



## 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

## 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

burrata mozzarella *con tartufo*  
kale & pine nut pesto

### Yellow Fin Tuna Ceviche 16

jalapeño, fennel, radish, chive & lime

### Calamari *Fritti* 13

padron & lemon-caper aioli

### Lamb Meatballs 12

san marzano, herb & polenta

---

### 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, orange, sweet potato  
pomegranate, maple walnut & dijon

### Chicken Paillard Salad 17

arugula, roasted brussels sprout, baby carrot, sunchoke  
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

### *Market* Grain Bowl 15

toasted farro, sweet potato, roasted eggplant, maitake  
caramelized onion-walnut jam, poached egg & cilantro dressing

### Smoked Falafel Bowl 14

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

### Lumache "*Mushroom* Bolognese" 18

shitake & cremini ragú, san marzano, herb & parmigiano

### 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*