

Under THE Moon



STARTERS

SOUP OF THE DAY

changes daily • 10

TUNA TARTARE

wild ahi tuna, avocado, ponzu, potato crisp • 18

CRISPY BRUSSELS

apple cider reduction, parmesan • 14

☾ SAFFRON MUSSELS

sherry saffron cream, shallots • 22

MARGHERITA FLATBREAD

roasted tomatoes, garlic, basil, mozzarella, pecorino • 16

KOREAN BEEF BAO BUN

marinated short rib, kimchi • 18

SZECHUAN WINGS

homemade szechuan sauce, pineapple salsa • 16

DUCK MAC N CHEESE

duck confit, smoked gouda, brazilian cherries • 18

VEGAN VEGGIE EMPANADAS

vegetable medley, chickpeas • 12

BEEF EMPANADAS

chimichurri • 12

HANDHELDS

Served with Parmesan Truffle Fries
Side Salad Substitute 2.5

CUBAN

roasted pork, ham, swiss, pickles, mustard mayo • 18

BUTTERMILK FRIED CHICKEN

organic chicken, spicy slaw, pickles • 17

SWEET POTATO & QUINOA BURGER

sweet potato, quinoa, black beans, charred corn chipotle aioli, lettuce, tomato, onion • 15

CHILLED HOUSE ROASTED TURKEY

fresh baked french baguette, roasted turkey breast, smoked gouda, avocado mash, crispy bacon, red pepper onion chutney • 16

GRASS-FED WAGYU BURGER

8oz wagyu, lettuce, tomato, onions • 18

\$1.50 per item: swiss, cooper american, goat, cheddar, blue, mushrooms, caramelized onions, bacon, pork roll, fried egg

tacos

2 Tacos served with Parmesan Truffle Fries
Side Salad Substitute 2.5

DIRTY TACOS

marinated shredded flank steak, au jus, cotija, peppers, onions, pickled onions, cilantro • 18

☾ BLACKENED FISH TACOS

blackened fish, pineapple salsa, chipotle aioli • 16

SALADS

☾ BABY KALE CAESAR

polenta croutons, housemade caesar dressing, grated parmesan • 14

☾ CHARRED CORN SALAD

romaine, charred corn, peppers, cucumber, cherry tomatoes, radish, housemade mustard vinaigrette • 14

☾ LEAFLESS GREEK

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

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

heartier

CHICKEN MILANESE

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

NOODLE BOWL

scallion, pepper, mushroom, ginger, cabbage, carrot, onion teriyaki, sambal • 18
ADD: organic chicken 8 • shrimp 12

SHRIMP PAPPARDELLE

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

AVOCADO TOAST

avocado, peas, tarragon honey, radish • 16
ADD: two eggs • 3

brunch

saturdays & sundays only • 10 AM - 4 PM

☾ STRIP STEAK & EGGS

8 oz strip steak, two eggs any style, peppers, onions, potatoes • 28

☾ HUEVOS RANCHEROS

two eggs any style, home potatoes, cheddar cheese, bacon, black beans, ranchero • 18

CROISSANT BENEDICTS

PORK ROLL BENEDICT

two poached eggs, hollandaise sauce • 14

FRIED CHICKEN & WAFFLE

one egg any style, sriracha honey • 20

UTM EGG BREAKFAST

two eggs, home potatoes, toast • 12

FLORENTINE BENEDICT

two poached eggs, spinach, tomato, hollandaise • 14

BELGIAN WAFFLE

fruit, house whipped cream • 12

LEMON MARSCAPONE FRENCH TOAST

blueberry, lemon, fresh whipped cream • 16

SMOKED SALMON

two poached eggs, smoked salmon, hollandaise • 22

a la carte

TWO EGGS 5 • BACON 6 • PORK ROLL 5 • HOME POTATOES 6 • TOAST 3.5 • BERRIES 6

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vegetable medley, chickpeas • 12

BEEF EMPANADAS

chimichurri • 12

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, parmesan, cherry tomatoes, lemon, red onion • 26

☾ SEASONAL RISOTTO

seasonal fresh ingredients • 24

ROPA VIEJA

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

pasta all pasta is homemade

GNOCCHI VODKA

mushrooms, peas, prosciutto • 24

ADD: organic chicken 8 • shrimp 12

BUTTERNUT SQUASH RAVIOLI

brown butter sage cream sauce • 22

SHRIMP PAPPARDELLE

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

SALADS

☾ BABY KALE CAESAR

polenta croutons, housemade caesar dressing, grated parmesan • 14

☾ CHARRED CORN SALAD

romaine, charred corn, peppers, cucumber, cherry tomatoes, radish, housemade mustard vinaigrette • 14

☾ LEAFLESS GREEK

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

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

☾ MAPLE BOURBON SALMON

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

CHICKEN NAPOLITANA

panko crusted organic chicken breast, marinara, ham, ricotta cheese, fresh mozzarella, pesto • 28

NOODLE BOWL

scallion, red pepper, onion, ginger, cabbage, carrot, mushroom, teriyaki, sambal • 22

ADD organic chicken 8 • shrimp 12 • short rib 14

LAMBERTVILLE WAGYU BURGER

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

from our grill

steaks served with our homemade chimichurri

☾ 8 OZ CENTER CUT FILET

• 42 •

☾ 18 OZ PRIME BONE IN COWBOY

• 58 •

accompaniments

☾ ROASTED FINGERLINGS • 10

☾ MASHED POTATOES • 10

PARMESAN TRUFFLE FRIES • 10

CRISPY BRUSSELS • 10

☾ CHARRED ASPARAGUS • 12

TAPAS TOWER

SELECT THREE • 40

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

STRIP STEAK

chimichurri, mashed potatoes

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

PORK BELLY BITES

jalapeno slaw • soy glaze

*spanish wine
pairing*

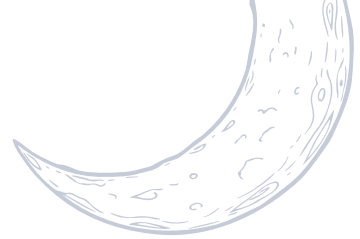
**BODEGAS
PINUAGA**
CASTILLA TINTO
• 36 •

**MARQUES DE
CACERAS**
ALBARIÑO
• 44 •

ASK US ABOUT CATERING YOUR NEXT EVENT!

☾ = can be gluten free, ask your server

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.



*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

BOYLAN ORGANIC SODA • 3

cola, diet, ginger ale, lemon lime orange, root beer

UNSWEETENED ICED TEA • 3

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



📷 @underthemoonlambertville_

📷 @underthemooncatering



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TRY OUR NEWEST SPOT!