



## cocktails

### **Bellini** 10

prosecco, seasonal puree

### **Mediterra Bloody** 11

vodka, tomato, castelvetroano  
horseradish

### **Kentucky Cornstar** 12

michter's rye, blueberry-corn purée  
cherry heering, lemon

### **Italian Peachcomber** 13

rum, peach purée, turmeric, aperol  
prosecco

## 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 *Fritti* 13

padron, pomodoro, lemon-caper aioli

### Lamb Meatballs 12

san marzano, almond cous cous  
sumac yogurt

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### **Chef's Board** 25

three artisan cured meats

three cheeses

olive, pickle, almond, jam

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## 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

zucchini, leek & havarti

### Skakshuka 14

baked eggs, san marzano tomato, corn, chili  
red pepper & cilantro

## 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

### Spaghetti 17

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

### *House Made* Creste Di Gallo 19

gulf shrimp, roasted corn, broccoli, onion  
white wine, garlic & chili

### 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