



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)
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon 11.⁹⁵
- Candy Roaster Squash & Coconut Soup** tamarind, cilantro 10.⁹⁵ VG
- 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
- 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** figs, Aleppo pepper spiced Honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 16.⁹⁵ V

Salads

- Baby Iceberg Wedge** baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.⁹⁵
- Fall Harvest Salad** lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rose vinaigrette 15.⁹⁵ GF/V
- Roasted Beet & Blood Orange Salad** baby arugula, radishes, pistachios, yogurt 15.⁹⁵ GF/V
- Caesar Salad** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.⁹⁵ V
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.⁹⁵
- 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
- Spaghetti Squash & Chicken Ricotta Meatballs** charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 28.⁹⁵ GF
- Glazed Prime Short Rib** butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate 34.⁹⁵
- Grilled NY Strip Steak** maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe 40.⁹⁵ GF
- East Coast Halibut** delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 38.⁹⁵ GF
- Warm Buttered Lobster Roll** Connecticut style, toasted brioche roll, chives, old bay seasoned fries 29.⁹⁵
- Hardwood Filet Mignon** whipped Yukon gold potatoes, roasted brussels sprouts, grapes, and shallots, bordelaise 45.⁹⁵ GF
- Grain Bowl** wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves 24.⁹⁵ V
- Faroe Island Salmon** mushroom risotto, butternut squash, broccolini, lemon caper sauce 34.⁹⁵ GF
- Pan Roasted Chicken Breast** sautéed spinach, crispy fried smashed fingerling potatoes, mushroom cream 29.⁹⁵ GF
- Vermont Cheddar Burger** double patty, ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

Mac & Cheese / Truffled	9. ⁹⁵ / 11. ⁹⁵	Frites	9. ⁹⁵
Whipped Yukon Gold Potatoes	9. ⁹⁵	Truffle & Parmesan Frites	10. ⁹⁵
Roasted Brussels Sprouts, Grapes and Shallots	10. ⁹⁵	Broccoli Rabe	9. ⁹⁵
caraway-mustard vinaigrette			
Crispy Fingerling Potatoes	10. 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.