

RAW BAR

SEAFOOD TOWER schooner 110 | yacht 165

oysters, clams, shrimp, crab, tuna tartare, lobster

CLAMS 3 per
minimum of six

OYSTERS 4 per
minimum of six

SHRIMP COCKTAIL

old bay seasoned, calabrian chili cocktail & lemon 22

FROM THE PANTRY

GUANCIALE & FONTINA BISCUITS

honey butter 11

PECORINO ZEPPOLE

24 month aged - prosciutto di parma, calabrian chili honey 24

jersey artisan co. BURRATA & FIGS

radicchio, castelfranco, rosemary crackers, pistachio vinaigrette 24

HARVEST KALE CAESAR

granny smith apples, cashew nuts, ricotta salata, moscatel grapes
maple - ginger caesar dressing 24

GRILLED CHICKEN COBB SALAD

baby gem lettuce, blue cheese, avocado, pancetta, six minute crispy egg,
buttermilk blue cheese dressing 25

Chef/ Partner - Ryan DePersio

Chef De Cuisine - Giancarlo Junyent

@battellojc



@chef_rd

BRUNCH COCKTAILS

16

BREWMOSA

white rum, aperol, pineapple, KS crush IPA topper

WAKE UP CALL

caramel turtle whiskey, coffee liqueur, cold brew coffee

SEA SPRITZ

vodka, hibiscus & orange blossom liqueur, lemon juice, agave, prosecco

BANG BANG BLOODY MARY

roasted red pepper infused vodka, sriracha, chipotle tomatillo

SANDWICHES

served with choice of herbed parmigiano fries or baby mixed greens

BATTELLO BREAKFAST SANDWICH

bacon, egg, black pepper cheddar, focaccia 16

ITALIANO

chicken cutlet, prosciutto, arugula, mozzarella, basil pesto 20

SMOKED TURKEY BLT WRAP

bacon, lettuce, tomato, avocado, aged provolone, remoulade 18

RD BURGER

6 oz. chefs blend patty, bacon, caramelized onions, black pepper cheddar
bang bang aioli, pickles, bricohe 22

LOBSTER ROLL

maine lobster, old bay mayo, toasted N.E. style bun, melted butter 30

ENTRÉES & EGGS

AVOCADO TOAST

grilled sourdough, sambuca cured salmon, fried eggs 21

EGGS BENEDICT

prosciutto di parma, english muffin, sriracha hollandaise,
smashed fingerlings 19

PIATTO DI UOVA

eggs any style, smoked bacon, crispy herb fingerlings 18

OLIVE OIL PANCAKES

seasonal compote, whipped butter 15

SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano,
sunny side up egg on top 28

RICOTTA GNOCCHI

sweet sausage, “bolognese” pecorino romano 34

SQUID INK TORCHIO

octopus & lump crab gauzzetto, spicy pomodoro, citrus crumbs 38

SIDES

fried egg 3

herbed parmigiano fries 5

country style sourdough toast (4 slices) 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All credit card charges, will include an additional transaction fee up to 2.99% to help offset processing costs