



## cocktails

**Kentucky Cornstar** 12  
michter's rye, blueberry-corn purée  
cherry heering, lemon

**Italian Peachcomber** 13  
rum, peach purée, turmeric, aperol  
prosecco

**El Jefe** 12  
tequila, longhorn pepper, agave  
lemon, cinnamon-coriander

**The Mule's Watering Hole** 13  
vodka, watermelon, malabar  
house ginger beer

**Tom Collins & The Revolution** 13  
bluecoat gin, grapefruit & cucumber  
luxardo, soda

## zero proof

*Limonada* 4  
house-made lemonade

*house-made Watermelon soda* 4  
ginger, lemon, raw sugar

*Nitro Cold Brew Coffee* 5  
café vittoria

## to share

Daily Oysters *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  
wild mushroom, roasted garlic  
whipped ricotta & sourdough

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 & olive oil

*NJ Green Salad* 12  
farm greens, toasted red quinoa, grape  
candycane beet, pear & dijon

Grilled Marinated Shrimp *Greek Salad* 18  
baby romaine, cucumber, pepper, sungold tomato, olive  
caper, green onion & oregano-yogurt dressing

*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, 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

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

Branzino *a la Plancha* 23  
cauliflower-cashew "rice", spinach, caper-raisin vinaigrette  
grilled lemon

Wester Ross Salmon 23  
braised *scarlet runner* bean, confit fennel, roasted sweet pepper  
sundried tomato-olive tapenade

Early Fall Lunch Menu 2018

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