



## by the glass

### bubbles

Prosecco *Isotta Manzoni* 10  
Cava Rosé *Gran Gesta* 13

### white

Albarino *Chan de Rosas* 9  
Pinot Grigio *Scarbolo* 10  
Chardonnay *Cloudfall* 12  
Riesling *Krüger Rumpf* 12  
Sancerre *Raimbault-Pineau* 14

### rosé

Syrah Bl. *Garagai* 10

### red

Negroamaro *Leone de Castris* 9  
Malbec *Achaval Ferrer* 12  
Bordeaux *De Sescas* 12  
Pinot Noir *Cambiata* 14  
Cabernet *Banknote* 15

## zero proof 4

*Limonada*  
house-made lemonade

*house-made Pear soda*  
vanilla, ginger, 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  
padron & lemon-caper aioli

Saffron Arancini 10  
shrimp, calamari, mussel & aioli

*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

Roasted Parsnip Soup 10  
piquillo pepper & toasted almond

Tre Colore Salad 13  
endive, radicchio, wild arugula, walnut  
roasted seckel pear, *cana de cabra* & dijon

NJ Green Salad \* 12  
farm greens, beet, carrot, pomegranate  
toasted red quinoa & *avocado green goddess*

*Rare* Yellowfin Tuna Nicoise \* 19  
field greens, frisée, olive, runner bean, brussels sprout leaves  
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  
blistered shishito pepper, caramelized onion jam  
thyme & gruyere

*Deconstructed* Falafel Bowl 15  
Spiced & smoked chickpea, lettuce, tomato, onion  
pickled vegetable, garlic-sumac yogurt, tortilla

*House-Made* Ricotta Gnocchi 18  
roasted sunchoke, shallot, brussels sprout leaves  
cauliflower béchamel & sicilian bread crumb

Wild Mushroom Pappardelle 19  
oyster, shitake, beech, cremini, porcini *ragout*  
roasted garlic & parmigiano

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

Dayboat Sea Scallops \* 25  
maitake mushroom, spiced beluga lentil  
pickled apple & celery root purée

Winter Lunch Menu 2017

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

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