



cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

Fenomenal 12

tequila, grapefruit, juiced fennel,
chartreuse, agave

Lazy Afternoon 12

gin, strawberry rhubarb, aperil, lime
moscato

The Bitter Mule 12

vodka, manadarin orange, meletti
amaro, ginger, soda

zero proof 4

Limonada

house-made lemonade

house-made Strawberry soda

rhubarb, raw sugar syrup, lemon

to share

Daily Oysters 3 each

½ dozen 16 dozen 30

Marinated Olives* 5

picholine, kalamata & castelvetroano

Chick Pea & Garlic Hummus* 9

aleppo pepper & grilled pita

Yellow Fin Tuna Ceviche* 16

jalapeño, fennel, radish, chive & lime

Calamari Fritto * 13

cilantro, chili & lemon-caper aioli

Bacon Wrapped Medjool Dates 8

citrus 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*

Baby Kale *Caesar* 10

parmigiano & crostini

NJ Green Salad * 12

farm greens, roasted beet, avocado
carrot, pepitas & citrus vinaigrette

griddle & eggs

Ricotta Pancakes 12

blueberry compote, maple syrup & whipped butter

Poached *Farm* Eggs 16

wild mushroom, caramelized onion
manchego béchamel, grilled bread & home fries

Three Egg *Frittata* * 14

asparagus, roasted red pepper & feta

Fried Eggs 15

fresh chorizo, russet potato
onion, pepper, green harissa & grilled pita

mains

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

spring greens, pickled sesame cucumber & citrus yogurt

Housemade Ricotta Gnocchi 18

asparagus, oyster mushroom, grape tomato
roasted garlic & parmigiano

Lumache *Bolognese* 19

free range veal ragú, fennel soffritto
san marzano, pecorino fiore & fennel pollen

Grilled Chicken * 18

roasted broccoli, lemon, garbanzo
sunflower sprout & herb tahini

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

Spring Brunch Menu 2017

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