



Summer Brunch

We celebrate seasonality,
our local farms & farmers

STARTERS

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

WOOD FIRED FLATBREADS

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

SALADS

Romaine Caesar Salad	[GFA] [V] parmesan & croutons	13.95
Harvest Summer Salad	[V] spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, rosé vinaigrette	15.95
Heirloom Tomato BLT Salad	[GFA] plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast	15.95
Chicken Katsu Salad	mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno	19.95
Blackened Shrimp Salad	[GF] arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette	24.95
Roasted Salmon Salad	[GF] mixed greens, avocado, New Jersey tomatoes, sherry shallot vinaigrette	23.95

MAINS

Vermont Cheddar Burger	[GFA] double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites	20.95
Yellowfin Tuna Tacos	sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli	19.95
Nashville Hot Chicken Quesadilla	fried chicken, pickles, pepper-jack cheese, ranch dressing	15.95
House Made Vegetarian Burger	[GFA] [V] lettuce, New Jersey tomato, avocado, brioche bun, addams sauce, baby greens salad	17.95
Warm Buttered Lobster Roll	Connecticut style, toasted brioche roll, chives, old bay seasoned fries	29.95
Buttermilk Fried Chicken Sandwich	New Jersey tomato, swiss cheese, green cabbage slaw, pickles, frites	20.95
Filet Wrap	pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips	19.95

BRUNCH ITEMS

Buttered Cinnamon Roll	[V] strawberries, caramel sauce	13.95
Sunrise Over Idaho	[GF] tater tots, bacon, chipotle hollandaise, chives, poached egg	16.95
French Toast	[V] blueberry compote, whipped cream, maple syrup	16.95
Frittata	[GF] [V] potatoes, leeks, feta cheese, broccolini, baby greens	16.95
Short Rib Hash	mozzarella, roasted potatoes, toasted filone, poached egg, red wine demi	21.95
Egg & Bacon Sandwich	[GFA] avocado, tomato, arugula, chimichurri, frites	16.95
Puff Pastry Croque Madame	stuffed with ham and cheese, fried egg, baby greens	16.95
Grain Bowl	[V] wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas	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
305	Albarino, Vinos Marinos ‘El Neptuno’, ES ‘23

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	814	Petite Sirah, Stag’s Leap, Napa ‘20	80
48	813	Petite Sirah, Matchbook, CA ‘21	61

Cabernet Sauvignon

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

*subject to availability 7/17/25