



cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

North Pole Cosmo 13

vodka, cranberry-vanilla puree
pomegranate, china china, spice rim

Rum-B.M.C. 12

mount gay rum, banana-coconut
cinnamon, cuarenta y tres

zero proof

Limonada 4

house-made lemonade

house-made Cranberry soda 4

vanilla, raw sugar, lemon

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

Chicken *Empanada* 10

za'atar, sweet onion & roasted pepper

Smoked Falafel 9

smashed avocado, lemon tahini
cilantro & radish

Yellow Fin Tuna Ceviche 16

cucumber, fennel, radish, chive
sesame & jalapeño-cilantro purée

Calamari *Fritti* 13

padron, pomodoro & caper aioli

Wagyu Beef 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

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

Grilled Marinated Shrimp *Greek Salad* 18

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

griddle & eggs

Lemon Ricotta Pancakes 12

apple-almond compote & maple syrup

Poached *Farm Eggs* 15

castle island smoked ham, piquillo
grilled bread, *sofrito* hollandaise & home fries

Three Egg *Frittata* 14

butternut squash, cippolini onion & havarti

Skakshuka 14

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

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

Lumache "*Mushroom Bolognese*" 18

shitake & cremini ragú, san marzano, herb & parmigiano

Mussels *Provençal* 17

shallot, tomato, saffron broth, pernod, rouille & grilled bread

Wester Ross Salmon 23

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