



## VALENTINE'S LUNCH

### TAPAS

#### TERRAMOMO BREAD

extra virgin olive oil, seasoning **v 3**

#### DAILY OYSTER (half dozen)

spanish cocktail sauce, avocado, shallot, lime, cilantro **24**

#### FRENCH ONION SOUP

thyme, sourdough, gruyere **14**

#### CHICKPEA HUMMUS

olive oil, aleppo, pita **v 12**

#### STUFFED MUSHROOM

artichoke, boursin cheese, breadcrumb **v 16**

#### SALMON TARTARE

avocado, fennel, cucumber, cured tomato, mustard-dill vinaigrette, pickled red onion **20**

#### CALAMARI FRITTI

pickled jalapeño, aioli, marinara, charred lemon **17**

#### BURRATA MOZZARELLA

strawberry salad, truffle, pistachio, balsamic, grilled bread **v 18**

#### NJ GREENS SALAD

radish, cucumber, toasted quinoa, house vinaigrette **v 14**

#### CAESAR SALAD

little gem, sourdough crouton, parmesan **14**

### MAIN

#### House Made TAGLIATELLE

gulf shrimp, saffron, white wine, chili, lemon, serrano ham **27**

#### THE MED BURGER

grass-fed beef, berkshire bacon, slow roasted tomato, havarti, salsa verde, fries **21**

#### CHICKEN SALAD WRAP

madras curry, celery, onion, cranberry, cilantro, yogurt, fries **19**

#### ROASTED EGGPLANT "LASAGNA"

garlic spinach, white vodka sauce, fresh mozzarella, black truffle **v 28**

#### MARKET BOWL

crispy rice, persian cucumber, snap pea, shishito, avocado, jammy egg, pickled radish, herb aioli **v 21**

#### STEAK FRITES

5oz. beef filet, hand cut fries, peppercorn sauce, horseradish aioli **34**

#### BRANZINO a la Plancha

cauliflower purée, potato, leek, olive-pine nut salsa, pickled currant **34**

We use great care when preparing food for guests with allergies and dietary restrictions. However, all of our food is prepared in a kitchen that contains allergens including but not limited to nuts, gluten, dairy and shellfish. We cannot guarantee zero cross contamination.