

BEGINNINGS

CONFIT CHICKEN WINGS: CHIPOTLE BALSAMIC REDUCTION, ORGANIC CARROT & CELERY SLAW, MAYTAG CREME FRAICHE 12

FRIED ESCARGOT: SELECT MUSHROOMS, SHERRY CREAM, CRISPY SAVOY SPINACH 14

SHRIMP 'N' GRITS: ANCHO-CRUSTED U8 SHRIMP, SAFFRON POLENTA, SMOKED HEIRLOOM TOMATO COMPOTE 16

BABY CLAMS: NZ COCKLES, JERSEY CORN, ANDOUILLE, SUMMER ALE BRODO, GRILLED CROSTINI 12

CRAB CAKE: JUMBO LUMP CRAB, LEMON AIOLI, PICKLED FENNEL 15

AVACADO FRIES: HOUSE-CUT, HORSERADISH AIOLI 8

GERMAN PRETZELS: BEER CHEESE & CREOLE MUSTARD 8

TACO TRIO: POACHED COD, SHORT RIB, BRAISED CHICKEN, MANGO PICO DE GALLO, PICKLED CHILIES, SHAVED NAPA CABBAGE 11

GOAT IN THE COAT: PISTACHIO-SPIKED GOAT CHEESE, PANKO CRUST, BLACKBERRY COMPOTE, ROASTED GARLIC AIOLI 11

CALAMARI: CORNMEAL CRUSTED, ITALIAN LONG HOTS, CAPER BERRIES, BABY ARUGULA, TOMATO SUGO 12

FRIED BURRATA: EGGPLANT CAPONATA, CROSTINI, MICRO BASIL 12

SHE CRAB SOUP: 7 MANHATTAN CLAM CHOWDER: 6

RAW BAR

EAST & WEST COAST OYSTERS: M/P LITTLE NECK CLAMS: .75

SHRIMP COCKTAIL: 3 U8 SERVED CHILLED W COCKTAIL SAUCE 14

GREENS

CHOPPED SALAD: ROMAINE, PLUM TOMATOES, RED ONION, MIXED OLIVES, FRIED CHICKPEAS, CRUMBLLED FETA, AGED BALSAMIC 11

BUFFALO MOZZARELLA: HEIRLOOM TOMATOES, PICKLED SHALLOT, BASIL CHIPS, AGED BALSAMIC REDUCTION 12

MIXED GREENS: CUCUMBER, SHAVED RED ONION, GRAPE TOMATOES, RED WINE VINAIGRETTE 9

CAESAR: ROMAINE, HOUSEMADE DRESSING & CROUTONS 10

ADD CHICKEN 5 SHRIMP 8 HANGER STEAK 8 TO ANY SALAD

HANDHELDS

CLASSIC BURGER: 8OZ. HOUSE BLEND PATTY, LTO, BRIOCHE BUN 10

SHORT RIB: BRUSSELS, PICKLED SHALLOT SLAW, POTATO ROLL 11

HALIBUT BURGER: CUCUMBER RELISH, LEMON AIOLI 14

BLACK BEAN BURGER: CORN & MANGO SALSA, FRIZZLED ONIONS, CHIPOTLE KETCHUP 9

A 20% gratuity will be applied to parties of 8 or more

Consuming raw or undercooked meat, poultry and seafood may increase your risk of foodborne illness

FILET MIGNON SLIDERS: PETER LUGER, BLUE CHEESE, ONIONS 12

BAR PIES

OLD FAITHFUL: FRESH MOZZ, PLUM TOMATOES, BASIL, TRADITIONAL SAUCE 10

BIG COUNTRY: BRAISED SHORT RIB, BBQ, AGED CHEDDAR, BRUSSELS 12

ANGERY PIE: SOPRESSATA, ITALIAN LONG HOTS, CHILI FLAKE 14

BLANC: BECHAMEL, GRUYERE, SHAVED RICOTTA SALATA, ROASTED GARLIC 11

“THE CHICKEN OR THE EGG?”: BRAISED DARK MEAT, FRIED EGG, LARDONS, MOZZARELLA, RANCHERO SAUCE 13

SMALL PLATES

“FISH AND CHIPS”: OLIVE OIL POACHED COD, IPA POTATO CROQUETTE, MALT VINEGAR GLAZE, PICKLED SHALLOT RELISH, TRI-COLOR CHIPS 14

