

## Autumn Dinner



### Farmer's Market

**Seafood Chowder** shrimp, bay scallops, littleneck clams, tasso ham, garlic croutons 14.95

**Butternut Squash Soup** pumpkin seeds 10.95 (VE)

**Eagle Road Farm Beet Carpaccio** whipped Vermont goat cheese, pistachio brittle crumble, micro arugula 14.95 (V)

**Hummus Board** shaved fennel, baby carrots, cucumber, mixed olives, artisan pita 15.95 (V)

**Street Corn Wedge Salad** heirloom tomatoes, bacon, pickled red onion, Fulper Farm feta, buttermilk blue cheese 15.95 (GF)

**Harvest Chopped Salad** hearts of palm, asparagus, cherry tomatoes, cucumber, avocado green goddess dressing 15.95 (V)

**Organic Kale & Arugula Salad** shaved radish, carrots, toasted pumpkin seeds, pumpkin seed vinaigrette 14.95 (GF V)

**Focaccia Panzanella Salad** local burrata, NJ heirloom tomatoes 15.95

**Ahi Tuna Tartare** avocado, deviled egg, toast points 18.95

**Jerk Shrimp Tacos** (3 pcs) chipotle red cabbage slaw, avocado puree, cilantro 17.95

**Wild Mushroom Pâté** pickled onions, prune jam, filone toast, sherry gelée 16.95 (VE)

**Artisanal Cheeseboard** Sweet Cheeks wild honeycomb, golden raisins, sunflower seed crackers 20.95 (V)

**Crispy Rhode Island Calamari** giardiniera vegetables, arugula, pickled jalapeño, lemon, basil aioli 15.95

**Bang Bang Cauliflower** sweet & sour chili glaze, fresno chiles, sesame seeds, scallions 15.95 (V)

### Flatbreads From Our "Fiero" Oven \*Gluten Free available\*

**Margherita** fresh mozzarella, crushed tomatoes, basil 17.95 (V)

**Roasted Local Mushroom** spinach, Fulper Farm ricotta, pecorino romano, truffle oil 19.95 (V)

**Harvest Fall Fig Flatbread** smoked country ham, fresh figs, Gruyère, arugula, fig jam 19.95

**Salumeria** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil 19.95

### Oceans and Fields

**Grilled Kurobuta Pork Chop** Chinese sausage, pineapple, & lemongrass fried rice, baby bok choy 38.95

**Butternut Squash Ravioli** house-made ravioli, sweet butternut squash filling, vegan sage butter & parmesan 29.95 (VE)

**Chicken "Parm" from Griggstown Farm** local burrata, heirloom tomato, radicchio salad, parmesan filone 32.95

**Maine Pineland Farms Strip Steak** (12 oz) roasted fingerling potatoes, broccolini, Caesar dressing, garlic herb butter 49.95

**Barneget Bay Sea Scallops** butternut squash Israeli couscous, red onion marmalade, Romanesco broccoli 38.95

**Seared Faroe Island Salmon** lentils, chanterelles, rainbow Swiss chard, truffle butter sauce 36.95 (GF)

**Pomegranate Glazed Prime Short Rib** sweet potato purée, brussels sprouts, roasted carrots, frizzled onion rings 38.95 (GFA)

**Local Line Caught Halibut** pan seared, sautéed vegetables, sweet corn purée 38.95 (GF)

#### Sides to Share

Broccolini Caesar fresh lemon, parmesan crumbs, garlic chips 9.95

Roasted cremini, oyster & shitake mushrooms 13.95 (GF VE)

Great Meadow fingerling potatoes 10.95 (V)

Pineapple-Chinese sausage fried rice 10.95

Crispy housemade fries 9.95 (V)

Truffle fries with pecorino romano cheese 11.95 (V)

Roasted brussels sprouts and Nueske's bacon 10.95

VE Vegan

GF Gluten Free

V Vegetarian

*Our menu is inspired by farmers, fishermen and artisan food producers. We source seasonal, sustainable, antibiotic-free ingredients, while working closely with local farms and purveyors. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## Autumn Lunch



