



Small Plates

Just Baked Cheddar Biscuits maple chili butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵)

Creamy Clam Chowder parmesan garlic croutons & crispy bacon 11.⁹⁵ GFA

Butternut Squash Soup maple mascarpone cream 10.⁹⁵ V

Tuna Osaka pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.⁹⁵

Crispy Rhode Island Calamari giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.⁹⁵

Chicken Parm Meatballs NJ tomato sauce, basil pesto 17.⁹⁵

Crispy Shrimp Spring Rolls lime miso vinaigrette, sweet chili vinaigrette 16.⁹⁵

Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.⁹⁵ GFA

Petite Maine Lobster Bites lemon garlic beurre blanc, gruyere, bread crumbs 24.⁹⁵

Colossal Lump Crab Cake savoy and red cabbage slaw, remoulade sauce 21.⁹⁵ GF

General Tso's Cauliflower sweet and sour chili glaze, sesame seeds, scallions 15.⁹⁵

Local NJ Burrata tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.⁹⁵ GFA

Salads

Baby Iceberg Wedge baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.⁹⁵

Autumn Harvest Salad mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 15.⁹⁵ V GF

Caesar Salad romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.⁹⁵ V

Rotisserie Chicken Salad Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.⁹⁵ GF

Thai Steak Noodle marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette 24.⁹⁵

House Specialties

Harvest Pork Chop plum BBQ marinated, cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 32.⁹⁵

Pomegranate Glazed Short Rib sweet potato purée, crispy brussels sprouts, roasted carrots, frizzled onion rings 34.⁹⁵

Grilled NY Prime Strip Steak maître d'hôtel compound butter, "loaded" whipped potatoes, charred mini sweet peppers 40.⁹⁵ (GF)

East Coast Halibut pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 38.⁹⁵

Viking Village Scallops creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili & basil oil 36.⁹⁵

Filet Mignon whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 45.⁹⁵ GF

Pepper Crusted Salmon parsnip purée, rainbow Swiss chard, red wine reduction, & basil oil 34.⁹⁵ GF

Lobster Roll griddled buttery potato bun, choice of old bay frites or baby greens salad 28.⁹⁵

Southern Fried Chicken Milanese hearts of palm, arugula, olives, creamy Italian vinaigrette, baguette croutons 29.⁹⁵

Vermont Cheddar Burger double patty, Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

Mac & Cheese / Truffled	9. ⁹⁵ / 11. ⁹⁵	Truffle & Parmesan Frites	10. ⁹⁵
Whipped Yukon Baked Potatoes	9. ⁹⁵	Sweet Potato Purée candied walnuts	10. ⁹⁵
Brussels Sprouts with pancetta	11. ⁹⁵	"Loaded" Whipped Potatoes	10. ⁹⁵
Frites	9. ⁹⁵	Broccoli ni garlic confit & EVOO	9. ⁹⁵