Fried Oysters or Fried Calamari \$7

Grilled Shrimp, Roseda Tri Tip Steak, or Pan Seared Atlantic Salmon \$8

White

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| *Cava, Codorniu, Brut, Spain, NV | 9 |
| *Prosecco, Villa Jolanda, Extra Dry, Italy, NV (200ml split) | 11 |
| Pinot Grigio, Benvolio, Friuli, Italy, '09 | 10 |
| Pinot Gris, Three Pears, Napa Valley, CA | 10 |
| Riesling, KungFu Girl, WA, '10 | 10 |
| Sauvignon Blanc, Domaine de la Chaise, Touraine, France, '09 | 9 |
| Sauvignon Blanc, John Anthony, Napa Valley, '09 | 12 |
| Chardonnay, Sugarloaf Mountain Vineyards, MD, '08 | 10 |
| Chardonnay, Travis, Unfiltered, Monterey, CA, '08 | 11 |
| Chardonnay, Lander-Jenkins, CA, '09 | 10 |
| Viognier, Las Perdices, Mendoza, Argentina, '10 | 10 |

Wines by the Glass

Red

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| Pinot Noir, Byron, Santa Barbara, CA, '09 | 12 |
| Tempranillo, Zaco, Rioja, Spain, '08 | 9 |
| Syrah, Benziger Family Winery, North Coast, CA, '06 | 10 |
| Merlot, Thomas Henry, Napa Valley, CA, '06 | 10 |
| Malbec, Spetima, Mendoza, Argentina, '10 | 9 |
| Malbec/Syrah, Tilia, Mendoza, Argentina, '09 | 8 |
| Cab. Sauvignon, Sugarloaf Mt. Vineyards, MD, '07 | 11 |
| Cab. Sauvignon, Lander-Jenkins, CA, '08 | 12 |
| Zinfandel, Four Vines "Old Vine Cuvee," Sonoma, CA, '09 | 10 |

~~~~Please Tell Your Server If You Have Any Food Allergies or Dietary Restrictions~~~~

## Addie's Sandwiches

### Hardwood Grilled Chicken Breast

Warm Brie Cheese, Mixed Organic Greens & Pesto on a Baguette with Shoestring Fries \$13

### Hardwood Grilled Portobello Sandwich

Portobello Mushroom, Roast Winter Squash, Smoked Sweet Onion & Fresh Mozzarella,  
Served on Herbed Focaccia with Pesto Sauce, Mixed Field Greens & Red Lentil Salad \$12

### Prosciutto Wrapped Mozzarella Sandwich

Hardwood Grilled with Organic Greens, Balsamic-Sun Dried Tomato Vinaigrette,  
On Toasted Focaccia, Served with Arugula Salad \$12

### Addie's Fried Oyster Po' Boy

Cornmeal Coated Fried Chincoteague Oysters, Served on a Baguette  
with Addie's Signature Chipotle Remoulade & Shoestring Fries \$12

### Cuban Sandwich

Roasted Pork, Benton Ham, Bread & Butter Pickles, Mustard & Ale Cheese,  
Pressed and Served Hot with Mixed Green Salad \$12

### Hardwood Grilled Angus Burger

Soft Kaiser Roll, Bibb Lettuce, Smoked Onion & Addie's Special Sauce with Shoestring Fries \$12

White Cheddar, Brie or Great Hill Blue Cheese \$2

Smokey Benton Bacon \$2

## Entrées

### Prince Edward Island Mussels

Steamed with Garlic, Shallots, Red Pepper Flakes, Tomato Concassé & Lemon \$14

### Shrimp & Stone Ground Grits

Sautéed Shrimp in Sweet Pepper-Tomato Butter Sauce  
over Herb Grits, Grilled Benton Ham \$17

### Pan Roasted Atlantic Salmon

Fingerling Potatoes, Garlicky Mustard Greens, Pickled Pumpkin Tartar Sauce \$16

### Addie's Steak Frites

Grilled Roseda Tri Tip Steak, Sweet Potato Steak Fries, Wilted Seasonal Greens,  
House Made Steak Sauce \$17

## Risotto

A Chef's Prepared Selection Each Day \$15