## Farmer's Market

**Seafood Chowder** shrimp, bay scallops, littleneck clams, tasso ham, garlic croutons 14.95

**Butternut Squash Soup** pumpkin seeds 10.95 (VE)

**Eagle Road Farm Beet Carpaccio** whipped Vermont goat cheese, pistachio brittle crumble, micro arugula 14.95 (V)

**Hummus Board** shaved fennel, baby carrots, cucumber, mixed olives, artisan pita 15.95 (GF V)

**Crispy Rhode Island Calamari** giardiniera vegetables, arugula, pickled jalapeño, lemon, basil aioli 15.95

**Wild Mushroom Pâté** pickled onions, prune jam, filone toast, sherry gelée 16.95 (VE)

**Ahi Tuna Tartare** avocado, deviled egg, filone crisps 18.95

**Bang Bang Cauliflower** sweet & sour chili glaze, fresno chiles, sesame seeds, scallions 15.95 (V)

## Farmer's Market Salads

**Street Corn Wedge Salad** heirloom tomatoes, bacon, pickled red onions, Fulper Farm feta, buttermilk blue cheese 15.95 (GF)

**Focaccia Panzanella Salad** local burrata, NJ heirloom tomatoes 15.95

**Organic Kale & Arugula** shaved radish, carrots, pumpkin seed vinaigrette 14.95 (GF V)

**Harvest Chopped Salad** hearts of palm, asparagus, cherry tomatoes, cucumber, avocado green goddess dressing 15.95 (V)

**Brandt Sirloin Steak Salad** soy garlic marinade, field greens, red onions, white corn crisps, sesame vinaigrette 24.95

**Seared Tuna Kale Niçoise** fingerling potatoes, heirloom cherry tomato, Kalamata olives, hard boiled egg, olive dressing 19.95

**Crespelle** open face omelette, Lioni mozzarella, Prosciutto di Parma, arugula, heirloom tomatoes 17.95 (GF)

**Chili Glazed Faroe Island Salmon Salad** roasted cauliflower, fregola sarda, pickled red onion, raisins, saffron emulsion 20.95

## Flatbreads From Our "Fiero" Oven \*Gluten Free available\*

**Margherita** fresh mozzarella, crushed tomatoes, basil 17.95 (V)

**Roasted Local Mushroom** spinach, Fulper Farm ricotta, pecorino romano, truffle oil 19.95 (V)

**Salumeria** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil 19.95

**Harvest Fall Fig Flatbread** smoked country ham, fresh figs, Gruyère, arugula, fig jam 19.95

## Oceans and Fields

**Jerk Shrimp Tacos** (3 pcs) chipotle red cabbage slaw, avocado puree, cilantro 17.95

**Butternut Squash Ravioli** house-made ravioli, sweet butternut squash filling, vegan sage butter & parmesan 29.95 (VE)

**Brandt Beef Burger** aged cheddar, lettuce, tomato, pickles, garlic aioli, fries 19.95

**Goffle Farms Turkey Burger** fresh mozzarella, avocado, lettuce, tomato, pickles, jalapeño remoulade, green salad 19.95

