

Under THE Moon



STARTERS

SOUP OF THE DAY

changes daily • 9

CRISPY BRUSSELS

brussels sprouts, garlic aioli • 14

MARGHERITA FLATBREAD

roasted tomatoes, garlic, basil
fresh mozzarella, pecorino • 15

KOREAN BEEF BAO BUN

marinated short rib, kimchi • 18

ARTICHOKE RICE BALLS

arborio rice, asiago, parmesan,
cheddar, blue cheese, basil aioli • 12

DUCK MAC N CHEESE

duck confit, smoked gouda,
brazilian cherries • 16

SZECHUAN WINGS

homemade szechuan sauce,
pineapple salsa • 16

VEGAN VEGGIE EMPANADAS

vegetable medley, chickpeas • 12

BEEF EMPANADAS

chimichurri • 12

SALADS

SPINACH & STRAWBERRY

baby spinach, strawberries,
candied pecans, goat cheese,
housemade balsamic • 14

LEAFLESS GREEK

tomato, pepper, red onion, feta,
cucumber, kalamata olives,
housemade greek vinaigrette • 16

ADD: organic chicken 8 •
shrimp 12 • strip steak 14 •
wild salmon 14

MAINS

STUFFED PORK CHOP

figs, prosciutto, goat cheese, caramelized
onions, cranberry demi glaze, homemade
gnocchi, butter honey sage sauce • 39

CHICKEN MILANESE

panko crusted organic chicken breast, baby
kale, shaved parmesan, cherry tomatoes,
lemon, red onion • 26

SEASONAL RISOTTO

seasonal fresh ingredients • 24

SHRIMP PAPPARDELLE

shrimp, lemon, tomato, mascarpone, basil,
sweet corn, spring pea • 28

BORDENTOWN BURGER

8oz grass-fed wagyu, braised short rib,
onion ring, cooper sharp american,
parmesan truffle fries • 25
limited modifications

NOODLE BOWL

scallion, pepper, onion, ginger, cabbage,
carrot, mushroom, teriyaki, sambal • 22
ADD: organic chicken 8 • shrimp 12

chef's picks

STEAK FRITES

8 oz strip steak, charred asparagus, truffle
fries, chimichurri • 39

MAPLE BOURBON SALMON

wild caught salmon, maple bourbon glaze,
asparagus, roasted fingerlings • 36

ROPA VIEJA

cuban style shredded beef stew, rice, black
beans, tostones • 36

BRAISED SHORT RIBS

burgundy braised, mashed potatoes,
asparagus, horseradish cream • 36

GNOCCHI VODKA

mushrooms, peas, prosciutto • 24
ADD: organic chicken 8 • shrimp 12

BUTTERNUT SQUASH RAVIOLI

brown butter sage cream sauce • 22

a la carte

ROASTED FINGERLINGS • 10
MASHED POTATOES • 10
PARMESAN TRUFFLE FRIES • 10

CHARRED ASPARAGUS • 12
HOMEMADE GNOCCHI • 12
brown butter sage • honey • peas

TAPAS TOWER

SELECT THREE • 35

POLENTA FRIES

fried polenta, san marzano marinara, blue cheese

TORTILLA ESPANOLA

spanish style potato pancake, chipotle aioli

PATATAS BRAVAS

fried potatoes, chipotle aioli

CAZUELA DE QUESO

roasted goat cheese, san marzano marinara, caramelized onions

PORK BELLY BITES

jalapeño slaw, soy glaze

SETAS SALVAJES

wild mushrooms

BACON WRAPPED DATES

bacon, medjool dates, blue cheese, cajun cream sauce

GAMBAS AL AJILLO

shrimp, garlic, lemon, paprika

TOSTONES CON ROPA VIEJA

fried green plantains, cuban shredded beef stew

BRAISED SHORT RIBS

blue cheese, mashed potatoes

STRIP STEAK

chimichurri, mashed potatoes

espresso bar

FRESH BREW • 3

AMERICANO • 4

CAPPUCCINO • 6

CAFFÈ LATTE • 6

SINGLE ESPRESSO • 3

DOUBLE ESPRESSO • 6

HOT TEA • 4

AFFOGATO • 8

WHOLE & OAT MILK AVAILABLE

BEVERAGES

FRESH BLENDED LEMONADE • 7

Fresh squeezed blend of strawberry, pineapple, watermelon & lemon

FOUNTAIN SODA • 3

Pepsi / Diet Pepsi / Ginger Ale / Raspberry Iced Tea / Unsweetened Iced Tea

SANGRIA

PITCHER OF FRESH FRUITS, PUREÉ & JUICES • 10

Ask your server about our homemade sangria mix. Pair with your own bottle or purchase one of our Unionville wine selections.

☾ = can be gluten free, ask your server



SCAN FOR EVENTS, WEEKLY SPECIALS, LIVE MUSIC & MORE!

ASK US ABOUT CATERING YOUR NEXT EVENT!

Our kitchen is not a nut free or gluten free kitchen. Please advise your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity of 20% is added to parties of 6 or more.



NOSH

TRY OUR NEWEST SPOT!



📷 @underthemooncafe

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