



EASTER BRUNCH

cocktails

- BELLINI prosecco, seasonal fruit puree 10
- SANGRIA wine, brandy, apple, orange glass 10 pitcher 38
- BLOODY MARY vodka, tomato, castelvetrano, horseradish 11

zero proof

- LIMONADA* house-made lemonade 4
- house-made PINEAPPLE soda ginger, raw sugar, lemon 4

to start

- Daily OYSTERS *mignonette* 3 each ½ dozen 16 dozen 30
- Artisan* PASTRY BOARD *Teresa's* peach jam & *pecan pie* butter 12
- MINISTRONE VERDE SOUP pistachio pesto & fregola 10
- NJ GREEN SALAD toasted quinoa, roasted beet, radish, baby carrot, *cana de cabra* goat cheese & dijon 12
- HUMMUS herb tahina, olive oil, pickled vegetable & pita 12
- AHI TUNA CEVICHE cucumber, fennel, radish, chive sesame & jalapeño-cilantro purée 16
- CALAMARI *Fritti* padron, pomodoro & caper aioli 13
- Free Range* VEAL MEATBALL san marzano, whipped ricotta, herb & red wine onion 12

mains

- NUTELLA CRÊPES mascarpone, suzette sauce, toasted hazelnut 14
- THREE EGG FRITATTA garlic spinach, herb, grilled spring onion, feta 14
- CRAB BENEDICT poached eggs, avocado, english muffin, lemon hollandaise 19
- SMOKED SALMON *CROSSIANT* baby arugula, herb, whipped cream cheese, caper, pickled red onion, tomato 17
- STEAK & EGG* SANDWICH filet mignon, fried egg, mushroom, manchego aioli, fried onion 24
- house-made RICOTTA GNOCCHI asparagus, sugarsnap pea, wild mushroom, arugula-pistachio pesto 22
- Seared* SEA SCALLOPS asparagus, haricot vert, crisp *masala* lentil, black garlic tahina & grilled lemon 32
- Wester Ross* SALMON cockles, roasted leek, baby bok choy, zucchini, lemon-herb brodetto, & citrus aioli toast 28
- Pan Roasted* HALF CHICKEN arugula & mushroom *panzanella*, pine nut *pecorino fresco* & roasted shallot vinaigrette 26
- NY* STRIP STEAK grilled vegetable *escalivada*, tarragon, smoked shallot & caper yogurt 36
- Grilled* LAMB T BONE forbidden rice, baby carrot, mint chimichurri 40