



## 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 *Domaine Chezatte* 14

### rosé

Syrah Bl. *Domaine Terrisses* 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 Watermelon soda* 4

ginger, lemon, raw sugar

## 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 & 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

*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

Spaghetti 17

roasted summer squash, zucchini ribbon  
*three* tomato pesto, pine nut & 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, 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*