

Cinnamon Rolls

cream cheese icing 13.95

Brunch Items

Eggs Any Style Over Idaho organic eggs, crispy tater tots, Nueske's smoked bacon, arugula, chives, side of chipotle hollandaise 19.95

Spinach, Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad 19.95

Avocado Toast [V] smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95) 13.95

Small Plates

New England Clam Chowder garlic parmesan croutons & crispy bacon 11.95

Candy Roaster Squash & Coconut Soup [VG] tamarind & cilantro 10.95

Tuna Osaka [GF] 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

Crispy Chicken Cigars corn tortilla, pulled chicken, tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro 16.95

Chicken Parm Meatballs NJ tomato sauce & basil pesto 15.95

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, pepper, gruyere, bacon, bread crumbs 18.95

Colossal Lump Crab Cake [GF] savoy & red cabbage slaw, remoulade sauce 21.95

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

Local NJ Burrata [V] figs, Aleppo pepper spiced Honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 15.95

Salads

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

Fall Harvest Salad [GF/V] lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rose vinaigrette 15.95

Roasted Beet & Blood Orange Salad [GF/V] baby arugula, radishes, pistachios, yogurt 15.95

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

Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.95

Salmon Salad [GF] baby greens, tomato, bacon lardons, avocado, grana padano, sherry vinaigrette 23.95

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

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 [GF] charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 24.95

Crispy Chicken Sandwich pickles, tomato, Swiss cheese, green cabbage slaw, demi baguette, frites 20.95

Warm Rotisserie Turkey & Brie Sandwich sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips 15.95

Grain Bowl [V] wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves 18.95

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

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

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 or eggs may increase your risk of a foodborne illness.