



Summer Lunch

We celebrate seasonality,
our local farms & farmers

STARTERS

Creamy Clam Chowder [GFA]	<i>parmesan garlic croutons & bacon</i>	11.95
Lemon Chicken Soup [GFA]	<i>spinach, orzo, chicken meatballs, parsley</i>	10.95
Crispy RI Calamari	<i>pickled cherry peppers & addams sauce</i>	16.95
General Tso's Cauliflower [V]	<i>sweet and sour chili glaze, sesame seeds, scallions</i>	15.95
Crunchy Shrimp Spring Rolls	<i>lime miso & sweet chili dipping sauces</i>	16.95
Local NJ Burrata [GFA] [V]	<i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i>	15.95
Shrimp Casino	<i>lemon garlic beurre blanc, gruyère, bacon & bread crumbs</i>	18.95
Tuna Tartare Crisps [GFA]	<i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i>	17.95
Colossal Lump Crab Cake [GF]	<i>savoy and red cabbage slaw, remoulade sauce</i>	21.95
Smoked Chicken Wings [GF]	<i>sweet heat glaze & ranch dressing</i>	14.95
Avocado Toast [V]	<i>smashed avocado, radish, feta cheese, pickled red onion, filone</i>	13.95

WOOD FIRED FLATBREADS

Creamy Burrata Margherita Flatbread [V]	<i>crushed nj tomatoes, basil, oregano, balsamic glaze, arugula</i>	19.95
Crispy Pepperoni & Hot Honey	<i>crushed nj tomatoes, basil, crispy pepperoni, charlie’s high octane ranch</i>	19.95

SALADS

Romaine Caesar Salad [GFA] [V]	<i>parmesan & croutons</i>	13.95
Harvest Summer Salad [V]	<i>spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, rosé vinaigrette</i>	15.95
Chopped Salad [GF]	<i>crispy chick peas, romaine, red pepper, salami, creamy Italian vinaigrette, grana padana</i>	13.95
Chicken Katsu Salad	<i>mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno</i>	19.95
Blackened Shrimp Salad [GF]	<i>arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette</i>	24.95
Roasted Salmon Salad [GF]	<i>mixed greens , avocado, New Jersey tomatoes, sherry vinaigrette</i>	23.95

TRIO PLATE

all served on one platter, choice of each 18.95

SOUP

Lemon Chicken Soup [GFA]
Clam Chowder

SALAD

Mixed Greens [V]
Caesar [V]

ENTREES

Seared Salmon [GF]
Hot Honey Fried Chicken Cheddar Biscuit
Cheeseburger Slider

MAINS

Vermont Cheddar Burger [GFA]	<i>double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites</i>	20.95
House Made Vegetarian Burger [GFA] [V]	<i>lettuce, New Jersey tomato, avocado, brioche bun, addams sauce, baby greens salad</i>	17.95
Yellowfin Tuna Tacos	<i>sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli</i>	19.95
Nashville Hot Chicken Quesadilla	<i>fried chicken, pickles, pepper-jack cheese, ranch dressing</i>	15.95
Buttermilk Fried Chicken Sandwich	<i>New Jersey tomato, swiss cheese, green cabbage slaw, pickles, frites</i>	20.95
Zucchini Spaghetti & Chicken Ricotta Meatballs [GF]	<i>charred tomato sauce, parmesan</i>	24.95
Filet Wrap	<i>pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips</i>	19.95
East Coast Halibut [GF]	<i>zucchini ribbons, english pea puree, charred Vidalia onion salsa, basil and mint</i>	38.95
Grain Bowl [V]	<i>wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas</i>	18.95

[GFA] = GLUTEN FREE AVAILABLE [GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN
Our menu may contain common allergens. Please inform our staff of our any allergies or dietary restrictions, as cross contamination may occur in our kitchen.
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

BOTTLED WINES

Champagne

100	Pol Roger, Brut, FR NV
101	Veuve Clicquot, Brut, FR NV
102	Dom Perignon, Brut, FR ‘15
103	Lanson, Brut, FR, NV

Sauvignon Blanc

200	Cloudy Bay, Marlborough, NZ ‘24
201	Cliff Lede, Napa ‘23
202	Whitehaven, Marlborough, NZ ‘23
204	Sancerre, Domaine Chasseignes, FR ‘23
205	Sancerre, La Porte Blanche, Loire Valley, FR ‘23

Worldly & Aromatic Whites

300	Pinot Grigio, Livio Felluga, IT ‘22
301	Riesling, Nik Weis, Mosel, DE ‘20
302	Pinot Grigio, Terlato, IT ‘23
303	Albarino, Perlinas, Rias Baixas, ES ‘21
305	Albarino, Vinos Marinos ‘El Neptuno’, ES ‘23
304	Riesling, Dr. Hans Von Muller, Mosel, DE ‘22

Chardonnay

401	Rombauer, Carneros, CA ‘22
402	Far Niente, Napa ‘22
404	Cakebread, Napa ‘23
405	Duckhorn, Napa ‘23
406	Meursault, Jean-Michel Ganoux, FR ‘20
407	Puligny Montrachet, Arnaud Germain, FR ‘22
408	Chablis, Domaine du Colombier, FR ‘23

Pinot Noir

700	Belle Glos ‘Las Alturas’, Santa Lucia, CA ‘21
701	Domaine Coillot, Burgundy, FR ‘20
703	Etude, Napa ‘21
704	Illahe, Willamette Valley, OR ‘22
707	Penner Ash, Willamette Valley, OR ‘21
708	Wentworth Vineyards, Anderson Valley, CA ‘22

Red Blends

124	901	The Prisoner, Napa ‘22	139
166	902	Trefethen, ‘Dragon’s Tooth’, Napa ‘21	95
550	903	Replica, CA ‘20	61

Other Worldly Reds

	800	Malbec, Bramare, Mendoza, AR ‘22	94
91	802	Tempranillo, Vina Bujanda, Rioja, ES ‘14	63
74	812	Brunello di Montalcino, Il Poggione, IT ’18	126
48	804	Amarone, Santi, IT ‘18	89
85	805	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18	69
65	807	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
	809	Chateauneuf-du-Pape, Clos St. Antonin, FR ‘21	101
75	810	Merlot, Northstar, Columbia Valley, WA ‘21	79
53	811	Zinfandel, Turley ‘Old Vines’, Napa ‘22	70
48			
64	814	Petite Sirah, Stag’s Leap, Napa ‘20	80
48	813	Petite Sirah, Matchbook, CA ‘21	61

Cabernet Sauvignon

	500	Paul Hobbs ‘Crossbarn’, Napa ‘20	113
107	501	Faust, Napa ‘22	157
162	502	Iconoclast by Chimney Rock, Napa ‘22	74
113	503	Harper Oak, Alexander Valley, CA ‘22	66
91	504	Owen Roe, Yakima Valley, WA ‘20	86
143	505	Silver Oak, Alexander Valley, CA ‘19	249
168	506	Scribe ‘Atlas West’, Napa ‘19	147
67	507	Groth, Napa ‘21	161
	508	Mt. Veeder, Napa ‘22	131
126	509	Caymus, Napa ‘21	252
131	511	Jordan, Alexander Valley, CA ‘19	156
95	512	Stag's Leap 'Artemis', Napa ‘21	168
79			
168	513	Quilt, Napa ‘22	126

*subject to availability 5/7/25

