

SNACKS

TOSTONES & SHRIMP // 10 GF
fried green plantains, colombian sazón,
marinated shrimp, avocado,
lime crema, cilantro

MUSHROOM TOAST // 10 V
ricotta, wild mushrooms, butternut squash,
sage, harissa, evoo, grilled bread

BUFFALO CAULIFLOWER // 10 GF V
fried cauliflower, maker's mark bourbon
buffalo sauce, blue cheese crumbs, chive

PIZZA

woodstone oven baked 12" inch pizza
we only use house-made mozzarella, local NJ
tomatoes, 100% U.S. organic non-GMO flour

GOAT & BACON // 15
caramelized onions, nueske bacon,
rosemary, parmesan, sour cream, evoo

BROCCOLI RABE & SAUSAGE // 16
sautéed bitter greens, italian-style sausage,
garlic, onion, mozzarella, potato,
red pepper flake, local NJ honey, parmesan

MUSHROOM & SOPPRESSATA // 16
mozzarella, mixed mushrooms,
spicy soppressata, red onions, oregano,
pecorino, basil pesto

PROSCIUTTO & BASIL // 16
sliced & cooked local prosciutto, mozzarella,
NJ tomato sauce, parmesan

VEGAN PIZZA // 16 V
vegan mozzarella, NJ tomato sauce,
oregano, evoo, fresh basil

BAR PIE // 14 V
mozzarella, NJ tomato sauce, parmesan, evoo

EXTRA TOPPINGS 1.00 EA.

pepperoni, sausage, bacon, tomato, mushrooms, bell peppers,
caramelized onions, extra cheese, basil

HANDHELDS

All handhelds come w/ house-made fries or house salad

BLT // 14
nueske bacon, kumato tomato, boston bibb
lettuce, herbed mayonnaise, toasted pullman

BRISKET // 15
sliced smoked brisket, cleveland caraway
sauerkraut, melted aged swiss, spicy mojo
aioli, rye bread

JMM BURGER // 17
local scotch plains, NJ 8oz. burger blend,
cheese, balthazar NY sesame seeded brioche
choice of cheese: cheddar, american,
provolone, swiss, blue

FOOD FOR THOUGHT

We source all of our food as locally as possible
& only use line caught or sustainable fish.

FOR THE TABLE

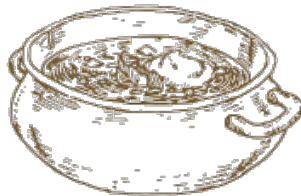
HUMMUS & PEPPERS // 14 V
chickpea & sesame hummus,
roasted peppers, parsley, evoo,
pita chips, cucumbers

BROCCOLI RABE & BURRATA // 19
sautéed broccoli rabe, spicy soppressata,
broken burrata, evoo, sea salt,
red pepper flake, red wine jus, grilled bread

½ DOZEN WINGS // 10 GF
coffee rubbed chicken wings,
maker's mark bourbon buffalo sauce,
house-made blue cheese

BAO BUN // 15
single steamed bun, fried egg, pork belly,
crispy dominican cheese, pickled ancho,
guava bbq, crispy kale, sweet plantain

SPICY TINGA // 16 GF
roasted bone-on chicken thigh,
avocado, queso crumble, radish,
basmati rice, crispy corn tostada,
spicy chipotle tomato stew



VEGETABLES

TOMATO & FETA // 10 GF V
kumato tomato, feta, cucumbers, chive,
pickled red onion, kalamata olives,
oregano, black pepper lemon vinaigrette

KALE // 11 GF
shredded kale, traditional anchovy caesar
dressing, parmesan crisp, crispy chickpea

FENNEL & ORANGE // 11 GF V
roasted & shaved raw fennel, frisée,
fresh citrus, candied almonds,
avocado, pickled onions,
tangerine fennel vinaigrette

HEIRLOOM CARROTS // 14 GF V
ancho honey roasted carrots,
stone fruit bbq jus, butternut,
greek yogurt, cilantro, roasted almonds,
fresh lime, harissa carrot purée

BEETS & GOAT CHEESE // 16 V
roasted & chilled beets,
whipped goat cheese, carraway crumb,
frisée, almonds, evoo, pickled beet jus

SMALL PLATES

BEEF EMPANADAS // 11
JMM seasoned beef blend, potatoes,
scallions, garlic, tomato,
spicy aji avocado salsa

GOAT BRÛLÉE // 16 V
vermont brûléed triple cream goat cheese,
apple, sage, almonds, cranberry,
local honey, crostini

TUNA TARTARE // 15
spicy ancho sriracha aioli, sesame seaweed,
avocado crema, cucumber,
ginger, soy, wontons

DAILY SOUP // 6
house-made & changes daily
please ask your server for preparation

LARGE PLATES

WESTER ROSS SALMON // 29 GF
almond & fenugreek basted salmon,
roasted cauliflower, papa criolla,
chive & almond pesto, shishito pepper raita

DAY BOAT SCALLOPS // 29
roasted scallops, house-made gnocchi,
pancetta, sautéed broccoli rabe, chive,
red pepper flake, roasted garlic lemon sauce

LOCAL PA CHICKEN // 28 GF
seared chicken breast, roasted heirloom
carrots, mashed potato, chicken jus

LONG ISLAND DUCK // 29 GF
duo of duck breast & confit leg,
honey roasted carrots, butternut, labneh,
cilantro, almonds, fresh lime,
harissa carrot purée, stone fruit bbq jus

SKIRT STEAK // 29 GF
wood fire grilled allen brothers
marinated skirt steak, broccoli steak,
sweet potato wedge,
sweet plantain & coconut purée,
sweet & sour jus

SIDES

SIDE HOUSE SALAD // 6 V
SIDE KALE CAESAR // 6 GF
HERBED MUSHROOMS // 6 GF V
BEER BATTERED ONION RINGS // 5 V
HOUSE-MADE FRENCH FRIES // 6 GF V
STEAMED BROCCOLI // 5 GF V
MASHED POTATO // 6 V