



## by the glass

### bubbles

Prosecco *Isotta Manzoni* 10

### white

Gavi *Campanoso* 9  
Pinot Grigio *Scarbolo* 10  
Albarino *Chan de Rosas* 10  
Chardonnay *Cloudfall* 12  
Riesling *Von Hövel* 12  
Sancerre *Raimbault-Pineau* 14

### rosé

Syrah Bl. *Domaine des Terrisses* 10  
Pinot Noir Bl. *Gothic "Telltale"* 13

### red

Agiorgitiko *Ktima Biblia* 9  
Super Tuscan *Altesino* 11  
Malbec *Lancatay* 12  
Bordeaux *Coulogne* 12  
Pinot Noir *Cambiata* 14

## zero proof 4

*Limonada*  
house-made lemonade

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

## to share

Daily Oysters 3 each  
½ dozen 16 dozen 30

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

*Free Range Veal Meatballs* 12  
san marzano & creamy polenta

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### Chef's Board 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

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## 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

*Rare Yellowfin Tuna Nicoise* \* 19  
field greens, frisée, olive, runner bean, brussels sprout  
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

*Spanish Fried Chicken Sandwich* 15  
pimentón, red cabbage-*bread* & butter pickle slaw  
romesco aioli

Falafel Wrap 14  
spring greens, pickled sesame cucumber & citrus yogurt

*House-Made 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  
braised fennel, san marzano, mustard green & pecorino

Grilled *Greek Chicken* \* 18  
oregano, chili, braised escarole, crisp russet potato  
feta & charred lemon jus

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

Fall Lunch Menu 2017

Our bread is made daily at  
*Terra Momo Bread Company*

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