



cocktails

RUM-B.M.C. 12

mount gay rum, banana-coconut
cuarenta y tres

El Jefe 12

tequila, longhorn pepper, agave
lemon, cinnamon-coriander

Mule's Pear Pressure 13

vodka, pear reduction, malabar
star anise, house ginger beer

Respect Your Elderflowers 14

gin, quince puree, cardamom
st germain, Q tonic

zero proof

Limonada 4

house-made lemonade

house-made Pear 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, herb & olive oil

Chef's Board 25

three artisan cured meats

three cheeses

olive, pickle, almond, jam

soup & salads

Sweet Potato Chowder 10

pimentón & red bell pepper

NJ Green Salad 12

farm greens, toasted red quinoa, grape
candycane beet, pear & dijon

Chicken Paillard Salad 17

roasted brussels sprout, baby carrot, sunchoke
arugula, feta, natural jus & *gremolata*

Rare Yellowfin Tuna Nicoise 19

field greens, frisée, olive, sundried tomato, crisp brussels sprout
potato, caper, hard boiled egg & mustard

Grilled Marinated Shrimp *Greek Salad* 18

baby romaine, cucumber, pepper, grilled zucchini, olive
caper, green onion, feta & oregano-yogurt dressing

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

Roasted Chicken Gyro 15

za'atar, sweet onion, pepper, cucumber
pickled vegetable & tzatziki

Smoked Falafel Bowl 14

cauliflower-cashew "rice", lettuce, cucumber
avocado, pickled red onion, pumpkin seed & tahini yogurt

Rigatoni *Fall Vegetable "Bolognese"* 17

delicata squash, red lentil, cipollini onion
san marzano, pecorino nera & toasted pepitas

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 *cannellini* bean, confit fennel, roasted sweet pepper
sundried tomato-olive tapenade

Fall Lunch Menu 2018

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