



zero proof

Limonada 4
house-made lemonade

house-made **Pineapple soda** 4
ginger, raw sugar, lemon

queso y chacutería

Artisan Cheese Board 16
spiced almond, jam & raisin bread

Salumi Board 18
selection of four cured meats

CHEF'S MIXTO BOARD 25

three salumi & three cheeses
olive, guindilla, spiced almond, jam

to share

Daily Oysters *citrus mignonette*
3 each ½ dozen 16 dozen 30

Hummus 12
herb tahina, olive oil
radish salad & pita

Empanada de Queso 10
tetilla cheese, green chili, membrillo

Heirloom Tomato Bruschetta 13
whipped cashew milk "*ricotta*"
crisp caper & sea salt

Yellow Fin Tuna Ceviche 17
cucumber, radish, chive sesame
jalapeño-cilantro purée

Calamari *Fritti* 13
padron & lemon-caper aioli

Free Range Veal Meatball 12
san marzano & basil ricotta

soup & salads

Vegan Corn Chowder 10
potato, red pepper, leek & smoked paprika

NJ Green Salad 12
farm greens, toasted red quinoa, roasted beet, shaved radish
grape, *cana de cabra* goat cheese & dijon

Rare Ahi Tuna Nicoise 21
field greens, frisée, olive, tomato, haricot vert
potato, caper, hard boiled egg & mustard

Chopped *Greek* Salad & Chilled Shrimp 18
romaine, cucumber, pepper, tomato, grilled zucchini, olive
caper, green onion, feta, pita crouton & harissa-ginger dressing

add avocado 3 chicken or shrimp 6 salmon *a la plancha* 9

mains

The Med Burger 17
grass-fed beef, slow roasted tomato, berkshire bacon
calkins creamery havarti & salsa verde

Chicken Sandwich 15
fried eggplant, halloumi, heirloom tomato jam & sumac yogurt

Persian Fried Cauliflower Bowl 18
vegetable bejeweled "*rice*", toasted walnut, raita, peach chutney
chili oil & cilantro

Market Grain Bowl 17
forbidden rice, ginger, haricot vert, roasted *za'atar* zucchini
pickled beech mushroom, poached egg & green harissa

Smoked Falafel Bowl 18
cauliflower-toasted walnut "*rice*", lettuce, cucumber
avocado, pickled red onion, pumpkin seed & tahini yogurt

Campanelle 18
local arugula, summer squash, goat cheese, parmigiano broth
black pepper & *pangrattato*

Mussels *Provençal* 17
shallot, tomato, garlic, saffron broth, pernod, rouille & grilled bread

Swordfish *a la Plancha* 24
corn, aleppo, fregola sardo, shrimp *escabeche*
roasted red pepper, lemon & sea salt

Harissa-honey glazed Salmon 23
farmers spinach, roasted cippolini onion
pioppini mushroom, crisp quinoa & beet coulis

Summer Lunch Menu 2019

Our bread is made daily at *Terra Momo Bread Company*