



cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetro
horseradish

El Jefe 12

tequila, agave, longhorn pepper
lemon, cinnamon, coriander

Tom Collins & The Revolution 13

bluecoat gin, juiced cucumber
grapefruit, luxardo, soda

zero proof 4

Limonada

house-made lemonade

house-made Strawberry soda

vanilla, lemon grass, 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, 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

soup & salads

Gazpacho 10

Sun Haven Farms tomato, cucumber, red pepper
onion, jalapeno, garlic & olive oil

NJ Green Salad 12

farm greens, toasted red quinoa, carrot,
heirloom tomato, watermelon radish & dijon

Spanish Octopus Salad 18

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

griddle & eggs

Lemon Ricotta Pancakes 12

strawberry-blackberry 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

caper cream cheese, watercress, radish,
heirloom tomato & pickled onion

mains

The Med Burger 17

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

Chicken Sandwich 15

crisp eggplant, heirloom tomato, buffalo mozzarella
baby cress & tomato-basil pesto

House-made Lumache 18

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

Linguine 19

summer squash, zucchini ribbon
tomato pesto, basil & ricotta salata

Grilled Chicken Paillard 17

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

Mussels *Provençal* 16

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

Wester Ross Salmon 23

Castle Valley barley risotto, lemon, romano bean
heirloom tomato vinaigrette & crisp leek