

BRUNCH

Sunday | 11:30am - 3:00pm

PASTRY

CROISSANT **v4**

PEACH DANISH **v5**

Whipped NUTELLA CROISSANT **v5**

Twice Baked CHOCOLATE-ALMOND CROISSANT **v5**

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 **v10**

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

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

SPICY CHICKEN EMPANADA jerk seasoning, green onion, lime crema **16**

GRASSFED BEEF MEATBALL garlic, basil, parmigiano, pomodoro, cherry pepper relish **16**

AVOCADO TOAST feta, hot honey, pickled onion, everything sesame **v16**

BURRATA MOZZARELLA roasted pepper, caper relish, balsamic, pine nut, grilled bread **v17**

SALMON TARTARE avocado, fennel, cucumber, cured tomato, mustard-dill vinaigrette, pickled onion **18**

SOUP/SALAD

LOBSTER BISQUE parsley, olive oil **12**

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

CAESAR little gem, sourdough crouton, parmigiano **12**

ADD-ON

grilled chicken **7** **gulf shrimp a la plancha** **9** **nordic blu salmon** **12** **avocado** **3**

MAIN

BUTTERMILK PANCAKES apple compote, honey-butter maple syrup **v18**

EGGS BENEDICT fennel-chicken sausage, spinach, hollandaise, english muffin **25**

EGGS IN PURGATORY roasted pepper, tomato, caramelized onion, potato, parmigiano, chili, toast **v20**

TURKISH EGGS fried egg, harissa chickpea, spinach, potato, halloumi, aleppo butter, garlic yogurt, pita **v21**

House Made PAPPARDELLE "mushroom bolognese", shiitake & cremini ragú, san marzano, parmigiano **v23**

FRIED CHICKEN SANDWICH bacon, havarti, sriracha mayo, onion-maple jam, fried egg, baby greens **20**

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

Rare AHI TUNA SANDWICH sesame crust, pickled vegetable, shishito pepper, ponzu, wasabi aioli, fries **26**

SHRIMP SAGANAKI BOWL orzo salad, kalamata olive, cured tomato, roasted pepper, eggplant, arugula, feta **26**

MARKET BOWL crispy rice, cucumber, sugar snap pea, shishito, avocado, jammy egg, pickled radish, herb aioli **v23**

SMOKED SALMON BOWL potato latke, tomato, greens, avocado, cucumber, red onion, caper, horseradish crema, dill **25**

BRANZINO a la Plancha fregola, muhammara, herb salad, pomegranate vinaigrette **30**

STEAK & EGGS striploin, fried egg, parmigiano hand cut 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.



MEDITERRA

restaurant and taverna