

RAW BAR

Oysters Of The Day 1/2 Dozen 🌿 *pomegranate mignonette* | 21

Local Little Neck Clams 1/2 Dozen 🌿 | 14

Jumbo Shrimp Cocktail 🌿 | 17

SNACKS

Sour Cream Onion Dip 🌿 *gaufrettes* | 11

Local Whipped Ricotta 🌿 *crusty baguette* | 15

Cheddar Biscuits (2) 🌿 *sweet onion butter, rosemary honey* | 11

Ham, Cheese & Serrano "Croquettas" *spicy red pepper aioli* | 16

Sicilian Chicken Liver Crostino 🌿 *crispy ciabatta, pine nut, macerated raisin* | 15

SALADS

Local Lettuces 🌿 *zinfandel vinaigrette, easter egg radish* | 16

Marinated NJ Black Soil Beets 🌿 *goat cheese mousse, fennel, crushed almonds* | 17

Little Gem "Wedge Style" 🌿 *marinated late-season tomato, warm bacon, classic bleu cheese dressing* | 17

Spring Salad 🌿 *haricot vert, fennel, warm yukon potato, charred radicchio, stracciatella, sourdough croutons, garlic-anchovy dressing* | 19

STARTERS

Fresh Local Burrata 🌿 *pea purée, haricot vert, asparagus tips, crispy artichoke, lemon, basil oil, sardinian flatbread* | 20

Tuna Tonnato 🌿 *cool sliced yellowfin tuna, frisée, haricot vert, marinated tomato, black olive, creamy tuna sauce* | 23

Crisp Octopus Confit 🌿 *warm hummus, nduja coulis, fennel, kale, olive, lemon citronette* | 24

Barneгат Scallop Crudo 🌿 *kiwi, apple, spring pea, dashi, salmon roe* | 21

PASTAS

Calamarata 🌿 *roasted octopus, cannellini bean, spicy pork breadcrumb* | 30

Edamame Truffle Tortellini *white wine, butter, bacon, herbs* | 30

Malloreddus 🌿 *saffron cavatelli, lump crab, zucchini, lemon, pink peppercorn, bottarga* | 33

Short Rib Piramidali *roasted mushroom, white truffle oil, sheep's milk ricotta* | 31

Spinach Tagliatelle "Yolani" *lamb bolognese, basil, green pea, shaved pecorino* | 31

Asparagus Risotto 🌿 *carnaroli rice, goat cheese, crispy guanciale* | 29

ENTRÉES

Local Black Bass 🌿 *purple quinoa tabbouleh, raisin, sugar snap peas, almond, lemon* | 36

Roasted Whole Branzino 🌿 *local eggplant caponata, salsa verde, capers* | 38

Seared Barneгат Sea Scallops 🌿 *oven-roasted tomato & cabbage risotto, crisp bacon, buttered bacon broth, basil* | 43

Pan Roasted Young Chicken 🌿 *mushroom-pine nut stuffing, sautéed kale, roast garlic jus* | 37

Crisp Pork Belly "Porchetta" 🌿 *farro, spring vegetables, gremolata, garlic parsley purée* | 34

Double Smash Burger *provolone, shaved red onion, shredded gem lettuce, cannonball sauce, sweet pickle, salt & vinegar fries* | 28

Pork Chop Milanese 🌿 *black & white bagna cauda, puttanesca frisée, cured egg yolk* | 38

Pan Roasted Breast of Duck *mushroom farrotto, pickled red onion, pomegranate-duck jus* | 39

Steak Frites *hanger steak, béarnaise, baby greens* | 47

14 oz. Prime Cedar River NY Strip Steak *potato gratin, sautéed kale, green peppercorn sauce* | 58

28 oz Double Cut Prime Cedar River New York Strip for Two *selection of two side dishes and C1 sauce* | 116

Gluten Free 🌿 Contains Shellfish 🌿 Contains Nuts 🌿 Vegetarian 🌿

ACCOMPANIMENTS

Sautéed Kale 🌿 *roasted garlic, peperoncino* | 11

Blister Shishito 🌿 *lemon, olive oil, maldon* | 13

Salt & Vinegar Fries 🌿 | 11

Potato Gratin 🌿 | 15

Classic Potato Purée 🌿

cream, butter, white pepper | 11

Crispy Curried Cauliflower 🌿

toasted peanut, pickled raisin, herbed yogurt | 14