**Local Line Caught Halibut** pan seared, sautéed vegetables, sweet corn purée 30.95 (GF)

**Grilled Chicken Pita** hummus, avocado, tomato, cucumber, red pepper vinaigrette, green salad 17.95

**Crispy Chicken Sandwich** gruyere, tomato, pickles, savoy cabbage ranch slaw, fries 18.95

- V Vegetarian
- VE Vegan
- GF Gluten Free

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## Autumn Brunch



### Farmer's Market

**Buttered Cinnamon Roll** hot caramel sauce, cream cheese frosting 12.95 (V)

**Seafood Chowder** shrimp, bay scallops, littleneck clams, tasso ham, garlic croutons 14.95

**Butternut Squash Soup** pumpkin seeds 10.95 (VE)

**Focaccia Panzanella Salad** local burrata, NJ heirloom tomatoes 15.95

**Street Corn Wedge Salad** heirloom tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue cheese 15.95 (GF)

**Harvest Chopped Salad** hearts of palm, asparagus, cherry tomatoes, cucumber, avocado green goddess dressing 15.95 (V)

**Crispy Rhode Island Calamari** giardiniera vegetables, arugula, pickled jalapeño, lemon, basil aioli 15.95

**Wild Mushroom Pâté** pickled onions, prune jam, filone toast, sherry gelée 16.95 (VE)

**Ahi Tuna Tartare** avocado, deviled egg, toast points 18.95

**Bang Bang Cauliflower** sweet & sour chili glaze, fresco chiles, sesame seeds, scallions 15.95 (V)

### Flatbreads From Our "Fiero" Oven \*Gluten Free available\*

**Margherita** fresh mozzarella, crushed tomatoes, basil 17.95 (V)

**Roasted Local Mushroom** spinach, Fulper Farm ricotta, pecorino romano, truffle oil 19.95 (V)

**Salumeria** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil 19.95

**Harvest Fall Fig Flatbread** smoked country ham, fresh figs, Gruyère, arugula, fig jam 19.95

### Oceans and Fields

**Jerk Shrimp Tacos** (3 pcs) chipotle red cabbage slaw, avocado puree, cilantro 17.95

**Seared Tuna Kale Niçoise** fingerling potatoes, heirloom cherry tomato, Kalamata olives, hard boiled egg, olive dressing 19.95

**Chili Glazed Faroe Island Salmon Salad** roasted cauliflower, fregola sarda, pickled red onion, raisins, saffron emulsion 20.95

**Brandt Beef Burger** aged cheddar, lettuce, tomato, pickles, garlic aioli, fries 19.95

**Butternut Squash Ravioli** house-made ravioli, sweet butternut squash filling, vegan sage butter & parmesan 29.95 (VE)

**Goffle Farms Turkey Burger** fresh mozzarella, avocado, lettuce, tomato, pickles, jalapeño remoulade, green salad 19.95

**Grilled Chicken Pita** hummus, avocado, tomato, cucumber, red pepper vinaigrette, green salad 17.95

**Crispy Chicken Sandwich** gruyere, tomato, pickles, savoy cabbage ranch slaw, fries 18.95

### Skillet and Coop

**Crespelle** open face omelette, Lioni mozzarella, Prosciutto di Parma, arugula, heirloom tomatoes 17.95 (GF)

**Carrot Cake Pancakes** cream cheese frosting, golden raisins, maple syrup 18.95 (V)

**Sunrise Over Idaho** sunny-side eggs, crispy tater tots, diced Nueske's smoked bacon, chipotle hollandaise, chives 19.95

**Short Rib Hash** mozzarella, fingerlings, filone toast, poached egg, red wine demi 21.95

**Local Egg Croissant Sandwich** Fulper Farm cheddar scramble, applewood smoked bacon, avocado & cherry tomato salad 19.95

**Eggs Benedict** toasted muffins, black forest ham, hollandaise sauce, field greens salad 19.95

**Prime Brandt Flank Steak & Eggs** scrambled eggs, fingerling potatoes, salsa verde 24.95

**V** Vegetarian

**VE** Vegan

**GF** Gluten Free

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# Bottled Wine List



## Champagne

101	Dom Pérignon, Brut, FR '10
104	Veuve Clicquot 'Yellow Label', Brut, FR NV
105	Lanson, Brut, FR NV
112	Laurent-Perrier, Rosé Champagne, Brut, FR '12
114	Pol Roger, Brut Reserve, FR NV

