



zero proof 4

Limonada
house-made lemonade

house-made Pear soda
vanilla, ginger, raw sugar

to start

Daily Oysters
cucumber &
pink peppercorn mignonette

3 each ½ dozen 16 dozen 30

Spring Vegetable Soup 10
spinach ricotta dumpling & lemon

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

Hummus 9
chickpea, garlic, aleppo pepper &
grilled pita

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

Chef's Board 25

three artisan cured meats
three cheeses

olive, pickle, almond, jam

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

Smoked Salmon Croissant 17
cream cheese, purple cress, caper & pickled onion

mains

Tagliolini 23
gulf shrimp, castelvetro olive, fresh tomato
parsley-caper pesto & pine nut *gremolata*

Lumache 21
braised artichoke, sundried tomato, arugula
espelette & parmigiano

Pastaless Lasagna 22
roasted eggplant, zucchini, garlic spinach
bufala mozzarella, ricotta, herb & san marzano

Wester Ross Salmon 28
Israeli couscous with *marcona* almond & grape
haricot vert, baby carrot & red beet coulis

Sea Scallop *a la Plancha* 32
baby carrot, asparagus, fava bean & shellfish emulsion

Pan Roasted Half Chicken 26
crisp russet potato, feta, sumac-lemon
wild arugula & *sofrito* vinaigrette

NY Strip Steak 36
potato croquette, grilled asparagus
charred rosemary aioli & salsa verde