



SNACKS.

- warm balthazar ciabatta | roasted garlic herb butter 4
- crispy zucchini fries | sriracha aioli 13
- ½ dozen oysters | traditional mignonette, lemon, hot sauce 19
- crispy fish tacos | red cabbage slaw, cilantro, lime, blackened aioli 15
- ricotta toast | lemon & thyme roasted zucchini, fresno peppers, garlic chips, basil 14
- artisanal cheese plate | van hook cheeses, candied walnuts, multigrain toast, seasonal jam 19

SMALL PLATES.

- kale caesar salad | smoked gouda, candied walnuts, mint & farro 14
- trevisano radicchio & fennel salad | gala apples, blue cheese, pomegranates, white balsamic dressing 15
- burrata mac & cheese | smoked eggplant, roasted peppers, brown butter crumbs 15
- honey mustard glazed wings | house-made whole grain honey mustard, pickled apricot relish 14
- roasted artichoke hummus | everything spice crackers, jalapeno pesto, red olive powder 14
- beef tartare | caper aioli, shallots, whole grain mustard, cured egg yolk, fingerling chips 16

LARGE PLATES.

- ricotta gnocchi | cherry tomato confit, pea leaves, smoked asparagus, basil crema 25
- RD burger | aged cheddar, onion compote, bacon, herbed fries (impossible burger substitute +2) 20
- butter milk baked chicken breast | pommes purée, wild mushroom jus, chive oil 25
- scottish salmon | farro, kale, crispy hen of the wood mushrooms, soy-mushroom emulsion, red veined sorrel 30
- mussels frites | steamed PEI mussels, white wine, garlic, frites, red chili aioli 22
- 12oz roasted pork chop | honey glazed peaches, garlic croutons, feta fondue, baby arugula, aged balsamic 33
- viking village sea scallops | english pea risotto, mint, goldbar squash, caper gremolata 32
- spring vegetable curry | crispy sushi rice, cucumber -sesame slaw (vegan) 22
- prime flat iron steak | baby bell peppers, charred pineapple, pearl onions, chipotle steak sauce 33
- KS cubano | roasted pork belly, pickle, cabbage & muenster cheese, baguette, crispy plantains 21

DESSERT.

- strawberry shortcake | warm shortcake, vanilla whipped cream, strawberry compote 10
- flourless chocolate cake | marshmallow whip 10
- ricotta zeppoles | nutella dipping sauce, strawberry marmalade 10
- artisanal cheese plate | van hook cheeses, candied walnuts, multigrain toast, seasonal jam 18

A CORNERSTONE OF LIBERTY...

Our story begins with one of Jersey City's most notable residents, Cornelius Van Vorst who enjoyed local fame for his generous hospitality, as well as for his lush and exotic garden. However, the most notable attribute of Van Vorst's residence was a slab of marble that served as the 'step' from his kitchen down to this lavish display of horticulture.

This 'slab' held great significance. Prior to its Jersey City dwelling, it served as the pedestal of a statue of England's King George III that fell to citizens revolt, a historic moment during America's road to independence, thus earning its title as 'a cornerstone of liberty.'