



## 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, guindilla, spiced almond, jam*

## to share

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

Hummus 12  
herb tahina, olive oil  
pickled vegetable & pita

Papas Bravas 8  
fried potato, pickled chili  
manchego aioli & salsa brava

*Sourdough* Bruschetta 10  
slow roasted tomato  
olive oil, garlic & feta

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

Calamari *Fritti* 13  
padron & lemon-caper aioli

*Free Range* Veal Meatball 12  
san marzano, herb ricotta  
red wine onion

## soup & salads

Minestrone Verde Soup 10  
pistachio pesto & fregola

*NJ* Green Salad 12  
farm greens, toasted red quinoa, roasted beet, shaved radish  
baby carrot, *cana de cabra* goat cheese & dijon

*Rare* Ahi Tuna Nicoise 21  
field greens, frisée, olive, sundried tomato, haricot vert  
potato, caper, hard boiled egg & mustard

Chopped *Greek* Salad & Chilled Shrimp 18  
romaine, cucumber, pepper, grilled zucchini, olive  
caper, green onion, feta, pita crouton & harissa-ginger dressing

add avocado 3 chicken or shrimp 6 salmon *a la plancha* 9

## mains

*The Med* Burger 17  
grass-fed beef, slow roasted tomato, berkshire bacon  
*calkins creamery* havarti & salsa verde

Chicken Sandwich 15  
fried green tomato, baby arugula, artichoke tapenade & manchego aioli

*Market* Grain Bowl 16  
forbidden rice, ginger, haricot vert, roasted *za'atar* zucchini  
pickled beech mushroom, poached egg & green harissa

Smoked Falafel Bowl 17  
roasted cauliflower, 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

Chicken *Panzanella* 17  
arugula, wild mushroom, pine nut, toasted ciabatta  
*pecorino fresco* & roasted shallot vinaigrette

Monkfish *a la Plancha* 23  
cockles, roasted leek, baby bok choy, zucchini  
lemon-herb brodetto, & citrus aioli toast

*Wester Ross* Salmon 23  
asparagus, haricot vert, crisp *masala* lentil  
black garlic tahina & grilled lemon

Early Spring Lunch Menu 2019

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