## Chardonnay

401	Chablis, Colombier 'Fourchaume', Burgundy, FR '23	67
405	Puligny Montrachet, Vincent Girardin, Burgundy, FR '19	177
414	Puligny Montrachet, Arnaud Germain, Burgundy, FR '22	168
409	Meursault, Jean-Michel Ganoux, Burgundy FR '19	143
415	Meursault, Albert Bichot, Burgundy, FR '18	150
403	Kistler 'Les Noisetiers', Sonoma Coast, CA '22	138
410	Rombauer, Carneros, CA '22	107
402	Cakebread, Napa '22	113
408	Far Niente, Napa '22	162
412	Duckhorn, Napa '22	91

## Worldly & Aromatic Whites

202	Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '23	90
217	Sauvignon Blanc, Cliff Lede, Napa '23	74
219	Sancerre, Domaine Chasseignes, Loire Valley, FR '22	85
205	Pinot Grigio, Livio Felluga, IT '22	62
204	Pinot Grigio, Terlato, IT '23	48
205	Muscadet, Les Noelles, Loire Valley, FR '24	65
207	Riesling, St Urbans Hof 'Wiltinger', Mosel, DE '20	53
208	Soave, Pieropan 'Calvarino', IT '21	62

## Other Worldly Reds

700	Tempranillo, Ramon Bilbao, Rioja, ES '20	61
701	Tempranillo, CVNE 'Reserva', Rioja, ES '19	62
702	Brunello di Montalcino, Carpineto, IT '18	130
720	Brunello di Montalcino, Il Poggione, IT '18	126
704	Chateauneuf-du-Pape, Vieux Telegraphe, FR '19	203
715	Chateauneuf-du-Pape, Clos St. Antonin, FR '21	101
706	Bordeaux, Bouquet de Monbrison, Margaux, FR '20	84
707	Amarone, Santi, Veneto, IT '18	94
714	Barolo, Damilano 'Lecinquevigne', Piedmont, IT '19	90
716	Super Tuscan, Casa Raia 'Bevilo', IT '13	69

## Pinot Noir

533	301	Illaha 'Bon Sauvage', Willamette Valley, OR '21	83
166	302	Etude, Napa '20	95
90	303	Siduri, Sta. Rita Hills, CA '20	74
252	304	Big Table Farm, Willamette Valley, OR '21	104
124	305	Domaine Coillot 'Les Ouzelois', Burgundy, FR '20	131
	309	Silver Peak, CA '21	65
	313	Belle Glos 'Las Alturas', Santa Lucia, CA '21	126
	314	Penner-Ash, Willamette Valley, OR '21	168

## Cabernet Sauvignon

501	Paul Hobbs 'Crossbarn', Napa '20	113
502	Groth, Napa '19	170
503	Caymus, Napa '21	252
504	Silver Oak, Alexander Valley, CA '19	249
505	Duckhorn, Napa '21	182
506	Jordan, Alexander Valley, CA '19	152
508	Iconoclast by Chimney Rock, Napa '21	74
509	Fisher 'Unity', Napa/ Sonoma '19	130
510	Bieler Family 'Born to Run', CA/WA '21	61
512	Scribe 'Atlas West', Napa '19	147
514	Quilt, Napa '21	126
517	Mt. Veeder, Napa '21	131
519	Owen Roe, Yakima Valley, WA '18	86
525	Harper Oak, Sonoma, CA '22	66
526	Stag's Leap 'Artemis', Napa, '20	168

## Malbec, Merlot, Syrah & Zinfandel

602	Merlot, Northstar, Columbia Valley, WA '21	79
609	Syrah, Crozes Hermitage, Barruol 'Tiercerolles', FR '17	88
603	Syrah, Dumol, Russian River Valley, CA '20	128
605	Malbec, Bramare by Paul Hobbs, Mendoza, AR '21	94
607	Malbec, Sur De Los Andes, Mendoza, AR '22	61
610	Zinfandel, Turley 'Old Vines', CA '21	70

## Red Blends

803	The Prisoner, Napa '22	139
808	DeLille Cellars 'D2', Columbia Valley, WA '20	122
809	Opus One, Napa '19	656
813	Trefethen 'Dragon's Tooth', Napa '20	95

\*Subject to Availability 10/29/24