

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

☾ AVOCADO DEVILED EGGS

whipped avocado, crispy prosciutto • 12

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 • 16

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 • 17

\$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

☾ SUMMER 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

SUMMER SHRIMP PAPPARDELLE

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

NOODLE BOWL

scallion, pepper, mushroom, ginger, cabbage, carrot, onion teriyaki, sambal • 18

ADD: organic chicken 8 • shrimp 12

AVOCADO TOAST

avocado, pea, tarragon honey, radish • 16

ADD: two eggs • 3

brunch

saturdays & sundays only • 10 - 4 PM

☾ STRIP STEAK & EGGS

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

FRIED CHICKEN & WAFFLE

one egg any style, sriracha honey • 20

BELGIAN WAFFLE

fruit, house whipped cream • 12

☾ HUEVOS RANCHEROS

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

UTM EGG BREAKFAST

two eggs, home potatoes, toast • 12

LEMON MARSCAPONE FRENCH TOAST

blueberry, lemon, fresh whipped cream • 16

CROISSANT BENEDICTS

PORK ROLL BENEDICT

two poached eggs, hollandaise sauce • 14

FLORENTINE BENEDICT

two poached eggs, spinach, tomato, hollandaise • 14

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

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



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 • 5

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!



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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.