

BRUNCH

Sunday | 11:30am - 3:00pm

TO BEGIN

TERRAMOMO BREAD extra virgin olive oil, seasoning **v3**

DAILY OYSTER (5) mignonette, cocktail sauce 20

PAPAS BRAVAS fried potato, manchego aioli, salsa brava **v12**

CHICKPEA HUMMUS olive oil, aleppo pepper, pita **v10**

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

Moroccan MEATBALL beef & lamb, spiced tomato, feta, cucumber relish 14

SALMON TARTARE avocado, cucumber, caper, shallot, tomato coulis, calabrian chili 18

SOUP/SALAD

TOMATO GAZPACHO cucumber salsa, basil, sherry **v12**

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

BRUNCH

BUTTERMILK PANCAKES blueberry compote, bourbon maple syrup **v18**

AVOCADO TOAST fried eggs, smoked salmon, heirloom tomato, caper, feta, dill, everything sesame, green salad 24

EGG SANDWICH parisian ham, gruyere, fried egg, hash brown, arugula, hot honey, green salad 19

QUICHE kennet square mushrooms, shallot, thyme, gruyère, butter crust, local green salad **v21**

TURKISH BREAKFAST poached egg, cucumber salad, avocado, shishito, garlic yogurt, harissa butter, pita **v 21**

LUNCH

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

Za' atar CHICKEN WRAP tahini caesar, sumac onion, pita crouton, parmigiano, harissa honey, fries 20

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

MILANESE TORTA chicken cutlet, avocado, lettuce, tomato, onion, pickled jalapeño, mayo, fries 21

House Made LUMACHE white vodka sauce, fennel chicken sausage, basil, parmigiano 25

House Made SPINACH SPAGHETTI "Scampi" gulf shrimp, white wine, lemon, parmigiano, garlic crumb 25

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

PASTRY

CROISSANT **v4**

APRICOT DANISH **v5**

Whipped NUTELLA CROISSANT **v5**

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.