



Winter Brunch

We celebrate seasonality,
our local farms & farmers

CINNAMON ROLLS
cream cheese icing 13.95

BRUNCH ITEMS

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| Eggs Any Style Over Idaho | organic eggs, crispy tater tots, Nueske’s smoked bacon, arugula, chives, side of chipotle hollandaise | 19.95 |
| The Golden Pancake | honey maple butter & honey maple syrup | 17.95 |
| French Toast [V] | blueberry compote, whipped cream, maple syrup | 16.95 |
| Spinach, Mushroom & 3 Cheese Quiche | leeks, salsa verde, arugula salad | 19.95 |
| Short Rib Hash | mozzarella, roasted potatoes, toasted filone, poached egg, red wine demi | 21.95 |
| Bacon, Egg & Cheese Sandwich | french made croissant, havarti dill cheese, Roots Steak Sauce glazed bacon, green salad | 16.95 |
| Puff Pastry Croque Madame | stuffed with ham and cheese, fried egg, baby greens | 16.95 |
| Avocado Toast [V] | smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95) | 13.95 |

STARTERS

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| New England Clam Chowder | garlic parmesan croutons & crispy bacon | 11.95 |
| Steakhouse Chili | bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, finished with sour cream & cheddar | 12.95 |
| Crispy RI Calamari | pickled cherry peppers & addams sauce | 16.95 |
| Crispy Chicken Cigars | corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro | 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 | 15.95 |
| 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 |

SALADS

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| Romaine Caesar Salad [V] | parmesan & croutons | 13.95 |
| Harvest Winter Salad [GF] [V] | young lettuces, port 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 shallot vinaigrette | 23.95 |

MAINS

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| Vermont Cheddar Burger | 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 |
| 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, demi baguette, frites | 20.95 |
| Filet Wrap | pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips | 19.95 |
| Grain Bowl [V] | wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves | 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.