



## zero proof

*Limonada* 4  
house-made lemonade

*house-made Cranberry soda* 4  
vanilla, lemon, raw sugar

## queso y chacutería

Artisan Cheese Board 16  
spiced almond, jam & raisin bread

Salumi Board 18  
selection of four cured meats

### CHEF'S MIXTO BOARD 25

three salumi & three cheeses  
*olive, cornichon, spiced almond, jam*

## to share

Daily Oysters *mignonette*  
3 each ½ dozen 16 dozen 30

Hummus 12  
braised fava bean, herbed labneh  
pickled vegetable & pita

Papas Bravas 8  
fried potato, paprika, harissa aioli

Wild Mushroom *Arancini* 10  
truffle & olive oil aioli

Yellow Fin Tuna Ceviche 16  
cucumber, fennel, radish, chive  
sesame & jalapeño-cilantro purée

Calamari *Fritti* 13  
padron & lemon-caper aioli

*Wagyu* Beef Meatballs 12  
san marzano, herb & polenta

## soup & salads

White Bean & Escarole Soup 10  
applewood smoked bacon

*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  
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, shitake  
caramelized onion-walnut jam, poached egg & cilantro dressing

Smoked Falafel Bowl 16  
cauliflower-almond "*rice*", lettuce, cucumber  
avocado, pickled red onion, pumpkin seed & tahini yogurt

Lumache "*Mushroom Bolognese*" 18  
shitake & cremini ragú, san marzano, herb & parmigiano

Mussels *Provençal* 17  
shallot, tomato, garlic, saffron broth, pernod, rouille & grilled bread

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

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

Winter Lunch Menu 2019

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