

SNACKS

FRIED BRUSSELS SPROUTS // 9 GF V
 herbed labneh, molasses honey,
 fried cheese, pomegranate

`NDUJA // 9 GF
 spicy salume, fried dominican cheese,
 gooseberry vinaigrette, san carlo style waffle
 chips, pickled onion, frisée

CHICKEN PÂTÉ // 10
 local organic chicken liver spread,
 house-made gooseberry preserve, pickled
 shallots, warm brioche

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's bacon,
 rosemary, parmesan, sour cream, evoo
 Pair with: Peter Yearlands Sauvignon Blanc

MUSHROOM & SOPPRESSATA // 16
 mozzarella, mixed mushrooms,
 spicy soppressata, red onions, oregano,
 pecorino, basil pesto
 Pair with: Mark Daniel Hospitality Chardonnay

SPICY STEAK & BACON // 16
 marinated steak, 3 cheese blend, jalapeño,
 cilantro, caramelized onions, chipotle drizzle,
 applewood smoked bacon
 Pair with: Killka Malbec

PROSCIUTTO & BASIL // 16
 sliced & cooked local prosciutto, mozzarella,
 nj tomato sauce, parmesan
 Pair with: Sassabrina Red Blend

VEGAN PIZZA // 16 V
 100% vegan "mozzarella", nj tomato sauce,
 oregano, evoo, fresh basil
 Pair with: Toad Hollow Merlot

BAR PIE // 14 V
 mozzarella, nj tomato sauce, Parmesan, evoo
 Pair with: Mark Daniel Hospitality Cabernet Sauvignon

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

FRIED CHICKEN // 15
 double dredged fried chicken, cheddar,
 house-made pickles, chipotle mayo,
 balthazar sesame seeded brioche

SMOKED BRISKET // 15
 thinly sliced brisket, cleveland caraway
 kraut, aged swiss, spicy mojo aioli,
 toasted 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, bleu

FOOD FOR THOUGHT

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

FOR THE TABLE

HUMMUS & LAFFA // 13 V
 chickpea, roasted garlic & tahini spread,
 wood stone charred flat bread, cucumbers

BROKEN BURRATA // 16 V
 grilled artichoke, pickled pomegranate,
 tomato, balsamic reduction, chives,
 toasted bread

½ DOZEN WINGS // 11 GF
 coffee rubbed chicken wings,
 maker's mark bourbon buffalo sauce,
 celery, house-made blue cheese

BAO BUNS // 10
 steamed buns, crispy "jmm" pork belly,
 apple kimchi, scallion, guava bbq

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

SPICY CHIPOTLE MUSSELS // 15 GF
 steamed hollander mussels, local ipa, cilantro,
 fresh lime, grilled bread



BOWLS

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

KALE // 10 GF
 shredded kale, traditional anchovy caesar
 dressing, parmesan crisp, crispy chickpea

BIBB LETTUCE & APPLE // 12 GF V
 chopped bibb lettuce, honey crisp apples, blue
 cheese crumble, roasted cashews,
 dried cranberries, tangerine vinaigrette

BEEF & TAHINI // 13 V
 roasted & chilled beets, goat cheese,
 sesame tahini, lemon, fresh dill & mint,
 cumin, frisée, crispy house-made flat bread,
 extra virgin olive oil

SMALL PLATES

UMAMI BOWL // 10 V
 fried mushroom & goat cheese
 wontons, truffle honey, tomato chip,
 harissa crema, scallions

SHRIMP & AVOCADO // 14 GF
 skewered grilled shrimp, mashed avocado,
 fresh mango, crispy corn masa, chipotle honey

SALMON CEVICHE BOWL // 11 GF
 diced raw wester ross salmon, red onion,
 scallion, avocado, cucumber, rice paper crisp,
 honey chile pepper

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

LARGE PLATES

WESTER ROSS SALMON // 29 GF
 white bean stew, smoked potato puree,
 brussels sprouts, kale,
 hazelnut & olive tapenade
 Pair with: Mark Daniel Hospitality Chardonnay

DAY BOAT SCALLOPS // 29 GF
 fried cauliflower, cashews, curry cauliflower
 puree, umami rice crisp, mushroom x.o. sauce
 Pair with: Essence Riesling

LOCAL PA CHICKEN // 29 GF
 pan seared chicken breast, baby carrots,
 roasted garlic papa criolla mash, chicken jus
 Pair with: Peter Yearlands Sauvignon Blanc

LONG ISLAND DUCK // 29
 roasted duck breast, crispy duck confit,
 house-made ramen noodles, spicy sambal,
 mushrooms, green beans
 Pair with: Mon Frere Pinot Noir

SKIRT STEAK // 32
 wood fire grilled allen brothers
 marinated skirt steak, hasselback potato,
 stuffed mushrooms, green beans, jus
 Pair with: Mark Daniel Hospitality Cabernet Sauvignon

SIDES

SIDE HOUSE SALAD // 6 V
SIDE KALE CAESAR // 6 GF

HERBED MUSHROOMS // 8 GF V
SAUTÉED GREEN BEANS // 8 GF V
STEAMED BROCCOLI // 6 GF V

BEER BATTERED ONION RINGS // 6 V
HOUSE-MADE FRENCH FRIES // 6 GF V
PAPA CRIOLLA MASH // 8 GF V

ADD MARINATED SKIRT STEAK // 10 GF
ADD MARINATED SHRIMP // 8 GF
ADD MARINATED CHICKEN // 7 GF
ADD MARINATED SALMON // 8 GF