

## Appetizers

Soups of the Night.....	8.00
Organic Greens Salad with tomatillo cheese, roasted beets and sherry shallot vinaigrette.....	8.00
Risotto with peas, prosciutto, pinot grigio and pecorino cheese.....	9.00
Caesar Salad with anchovy butter focaccia croutons, house-made traditional dressing and a pecorino romano crisp.....	10.00
Grilled and Marinated Squid with chick pea puree and roasted wild ramps.....	13.00
Arugula Salad with asian pears, local cumin jack cheese and citrus vinaigrette.....	11.00
Fried Local Green Tomatoes with pancetta, fresh mozzarella and a lemon aioli.....	9.00
Grilled NJ Asparagus with grated lemon, black pepper, extra virgin olive oil & red wine vinegar..	10.00

## Entrée

Cornmeal-Crusted Trout with herbed quinoa cake, roasted carrots & mashed caper butter.....	24.00
Asian Grilled Hangar Steak with a gingered potato pancake, bok choy and a spicy orange sauce .....	25.00
Smoked Gouda & Sun-Dried Tomato Ravioli.....	Half Order..... 18.00
with chopped tomatoes, parsley & garlic	Full Order..... 24.00
Seared Griggstown Chicken Breast with sautéed watercress, pan-fried NJ Augusta potatoes and pan jus.....	26.00
Pan-Seared Organic Salmon with sugar snap peas, white and wild rice pilaf and preserved lemon salsa.....	27.00
Citrus-Brined, Grilled Pork Chops with a leek & red-bliss apple mint hash, asparagus and dill sauce .....	23.00
House-made Papardelle roasted red peppers, artichokes and a chardonnay broth	Half Order..... 18.00
	Full Order..... 24.00
Crab Cakes with roasted spring radishes, radish tops and chipotle lime aioli.....	28.00