



Fall Lunch

We celebrate seasonality,
our local farms & farmers

STARTERS

New England Corn & Clam Chowder	roasted local sweet corn, garlic parmesan croutons, crispy bacon	11.95
Candy Roaster Squash and Coconut Soup	[VG] tamarind, cilantro	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	[V] figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast	16.95
Tuna Tartare Crisps	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

SALADS

Romaine Caesar Salad	[V] parmesan & croutons	13.95
Harvest Fall Salad	[GF] [V] young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette	15.95
Roasted Beet and Blood Orange Salad	[GF] [V] baby arugula, radishes, pistachios, yogurt	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 vinaigrette	23.95

TRIO PLATE

all served on one platter, choice of each 18.95

SOUP	SALAD	ENTREES
Candy Roaster Squash & Coconut Soup	Mixed Greens [V]	Seared Salmon [GF]
New England Corn & Clam Chowder	Caesar [V]	Hot Honey Fried Chicken Cheddar Biscuit Cheeseburger Slider

MAINS

Vermont Cheddar Burger	double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, fries	20.95
House Made Vegetarian Burger	[V] lettuce, New Jersey tomato, avocado, brioche bun, addams sauce, baby greens salad	17.95
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
Buttermilk Fried Chicken Sandwich	New Jersey tomato, swiss cheese, green cabbage slaw, pickles, fries	20.95
Zucchini Spaghetti & Chicken Ricotta Meatballs	[GF] charred tomato sauce, parmesan	24.95
Warm Buttered Lobster Roll	Connecticut style, toasted brioche roll, chives, old bay seasoned fries	29.95
Filet Wrap	pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips	19.95
East Coast Halibut	[GF] zucchini ribbons, english pea puree, charred Vidalia onion salsa, basil and mint	38.95
Grain Bowl	[V] wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas	18.95

[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 ‘24
204	Sancerre, Dom. Chasseignes, Loire Valley, FR ‘23
205	Sancerre, La Porte Blanche, Loire Valley, FR ‘23

Worldly & Aromatic Whites

300	Pinot Grigio, Livio Felluga, IT ‘23
301	Riesling, Nik Weis, Mosel, DE ‘21
302	Pinot Grigio, Terlato, IT ‘24
305	Albarino, Vinos Marinos ‘El Neptuno’, ES ‘24

Chardonnay

401	Rombauer, Carneros, CA ‘22
402	Far Niente, Napa ‘22
403	Bezel by Cakebread, CA ‘23
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 ‘23
707	Penner Ash, Willamette Valley, OR ‘21
708	Wentworth Vineyards, Anderson Valley, CA ‘22
709	Lyle-Thomas, CA ‘21

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
76	801	Malbec, Philip Schell ‘PSH’, Mendoza, AR ‘24	61
74	802	Tempranillo, Vina Bujanda, Rioja, ES ‘14	63
48	812	Brunello di Montalcino, Il Poggione, IT ‘18	126
85	804	Amarone, Santi, IT ‘18	89
65	805	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18	79
	807	Barolo, Damilano ‘Lecinquevigne’, IT ‘21	90
75	809	Chateauneuf-du-Pape, Clos St. Antonin, FR ‘21	101
53	810	Merlot, Northstar, Columbia Valley, WA ‘21	79
54	811	Zinfandel, Turley ‘Old Vines’, Napa ‘22	70
48	814	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
	813	Petite Sirah, Matchbook, CA ‘21	61

Cabernet Sauvignon

162	500	Paul Hobbs ‘Crossbarn’, Napa ‘20	113
73	501	Faust, Napa ‘22	157
113	502	Iconoclast by Chimney Rock, Napa ‘22	74
91	503	Harper Oak, Alexander Valley, CA ‘23	66
143	504	Owen Roe, Yakima Valley, WA ‘20	86
168	505	Silver Oak, Alexander Valley, CA ‘19	249
76	506	Scribe ‘Atlas West’, Napa ‘19	147
	507	Groth, Napa ‘21	161
126	508	Mt. Veeder, Napa ‘22	131
131	509	Caymus, Napa ‘22	252
95	511	Jordan, Alexander Valley, CA ‘19	156
79	512	Stag's Leap 'Artemis', Napa ‘21	168
168	513	Quilt, Napa ‘22	126
98	514	Giapoza, CA ‘22	65
61		*subject to availability 10/21/25	