

# LUNCH

## 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

### YELLOW TOMATO GAZPACHO 12

heirloom tomato & radish salad, petite basil

### 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

## ENTREES & SANDWICHES

### FRENCH DIP SANDWICH 23

shaved prime rib, caramelized onions, gruyere,  
horseradish aioli, potato wedges,

### CROQUE MONSIEUR 18

sourdough, bechemel, smoked ham, gruyere, green salad

### TURKEY CROISSANT 19

applewood smoked bacon, arugula,  
persian cucumber, dill aioli, green salad

### RAT'S BURGER 22

vermont cheddar, black truffle aioli, brioche bun, potato wedges  
add applewood smoked bacon +\$2.00

### 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

### MASALA ROASTED CAULIFLOWER vegan, gf 27

quinoa, coconut carrot puree, crispy chickpeas

## SALADS

### RAT'S GRIGGSTOWN FARM ROTISSERIE CHICKEN SALAD gf 20

\*limited availability per day  
warm pulled rotisserie chicken, baby kale & lola rosa lettuce,  
roasted fingerling potatoes, tomatoes, dried cranberries,  
maytag blue cheese, pecans, roasted shallot dressing

### 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 SALAD 18

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

### Add a Protein to Your Salad

grilled chicken +8 | shrimp +10 | steak +13



## 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

