



## Small Plates

- Just Baked Cheddar Biscuits** maple chili butter (2 pc, 4.<sup>95</sup> / 4 pc, 5.<sup>95</sup> / 6 pc, 6.<sup>95</sup>)
- Creamy Clam Chowder** parmesan garlic croutons & crispy bacon 11.<sup>95</sup> GFA
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.<sup>95</sup> GF
- Tuna Osaka** pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.<sup>95</sup>
- Crispy Rhode Island Calamari** giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.<sup>95</sup>
- Chicken Parm Meatballs** NJ tomato sauce, basil pesto 17.<sup>95</sup>
- Crispy Shrimp Spring Rolls** lime miso vinaigrette, sweet chili vinaigrette 16.<sup>95</sup>
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.<sup>95</sup> GFA
- Petite Maine Lobster Bites** lemon garlic beurre blanc, gruyere, bread crumbs 24.<sup>95</sup>
- Colossal Lump Crab Cake** savoy and red cabbage slaw, remoulade sauce 21.<sup>95</sup> GF
- General Tso's Cauliflower** sweet and sour chili glaze, sesame seeds, scallions 15.<sup>95</sup>
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.<sup>95</sup> GFA

## Salads

- Baby Iceberg Wedge** baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.<sup>95</sup>
- Winter Harvest Salad** mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 15.<sup>95</sup> V GF
- Caesar Salad** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.<sup>95</sup> V
- Rotisserie Chicken Salad** Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.<sup>95</sup> GF
- Thai Steak Noodle** marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette 24.<sup>95</sup>

## House Specialties

- Harvest Pork Chop** plum BBQ marinated, cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 32.<sup>95</sup>
- Pomegranate Glazed Short Rib** sweet potato purée, roasted carrots, frizzled onion rings 34.<sup>95</sup>
- Grilled NY Prime Strip Steak** maître d'hôtel compound butter, "loaded" whipped potatoes, charred mini sweet peppers 40.<sup>95</sup> (GF)
- East Coast Halibut** pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 38.<sup>95</sup>
- Viking Village Scallops** creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili & basil oil 36.<sup>95</sup>
- Filet Mignon** whipped Yukon gold potatoes, broccolini, bordelaise sauce 45.<sup>95</sup> GF
- Pepper Crusted Salmon** parsnip purée, rainbow Swiss chard, red wine reduction, & basil oil 34.<sup>95</sup> GF
- Lobster Roll** griddled buttery potato bun, choice of old bay frites or baby greens salad 28.<sup>95</sup>
- Flaky Farmhouse Chicken Pot Pie** Goffle Road Farm roasted chicken, winter vegetable velouté, herb butter puff pastry 32.<sup>95</sup>
- Vermont Cheddar Burger** double patty, Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.<sup>95</sup>

<b>Mac &amp; Cheese / Truffled</b>	9. <sup>95</sup> / 11. <sup>95</sup>	<b>Truffle &amp; Parmesan Frites</b>	10. <sup>95</sup>
<b>Whipped Yukon Baked Potatoes</b>	9. <sup>95</sup>	<b>Sweet Potato Purée</b> candied walnuts	10. <sup>95</sup>
<b>Brussels Sprouts</b> with pancetta	11. <sup>95</sup>	<b>"Loaded" Whipped Potatoes</b>	10. <sup>95</sup>
<b>Frites</b>	9. <sup>95</sup>	<b>Broccolini</b> garlic confit & EVOO	9. <sup>95</sup>



## Small Plates

**Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.<sup>95</sup> GF

**Creamy Clam Chowder** parmesan garlic croutons & crispy bacon 11.<sup>95</sup> GF

**Tuna Osaka** pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.<sup>95</sup> GF

**Crispy Shrimp Spring Rolls** lime miso vinaigrette, sweet chili vinaigrette 16.<sup>95</sup>

**Petite Maine Lobster Bites** lemon garlic beurre blanc, gruyere, bread crumbs 24.<sup>95</sup>

**General Tso's Cauliflower** sweet and sour chili glaze, sesame seeds, scallions 15.<sup>95</sup>

**Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.<sup>95</sup> GFA

**Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.<sup>95</sup> GFA

**Chicken Parm Meatballs** NJ tomato sauce, basil pesto 15.<sup>95</sup>

**Crispy Rhode Island Calamari** giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.<sup>95</sup>

**Colossal Lump Crab Cake** savoy and red cabbage slaw, remoulade sauce 21.<sup>95</sup> GF

## Salads

**Baby Iceberg Wedge** baby tomatoes, bacon, pickled red onion, parmesan croutons, blue cheese dressing 14.<sup>95</sup>

**Winter Harvest Salad** mixed greens, butternut squash, blue cheese, apples, walnuts, dried cherries, rosé vinaigrette 15.<sup>95</sup> V GF

**Caesar Salad** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.<sup>95</sup> V

**Rotisserie Chicken Salad** Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.<sup>95</sup> GF

**Salmon Salad** baby greens, tomato, bacon lardons, avocado, grana padano, sherry vinaigrette 23.<sup>95</sup> GF

**Thai Steak Noodle** marinated filet mignon, spinach, cabbage, orange, avocado, wontons, peanuts, miso vinaigrette 24.<sup>95</sup>

