



cocktails

Bellini 10
prosecco, seasonal puree

Mediterra Bloody 11
vodka, tomato, castelvetroano
horseradish

Rosemary's Pear 12
pisco, pear puree, st. germain
lemon, rosemary

Bollywood Blossom 13
gin, juiced blood orange
malabar liqueur, lemon

zero proof 4

Limonada
house-made lemonade

house-made Pear soda
vanilla, ginger, raw sugar

to share

Daily Oysters *rosé cava granita*
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
padron, pomodoro, 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

Spring Vegetable Soup 10
spinach ricotta dumpling & lemon

NJ Green Salad * 12
farm greens, toasted red quinoa, carrot,
fennel, pink muscat grape & dijon

Spanish Octopus Salad 18
chistorra chorizo, arugula, red & yellow roasted pepper
herb & 50 year aged sherry

griddle & eggs

Lemon Ricotta Pancakes 12
strawberry compote & maple syrup

Poached *Farm* Eggs 15
spinach, toasted pine nut, piquillo, grilled bread
sofrito hollandaise & home fries

Three Egg *Frittata* * 14
asparagus, spring onion & havarti

Avocado & Pork Belly Toast 16
wild arugula, smoked chili *agrodolce*, sunny side egg
grilled pugliese bread,

mains

The Med Burger 17
grass-fed beef, slow roasted tomato, berkshire bacon
calkins creamery havarti & salsa verde

Chicken Sandwich 15
blistered shishito pepper, caramelized onion jam, thyme
gruyere

Wild Mushroom Pappardelle 18
shitake, beech, oyster, cremini, porcini *ragout*
roasted garlic & parmigiano

Paccheri 19
gulf shrimp, castelvetroano olive, fresh tomato
parsley-caper pesto & pine nut *gremolata*

Grilled Chicken Paillard * 18
crisp russet potato, feta, sumac-lemon, natural jus
wild arugula & *sofrito* vinaigrette

Mussels *Provençal* * 16
shallot, tomato, garlic, saffron broth
pernod, rouille & grilled bread

Wester Ross Salmon * 23
Israeli couscous with *marcona* almond & grape
haricot vert, *agrodolce* carrot & red beet coulis

Brunch Menu – Early Spring 2018

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