



V—Vegetarian
GF—Gluten Free
VG— Vegan

Small Plates

- Candy Roaster Squash & Coconut Soup tamarind, cilantro 10.⁹⁵ VG
- New England Clam Chowder garlic parmesan croutons, & crispy bacon 11.⁹⁵
- Tuna Osaka pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.⁹⁵ GF
- Crispy Shrimp Spring Rolls lime miso vinaigrette, sweet chili vinaigrette 16.⁹⁵
- Shrimp Casino lemon garlic, beurre blanc, pepper, gruyere, bacon, & bread crumbs 18.⁹⁵
- Crispy Chicken Cigars corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro 16.⁹⁵
- General Tso’s Cauliflower sweet & sour chili glaze, sesame seeds, scallions 15.⁹⁵
- Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.⁹⁵
- Local NJ Burrata figs, Aleppo pepper spiced Honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 16.⁹⁵ V
- Chicken Parm Meatballs NJ tomato sauce, basil pesto 15.⁹⁵
- Crispy Rhode Island Calamari giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.⁹⁵
- Colossal Lump Crab Cake savoy & red cabbage slaw, remoulade sauce 21.⁹⁵ GF

Salads

- Baby Iceberg Wedge baby tomatoes, bacon, 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
- Caesar Salad romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.⁹⁵ V
- Roasted Beet & Blood Orange Salad baby arugula, radishes, pistachios, yogurt 15.⁹⁵ GF/V
- Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, asian cilantro dressing, peanuts, jalapeno 19.⁹⁵
- Salmon Salad baby greens, tomato, bacon lardons, avocado, grana padano, sherry vinaigrette 23.⁹⁵ GF
- Thai Steak Noodle marinated filet mignon, spinach, cabbage, orange, avocado, wontons, peanuts, miso vinaigrette 24.⁹⁵

Power Lunch 18.⁹⁵

SOUP, SALAD, & SLIDER OR SALMON

Choice of Clam Chowder or Candy Roaster Squash & Coconut Soup

Choice of Caesar Salad or Baby Greens

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

House Specialties

- Yellowfin Tuna Tacos sesame crusted tuna, avocado cilantro, cabbage, shaved carrot, sriracha-lime aioli 23.⁹⁵
- Rotisserie Chicken Quesadilla caramelized onion, cheese, kale, sour cream, pico de gallo 15.⁹⁵
- Warm Buttered Lobster Roll Connecticut style, toasted brioche roll, chives, old bay seasoned fries 29.⁹⁵
- Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 24.⁹⁵ GF
- Crispy Chicken Sandwich pickles, tomato, Swiss cheese, green cabbage slaw, brioche bun, frites 20.⁹⁵
- Warm Rotisserie Turkey & Brie Sandwich sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips 15.⁹⁵
- Grain Bowl wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves 18.⁹⁵ V
- Vermont Cheddar Burger double patty, ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

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.