

BRUNCH

Sunday | 11:30am - 3:00pm

PASTRY

CROISSANT v4

PEACH DANISH v5

Whipped NUTELLA CROISSANT v5

TO BEGIN

TERRAMOMO BREAD extra virgin olive oil, seasoning v3

PAPAS BRAVAS fried potato, manchego aioli, salsa brava v10

Spiced PORK EMPANADA hard egg, chili vinegar 16

CHICKPEA HUMMUS olive oil, aleppo pepper, pita v10

AHI TUNA CRUDO ponzu shoyu, ginger, pickled chili, sesame crunch 20

DEVEILED EGGS sour cream & onion, aioli, potato chip v14

CALAMARI FRITTI pickled jalapeno, aioli, marinara, charred lemon 15

AVOCADO TOAST feta, hot honey, everything sesame v16

BURRATA baby arugula, avocado, grated tomato, pesto, focaccia, parmigiano v17

SALMON TARTARE cucumber, avocado, lime, onion, aji verde, sesame, potato chip 18

SOUP/SALAD

CHICKEN GINGER SOUP shitake, leek, cilantro, sesame scallion 12

NJ GREENS radish, cucumber, toasted quinoa, house vinaigrette v13

CAESAR little gem, crouton, parmigiano 12

ADD-ON

grilled chicken 8 gulf shrimp a la plancha 10 nordic blu salmon 14 avocado 3

MAIN

BUTTERMILK PANCAKES blueberry compote, honey-butter maple syrup v18

BENEDICT garlic spinach, asparagus, truffled hollandaise, sourdough v22

EGG SANDWICH truffle cheddar, hash brown, croissant, caramelized onion, truffle ketchup, salad v21

SPAGHETTI "Carbonara" artichoke, pork guanciale, soft egg, cracked pepper, pecorino 25

DEEP DISH QUICHE kennet square mushrooms, shallot, thyme, gryuere, butter crust, salad v21

TURKISH BREAKFAST fried egg, lamb merguez, cucumber salad, hummus, harissa yogurt, chermoula, pita 23

Za'atar CHICKEN WRAP tahini caesar, sumac onion, pita crouton, parmigiano, harissa honey fries 19

FISH SANDWICH grilled florida swordfish, marinated tomato, onion, lettuce, remoulade, fries 25

THE MED BURGER grass fed beef, berkshire bacon, slow roasted tomato, havarti, salsa verde, fries 21

PASTALESS LASAGNA roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella v25

STEAK & EGGS striploin, fried egg, parmigiano fries, truffle aioli, mushroom, shallot demi 29

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.