FILET MIGNON AGNOLOTTI: BROWN BUTTER FONDUTA, ALMOND DUST 18

POT PIE: SMOKED PORK BELLY, PEARL ONION, CARAMELIZED APPLE, HEIRLOOM BABY CARROT, MAPLE-GLAZED PUFF PASTRY 12

DECONSTRUCTED CORDON BLEU: BRAISED CHICKEN RAGOUT, GRUYERE BECHAMEL FRITTER, BRAISED PORK BELLY, JUS 14

JUMBO LUMP CRAB SCAMPI: SQUID INK LINGUINI 18

DUCK CONFIT RAVIOLI: BLACKBERRY GASTRIQUE, WALNUT DUST 10

PLATES

BRAISED SHORT RIB: PURPLE SMASHED POTATO, HEIRLOOM BABY CARROTS, GUINNESS DEMI-GLACE 24

HALIBUT: RED BEET CARPACCIO, MASCARPONE WHIPPED POTATOES, BLOOD ORANGE AGRODOLCE, MICRO BASIL SALAD 34

SCOTTISH SALMON: CRISPY SKIN, WHITE ASPARAGUS TIPS, BELUGA BLACK LENTILS, DILL PESTO 26

TUNA: CORIANDER CRUST, WARM QUINOA & FARRO SALAD, BELL PEPPER CONFETTI, SOY/PEANUT EMULSION 28

CHICKEN DUO: BELL & EVANS FRENCHED CHICKEN BREAST, CONFIT LEG, CARROT & GINGER PUREE, CARAMELIZED ONION & POTATO TART 26

BERKSHIRE PORK TENDERLOIN: PRETZEL-CRUSTED, WHOLE GRAIN MUSTARD REDUCTION, ROASTED FENNEL, SWEET POTATO HAY 22

DAY BOAT SCALLOPS: ‘ZUCCHINI 3 WAYS’ RISOTTO, PISTACHIO BROWN BUTTER 32

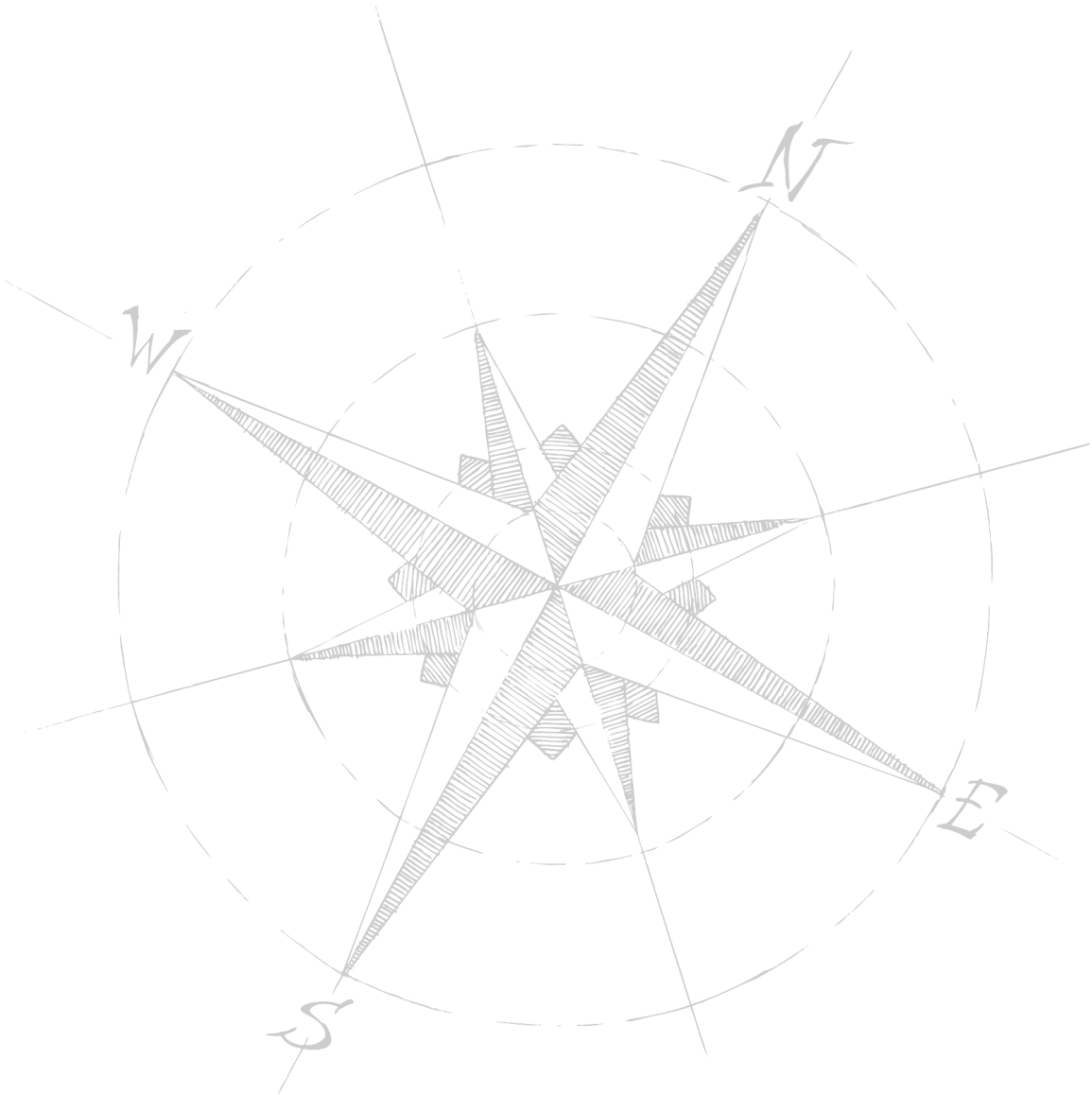
PRIME FILET: 8OZ. CUT, PURPLE SMASHED POTATOES, BABY CARROTS, DEMI 34

PRIME RIBEYE: 14OZ. CUT, GARLIC COMPOUND BUTTER, ROASTED TRI-COLOR POTATOES, BOURBON REDUCTION 3

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**Price does not include NJ sales tax or 20% Service Charge*