



by the glass

bubbles

Prosecco *Isotta Manzoni* 10

white

Albarino *Chan de Rosas* 9

Pinot Grigio *Scarbolo* 10

Chardonnay *Cloudfall* 12

Riesling *Von Winning* 12

Sancerre *Raimbault-Pineau* 14

rosé

Syrah Bl. *Garagai* 10

red

Rhone Bl. *Perre Vidal* 9

Malbec *Achaval Ferrer* 12

Bordeaux *De Sescas* 12

Pinot Noir *Cambiata* 14

Cabernet *The Seventy Five* 15

zero proof

Limonada 4
house-made lemonade

house-made Strawberry soda 4
vanilla, lemon grass, raw sugar

Nitro Cold Brew Coffee 5
café vittoria

to share

Daily Oysters *cucumber mignonette*
3 each ½ dozen 16 dozen 30

Med Spreads *pita & crudités* 12
chickpea/garlic/aleppo pepper
red pepper/sundried tomato/feta
roasted eggplant/paprika/olive

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

Lamb Meatballs 12
san marzano, almond cous cous
sumac yogurt

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

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

Deconstructed Falafel Bowl 14
spiced & smoked chickpea, lettuce, tomato, onion
pickled vegetable & garlic-sumac yogurt

House Made Lumache 18
baby artichoke, arugula, sundried tomato
toasted garlic, white wine & parmigiano

Spaghetti 17
roasted summer squash, zucchini ribbon
three tomato pesto, pine nut & ricotta salata

Grilled Chicken Paillard 17
crisp russet potato, feta, sumac-lemon, natural jus
wild arugula & sofrito vinaigrette

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

Swordfish *a la Plancha* 23
spiced black bean purée, fennel, swiss chard
kaffir lime & roasted shallot vinaigrette

Wester Ross Salmon 23
Castle Valley barley risotto, lemon, romano bean
heirloom tomato vinaigrette & crisp leek

Summer Lunch Menu 2018

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