

## FOOD FOR THOUGHT

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

### SMALL PLATES

#### DAILY SOUP // 6

house-made & changes daily, please ask your server for preparation

#### 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

#### TUNA TARTARE // 15

spicy ancho sriracha aioli, sesame seaweed, avocado crema, cucumber, ginger, soy, wontons

#### ½ DOZEN WINGS // 10 **GF**

coffee rubbed chicken wings, maker's mark bourbon buffalo sauce, house-made blue cheese

## LUNCH PAIRING

14

Includes choice of fountain soda, lemonade, or iced tea - sorry no substitutions

Choose One: *Salad or Soup*

#### DAILY SOUP

house-made & changes daily, please ask your server for preparation

#### TOMATO & FETA **GF V**

kumato tomato, feta, cucumbers, chive, pickled red onion, kalamata olives, oregano, black pepper lemon vinaigrette

#### KALE // **GF**

shredded kale, traditional anchovy caesar dressing, parmesan crisp, crispy chickpea

Choose One: *Sandwich*

*BLT & Turkey Sandwich are half size*

#### GRILLED CHEESE **V**

choice of: swiss, aged cheddar, American, mozzarella, provolone, toasted white pullman

#### BLT

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

#### TURKEY SANDWICH

north country smoked turkey breast, kumato tomatoes, lettuce, herbed mayonnaise

## SALADS

#### 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

#### HOUSE SALAD // 9 **V**

local mixed greens, pickled red onions, tomatoes, cucumbers, balsamic

*Marinated skirt steak +10*

*Marinated shrimp +8*

*Marinated chicken breast +7*

## PIZZA

#### GOAT & BACON // 15 **GF**

caramelized onions, goat cheese, 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

#### VEGAN PIZZA // 16 **V**

vegan mozzarella, NJ tomato sauce, oregano, evoo, fresh basil

#### BAR PIE // 14 **V**

mozzarella, NJ tomato sauce, parmesan, evoo

*Please allow 15-18 minutes for cooking*

## HANDHELDS

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

#### TURKEY SANDWICH // 15

north country smoked turkey breast, kumato tomatoes, lettuce, herbed mayonnaise

#### 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, baltazar NY sesame seeded brioche  
*choice of cheese: cheddar, american, provolone, swiss, blue*