



## cocktails

### Bellini 10

prosecco, seasonal puree

### Mediterra Bloody 11

vodka, tomato, castelvetro  
horseradish

### El Jefe 12

tequila, longhorn pepper agave  
lemon, coriander, cinnamon

### Orchard Mule 12

vodka, fresh terhune apple juice  
ginger, amaro montenegro

## zero proof 4

### Limonada

house-made lemonade

*house-made* NJ Cranberry soda  
vanilla, raw sugar, cinnamon

## to share

Daily Oysters 3 each  
½ dozen 16 dozen 30

Chick Pea & Garlic Hummus\* 9  
aleppo pepper & grilled pita

Saffron *Arancini* 10  
shrimp, calamari, mussels  
lemon-caper aioli

Yellow Fin Tuna Ceviche\* 16  
jalapeño, fennel, radish, chive & lime

Calamari *Fritto* 13  
cilantro, chili & lemon-caper aioli

*Free Range* Veal Meatballs 12  
san marzano & creamy polenta

Artisan Cheese Board 14  
jam, spiced almond & raisin bread

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### Chef's Board 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

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## soup & salads

Cranberry Bean Soup 10  
escarole & *castle island* bacon

NJ Green Salad \* 12  
farm greens, beet, carrot, pomegranate  
toasted red quinoa & *avocado green goddess*

Tri-Colore Salad 13  
endive, radicchio, wild arugula, walnut,  
seckel pear, blue d'ambert & dijon

## griddle & eggs

Chai Spiced Pancakes 12  
cranberry compote, maple syrup & candied walnut

Poached *Farm* Eggs 16  
spinach, toasted pine nut, piquillo, grilled bread  
*sofrito* hollandaise & home fries

Three Egg *Frittata* \* 14  
butternut squash, braised leeks & gruyere

Shrimp *Scampi* & Grits 17  
*castle valley* stone ground grits, manchego  
chorizo-red pepper salsa & sunny side egg

## mains

*The Med* Burger 16  
grass-fed beef, slow roasted tomato, berkshire bacon  
*calkins creamery* havarti & salsa verde

*Spanish Fried* Chicken Sandwich 15  
pimentón, red cabbage-*bread* & *butter* pickle slaw  
romesco aioli

*Housemade* Ricotta Gnocchi 18  
roasted sunchoke, shallot, brussels sprout leaves  
cauliflower béchamel & sicilian bread crumb

*Whole Wheat* Rigatoni 19  
*house-made* wild boar *calabrese* sausage ragú  
pecorino, braised fennel, san marzano & mustard green

Grilled *Greek* Chicken \* 18  
crisp russet potato, feta, oregano, chili  
braised escarole & charred lemon

Mussels *Provençal* \* 16  
shallot, tomato, garlic, saffron broth  
pernod, rouille & grilled bread

*Wester Ross* Salmon a *la Plancha* \* 23  
preserved lemon harissa, tuscan kale  
butternut squash & gremolata greek yogurt