



## cocktails

### Bellini 10

prosecco, seasonal puree

### Mediterra Bloody 11

vodka, tomato, castelvetro  
horseradish

### Treasure Chest 12

spiced rum, chestnut purée, cacao  
almond milk, espresso powder

### Orchard Mule 12

vodka, fresh terhune apple juice  
ginger, amaro montenegro

## zero proof 4

### Limonada

house-made lemonade

house-made NJ Cranberry soda  
vanilla, raw sugar, cinnamon

## to share

### Daily Oysters 3 each

½ dozen 16 dozen 30

### Chick Pea & Garlic Hummus\* 9

aleppo pepper & grilled pita

### Saffron Arancini 10

shrimp, calamari, mussels  
lemon-caper aioli

### Yellow Fin Tuna Ceviche\* 16

jalapeño, fennel, radish, chive & lime

### Calamari Fritto 13

cilantro, chili & lemon-caper aioli

### Free Range Veal Meatballs 12

san marzano & creamy polenta

### Artisan Cheese Board 14

jam, spiced almond & raisin bread

---

### Chef's Board 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

---

## soup & salads

### Cranberry Bean Soup 10

escarole & *castle island* bacon

### NJ Green Salad\* 12

farm greens, beet, carrot, pomegranate  
toasted red quinoa & *avocado green goddess*

### Little Gem Salad 13

endive, apple, red walnut, *castle island* bacon  
blue de ambert & dijon

## griddle & eggs

### Ricotta Pancakes 12

cranberry compote, maple syrup & whipped butter

### Poached Farm Eggs 16

spinach, toasted pine nut, piquillo, grilled bread  
*sofrito* hollandaise & home fries

### Three Egg Frittata\* 14

butternut squash, braised leeks & gruyere

### Shrimp Scampi & Grits 17

*castle valley* stone ground grits, manchego  
chorizo-red pepper salsa & sunny side egg

## mains

### The Med Burger 16

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

### Spanish Fried Chicken Sandwich 15

pimentón, red cabbage-*bread* & *butter* pickle slaw  
romesco aioli

### Housemade Ricotta Gnocchi 18

roasted sunchoke, shallot, brussels sprout leaves  
cauliflower béchamel & sicilian bread crumb

### Whole Wheat Rigatoni 19

house-made wild boar *calabrese* sausage ragú  
pecorino, braised fennel, san marzano & mustard green

### Grilled Greek Chicken\* 18

crisp russet potato, feta, oregano, chili  
braised escarole & charred lemon

### Mussels Provençal\* 16

shallot, tomato, garlic, saffron broth  
pernod, rouille & grilled bread

### Wester Ross Salmon a la Plancha\* 23

preserved lemon harissa, tuscan kale  
butternut squash & gremolata greek yogurt