



GFA—Gluten Free Available V—Vegetarian
GF—Gluten Free VG— Vegan

Small Plates

- Just Baked Cheddar Biscuits** whipped maple butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵)
- Creamy Clam Chowder** parmesan garlic croutons & crispy bacon 11.⁹⁵ GFA
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.⁹⁵ GF
- 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
- Shrimp Casino** lemon garlic, beurre blanc, gruyere, bacon, & bread crumbs 18.⁹⁵
- Colossal Lump Crab Cake** savoy & red cabbage slaw, remoulade sauce 21.⁹⁵ GF
- General Tso’s Cauliflower** sweet & 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
- Winter 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 34.⁹⁵
- Pomegranate Glazed Short Rib** sweet potato purée, 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
- Filet Mignon** whipped Yukon gold potatoes, broccolini, bordelaise sauce 45.⁹⁵ GF
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 24.⁹⁵ V
- 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
- Flaky Farmhouse Chicken Pot Pie** Goffle Road Farm roasted chicken, winter vegetable velouté, herb butter puff pastry 32.⁹⁵
- 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	Broccolini garlic confit & EVOO	9. ⁹⁵

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering,
as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.