



by the glass

bubbles

Prosecco <i>Isotta Manzoni</i>	10
Cava Rosé <i>Naveran</i>	13

white

Albarino <i>Chan de Rosas</i>	9
Pinot Grigio <i>Scarbolo</i>	10
Chardonnay <i>Cloudfall</i>	12
Riesling <i>Von Winning</i>	12
Sancerre <i>Raimbault-Pineau</i>	14

rosé

Syrah Bl. <i>Garagai</i>	10
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red

Negroamaro <i>Leone de Castris</i>	9
Malbec <i>Achaval Ferrer</i>	12
Bordeaux <i>De Sescas</i>	12
Pinot Noir <i>Cambiata</i>	14
Cabernet <i>The Seventy Five</i>	15

zero proof 4

Limonada

house-made lemonade

house-made Pear soda

vanilla, ginger, raw sugar

to share

Daily Oysters *cucumber mignonette*

3 each ½ dozen 16 dozen 30

Chick Pea & Garlic Hummus * 9

aleppo pepper & grilled pita

Bruschetta 12

whipped sheep's milk ricotta
mission fig *caponata*, pine nut & basil

Yellow Fin Tuna Ceviche * 16

jalapeño, fennel, radish, chive & lime

Calamari *Fritto* 13

padron & 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

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

Rare Yellowfin Tuna Nicoise * 19

field greens, frisée, olive, heirloom tomato, haricot vert, potato
caper, hard boiled egg & mustard

Spanish Octopus Salad 18

Chistorra chorizo, arugula, red & yellow roasted pepper
herb & 50 year aged sherry

add avocado 3 chicken or shrimp 6 salmon a *la plancha* 8

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

Deconstructed Falafel Bowl 14

spiced & smoked chickpea, lettuce, tomato, onion
pickled vegetable & garlic-sumac yogurt

Lumache 18

baby artichoke, arugula, sundried tomato
toasted garlic, white wine & parmigiano

Tagliolini 19

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

Grilled Chicken Paillard * 17

crisp russet potato, feta, sumac-lemon, natural jus
wild arugula & soffrito vinaigrette

Mussels *Provençal* * 16

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

Stone Bass *a la Plancha* * 24

sautéed zucchini, sugar snap pea & savoy spinach
olive oil & sherry *pepperonata*

Wester Ross Salmon * 23

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

Spring Lunch Menu 2018

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

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