



## by the glass

### bubbles

Prosecco *Isotta Manzoni* 10  
Rosé Cava *Naveran* 12

### white

Garganega *Corte Gardoni* 9  
Pinot Grigio *Scarbolo* 10  
Albarino *Chan de Rosas* 10  
Chardonnay *Cloudfall* 12  
Riesling *Caspari* 12  
Sancerre *Domaine Tassin* 14

### rosé

Syrah Bl. *Domaine des Terrisses* 10

### red

Garnacha Bl. *La Tribu* 9  
Super Tuscan *Altesino* 11  
Malbec *Lancatay* 12  
Pinot Noir *Kingston "Tobiano"* 12  
Rioja *Vivanco 'Reserva'* 14

## 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

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

Grilled Eggplant *Rollatini* 12  
lemon ricotta, thyme & pebre salsa

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

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### Chef's Board 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

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## soup & salads

Gazpacho 10  
*sunhaven farms* tomato, cucumber & cilantro

Arugula Salad 11  
peach, sheeps milk ricotta, crisp jamon serrano  
citrus vinaigrette

NJ Green Salad \* 12  
farm greens, tomato, carrot, breakfast radish  
*avocado green goddess*

Rare Yellowfin Tuna Nicoise \* 19  
spring greens, haricot vert, olive, tomato  
potato, caper, hard boiled egg & mustard

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

## 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  
snow pea, 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

*Wester Ross Salmon a la Plancha* \* 23  
snow pea, bright lights swiss chard, carrot  
smoked tomato coulis

Summer Lunch Menu 2017

Our bread is made daily at  
*Terra Momo Bread Company*, located at  
74 Witherspoon Street, Princeton NJ

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