



by the glass

bubbles

Prosecco *Isotta Manzoni* 10
Cava *Totus Tuus* 10

white

Pinot Grigio *Scarbolo* 10
Garganega *Corte Gardoni* 10
Xarello *Albet I Noya* 11
Chardonnay *Cloudfall* 12
Sancerre *Domaine Tassin* 14

rosé

Syrah *Domaine des Terrisses* 10

red

Garnacha Bl. *La Tribu* 9
Super Tuscan *Altesino* 11
Malbec *Lancatay* 12
Bordeaux *Chateau Moula* 12
Pinot Noir *Battle Creek* 14
Dolcetto *Elio Grasso* 14

zero proof 4

Mint *Limonada*
house-made lemonade

Cranberry *Soda Pop*
ginger, raw sugar, soda

to share

Daily Oysters 3 each
½ dozen 16 dozen 30

Marinated Olives * 6
picholine, kalamata & castelvetrano

Chick Pea & Garlic Hummus * 9
aleppo pepper & grilled pita

Yellow Fin Tuna Ceviche * 16
jalapeño, fennel, radish, chive & lime

Calamari Fritto * 13
pomodoro & cherry pepper

Bacon Wrapped Medjool Dates 8
mustard yogurt

Lamb Meatballs 12
san marzano, herb & feta

Chef's Board 25

three artisan cured meats
three cheeses

olive, pickle, almond, jam

soup & salads

Spring Garlic Soup * 10
cured asparagus & *agrumato*

Insalata Caesar 10
romaine, parmigiano & brioche crouton

NJ Green Salad * 12
farm greens, roasted beet, avocado, carrot
pepitas & citrus vinaigrette

Baby Tuscan Kale Salad * 12
pomegranate, bartlett pear, feta, saba & sherry

add avocado 3 chicken or shrimp 6
salmon a *la plancha* 8

sandwiches

served with french fries or salad

The Med Burger * 16
grass-fed beef, slow roasted tomato, berkshire bacon
calkins creamery havarti & salsa verde

Chicken Sandwich 15
jamón serrano, manchego, field greens
tomato jam & pimentón aioli

Falafel Wrap 14
hummus, red leaf, pickled cucumber & carrot

mains

Ricotta Gnocchi 18
tuscan kale, butternut squash, brown butter
pine nut & whipped goat cheese

Lumache *Bolognese* 19
free range veal ragú, fennel soffritto
san marzano, pecorino fiore & fennel pollen

Grilled Chicken * 18
braised dandelion greens, rhubarb *glace de volaille*
greek roasted garlic-potato emulsion

Mussels *Provençal* * 16
shallot, tomato, garlic, saffron broth
pernod, rouille & grilled bread

Scottish Salmon a *la Plancha* * 22
snow pea, bright lights swiss chard, carrot
smoked tomato coulis

* Menu items can be prepared **SUPPERS** friendly