

# DINNER



## APPETIZERS

FOR THE TABLE

### ARTISANAL CHEESE v 25

4 artisanal creamery cheeses,  
seasonal accompaniments, baguette

### CHEESE & CHARCUTERIE 27

3 cured meats, 3 artisanal creamery cheeses,  
seasonal accompaniments

### MEZZE v 21

piquillo hummus, quinoa tabbouleh, mint labneh,  
greek olives, pickled vegetables, lavash, pita

### FRENCH ONION SOUP 15

baguette crouton, thyme, gruyere

### CHILLED SHRIMP COCKTAIL & BABY VEGETABLES gf 20

white wine poached jumbo shrimp,  
spicy horseradish cocktail sauce,  
shaved baby vegetables

### HERB BUTTER BROILED ESCARGOTS 20

wild mushroom duxelles,  
herb & white wine butter, puff pastry

### GRILLED OCTOPUS gf 20

squid ink crema, rainbow potatoes,  
spicy soppressata, salsa verde

### YELLOW FIN TUNA CARPACCIO gf 18

tonnato sauce, french breakfast radish, chives,  
crispy wonton, preserved lemon vinaigrette,  
micro sprouts

### STEAMED MUSSELS 19

roasted garlic & parmesan tomato broth,  
french bread

### SMOKED MAITAKE MUSHROOM gf, vegan 19

salsify coconut puree, crispy carrots & celery,  
date reduction

### CHICKEN LIVER MOUSSE 18

house made brioche, cranberry glaze,  
pink peppercorns, black pepper

## ENTRÉE

### PORT WINE BRAISED SHORT RIB gf 36

roast shallot soubise, roasted broccoli,  
chervil vinaigrette, fresh horseradish, herb salad

### COQ AU VIN 29

griggstown roast half chicken, pommes puree, roasted pearl  
onion, applewood smoked bacon, burgundy reduction

### MEDITERRANEAN BRANZINO gf 34

warm french bean & herb salad, basil pesto,  
fingerling potatoes, meyer lemon puree, black olive tapenade

### STEAK FRITES gf 36

sauce bearnaise, crispy hand cut potato wedges

### TAGLIATELLE BOUILLABAISSE 35

seafood fumet, atlantic cod, shrimp,  
scallops, calamari, pei mussels

### SEARED SCALLOPS gf 38

jumbo scallops, creamed corn puree,  
oven dried cherry tomatoes, charred corn,  
sundried tomato & applewood smoked bacon succotash

### DUCK A L'ORANGE 38

roasted duck breast, saffron & pomegranate jeweled couscous,  
spiced walnuts, shaved fennel & radish salad, orange reduction

### MASALA ROASTED CAULIFLOWER vegan, gf 27

quinoa, coconut carrot puree, crispy chickpeas

## SALADS

### LOCAL JERSEY HEIRLOOM TOMATOES & STRACCIATELLA CHEESE v 18

pistachio pesto, sweet corn puree, house made croutons

### ROASTED HEIRLOOM CARROT SALAD v 17

watercress, friséé, savory pine nut granola,  
carrot labneh, saba

### CHOPPED DINNER SALAD 14

baby gem lettuce, red cabbage, cucumbers,  
grape tomatoes, raddish, pickled red onions, chickpeas  
preserved lemon vinaigrette, sliced avocado



## SIDES

### ROASTED HEIRLOOM CARROTS vegan 8

### CHARRED CORN, SUNDRIED TOMATO, & APPLEWOOD SMOKED BACON SUCCOTASH 8

### HAND CUT POTATO WEDGES 10

### ROASTED CAULIFLOWER WITH MARCONA ALMONDS & BLACK GARLIC CRÈME 9

Executive Chef: Jules Odum  
Chef de Cuisine: Michael Osinchak

## OUR THANKS

Griggstown Farm