### Power Lunch 18.<sup>95</sup>

#### SOUP, SALAD, & SLIDER OR SALMON

*Choice of Creamy Clam Chowder or Old Fashioned Chicken Soup* GF

*Choice of Caesar Salad or Baby Greens*

*Choice of Pan Seared Salmon, Fried Chicken Slider, or 3W Cheddar Slider*

## House Specialties

**Lobster Roll** griddled buttery potato bun, choice of old bay frites or baby greens salad 26.<sup>95</sup>

**Yellowfin Tuna Tacos** sesame crusted tuna, avocado cilantro, cabbage, shaved carrot, sriracha-lime aioli 23.<sup>95</sup>

**Rotisserie Chicken Quesadilla** caramelized onion, cheese, kale, sour cream, pico de gallo 15.<sup>95</sup>

**Crispy Chicken Sandwich** pickles, tomato, Swiss cheese, green cabbage slaw, brioche bun, frites 20.<sup>95</sup>

**Warm Rotisserie Turkey & Brie Sandwich** sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips 15.<sup>95</sup>

**Vermont Cheddar Burger** double patty, Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.<sup>95</sup>



## RESTAURANT

**Sparkling & Rosé**

- 101 Champagne, Lanson, Brut, FR '20  
102 Champagne, Veuve Clicquot, FR NV  
103 Champagne, Dom Pérignon, FR '13  
104 Sparkling Rosé, De Perriere, FR NV  
105 Rosé, Mirabeau *'Belle Anne'* FR '21

**Chardonnay**

- 203 Chateau Ste. Michelle *'Mimi'*, WA '21  
204 Cakebread, Napa '21  
205 Duckhorn, Napa '22  
209 Rombauer, Carneros, CA '20  
210 Chablis, Colombier *'Fourchaume'*, Burgundy, FR '23  
212 Puligny Montrachet, Arnaud Germain, Burgundy, FR '22 168  
213 Meursault, Domaine Jean-Michel Ganoux, Burgundy, FR '22 174

**Sauvignon Blanc**

- 300 Cloudy Bay, Marlborough, NZ '22  
307 Cliff Lede, Napa '22  
303 Sancerre, Domaine Chasseignes, Loire Valley, FR '23  
304 Sancerre, Domaine Fournier, Loire Valley, FR '23

**Other Worldly Whites**

- 403 Pinot Grigio, Terlato, IT '23  
404 Pinot Grigio, Livio Felluga, IT '22  
405 Soave, Pieropan *'Calvarino'*, IT '22  
406 Riesling, St. Urbans-Hof *'Wiltinger'*, DE '18  
407 Albariño, Marinos *'El Neptuno'*, Rias Baixas, ES '23  
409 Albariño, Perlinas, Rias Baixas, ES '21

**Merlot, Sirah & Zinfandel**

- 601 Merlot, Duckhorn *'Three Palms Vineyard'*, Napa '19  
603 Petite Sirah, Matchbook, Dunnigan Hills, CA '21  
605 Zinfandel, Turley *'Old Vines'*, CA '21

**Red Blends**

- 904 The Prisoner, Napa, '22  
905 Threadcount by Quilt, CA NV  
906 Caravan by Darioush, Napa '19  
907 Trefethen *'Dragon Tooth'*, Napa '20  
908 Replica, CA '20

**Pinot Noir**

- 90 702 Belle Glos *'Las Alturas'*, Santa Lucia Highlands, CA '21 126  
166 703 Penner-Ash, Willamette Valley, OR '21 168  
533 704 Etude, Carneros, CA '20 95  
61 705 Illahe, Willamette Valley, OR '22 62  
61 706 Domaine Coillot *'Les Ouzelois'*, Burgundy, FR '20 131  
707 Wentworth Vineyards, Anderson Valley, CA '22 98

**Other Worldly Reds**

- 61  
113 801 Brunello di Montalcino, Carpineto, IT '18 130  
91 802 Cabernet Franc, Chateau de Targe, FR '19 62  
107 803 Tempranillo, CVNE *'Reserva'*, Rioja, ES '17 62  
67 804a Malbec, Bramare by Paul Hobbs, Mendoza, AR '21 94  
168 804b Malbec, Amurado, Mendoza, AR '22 61  
805 Bordeaux, Bouquet de Monbrison, Margaux, FR '20 84  
812 Bordeaux, Chateau Tour Carmail, FR '21 64  
806 Barolo, Damilano *'Lecinquevigne'*, Piedmont, IT '19 90  
91 807 Super Tuscan, Casa Raia *'Bevilo'*, IT '13 69  
74 808 Chateauneuf-de-Pape, Clos St. Antonin, FR '21 101  
85 810 Crozes Hermitage, Louis Barruol *'Tiercerolles'*, FR '20 83  
65 811 Amarone della Valpolicella, Santi, IT '18 94

**Cabernet Sauvignon**

- 48 501 Caymus, Napa '21 252  
62 502 Mt. Veeder, Napa '21 132  
62 505 Harper Oak, Alexander Valley, CA '22 66  
53 506 Stag's Leap *'Artemis'*, Napa '21 168  
48 507 Jordan, Alexander Valley, CA '19 152  
65 508 Quilt, Napa '22 126  
510 Scribe, Napa '19 147  
231 511 Silver Oak, Alexander Valley, CA '18 249  
61 514 Groth, Napa '21 170  
63 518 Iconoclast by Chimney Rock, Napa '22 74  
519 Paul Hobbs *'Crossbarn'*, Napa '20 113  
520 Owen Roe, Yakima Valley, WA '18 86

**Cabernet Sauvignon Magnum**

- 139  
62  
139 1001 Stag's Leap *'Artemis'*, Napa '21 292  
95  
61