

APPETIZERS

JUMBO BISCUIT 7 V
jumbo housemade buttermilk biscuit, rineer farms jam, & butter

TABLE DOLLARS 8 V
mini pancakes stacked high with butter and syrup

DIRTY MARTINI CHEESEBALL 9 V
blue cheese stuffed olives, vodka, dry vermouth, entertainment crackers, crudite

CHIPS & CAVIAR 13
lattice cut house chips, Vermont crè me fraîche, bowfin caviar

DEVILED EGGS 13
smoked cheddar, horseradish, chives, & salmon roe

ANTS ON A LOG 11
chicken liver mousse, celery hearts, brandied cherries, gastrique

ROASTED RAINBOW CARROTS 16 V
raw & roasted carrots, burrata, carrot top pesto, balsamic glaze, pine nut granola

CHARM CITY BRUSSELS SPROUTS 13 V+
Old Bay seasoned, sauteed crab, smoked peanut, lemon

WINTER FLAUTAS 12 v+
chipotle root veg, flour tortilla, avocado crema, pickled shallot, almond dust

PORK SHANKS 17
tasso dry rub, pimento cheese, cajun bbq

MAC & CHEESE 18 V
truffle gnocchi, mornay, truffle peelings, lemon herb breadcrumb

SALADS

add chicken +6

CELERY CAESAR 14
celery hearts, romaine, celery root, micro celery, & fennel, anchovy bread crumb, cured egg yolk, boquerones

ROMAINE WEDGE 17 V+
split grilled romaine hearts, nova lox, pickled beets, celery root, fennel, everything crunch, herb buttermilk

BIG SALAD 15 V+
baby greens, shaved winter veg, pickled squash, apple, pomegranate, birchrun blue, pine nut grenola, balsamic

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BRUNCH



EGGS BENEDICT 16
fra'mani mortadella, poached eggs, hollandaise, english muffin, homefries

PULLED PORK BENEDICT 17
nueske thick cut bacon, poached eggs, hollandaise, bbq, english muffin, homefries

LOX BENEDICT 17 V
smoked lox, poached eggs, hollandaise, english muffin, homefries (sub carrot lox)

SHROOM'N WAFFLES 17 V+
chicken fried oyster mushroom, chocolate waffle, warm maple syrup

PRETTY TOAST 14
cinnamon and sugar coated french toast, cream cheese drizzle, maple syrup, cranberry compote

TWO EGG BREAKFAST 14*
two Rineer Family Farm's eggs prepared your way, rosemary homefries, bacon & toast

AVOCADO TOAST 16 V+*
sliced avocado, fried egg, pickled shallot, butternut squash, everything bagel crunch

BREAKFAST TACOS 16 V+*
Nueske bacon & cheddar scramble, chipotle crema, avocado, shallot, lime

FILET & EGGS OSCAR 30
6oz filet mignon, sauteed crab, hollandaise, two eggs, homefries, toast

WINTER HASH 15 V+*
roasted root vegetables, potato brussels, chicken sausage, cheddar cheese, sunny eggs and toast

BOARDS

OYSTERS 20 | 36
Brigantine Oysters
½ dozen or dozen - pomegranate mignonette, creme fraiche, salmon roe, lemon

CHARCUTERIE 25
bread & accouterments with Brooklyn Cured "Manhattan" salami
Fra'Mani Mortadella
Nueske Smoked Duck Breast
Birchrun Blue
Prairie Breeze Cheddar

TINNED FISH 17
pacific Northwest sardines, bread & accouterments

LOX BOARD 18
Canterbury smoked salmon, dill cream cheese, capers, pickled shallots, avocado, everything bagel

SANDWICHES

add egg+2
add nueske bacon +7
Choice of homefries or petite salad

THE BURGER 19
Rineer Farms Beef, Prairie Breeze Cheddar, Bacon jam, pickled shallot, brown butter brioche

WORLDS BEST HOT DOG 15
Wagyu Beef, house sweet heat mustard, pickled celery, pickled shallot, split top brioche

GRILLED CHEESE & SOUP 16 V*
Cooper Sharp, Prairie Breeze Cheddar, griddled sourdough, tomato soup

MAL'S CHICKEN 16
Chicken Tenderloins, bacon, sweet heat mustard, apple, pickled shallot, mixed greens, brioche

BECCA 16 *
Neuske bacon, scrambled egg, cheddar cheese, sliced avocado on brioche

PULLED PORK BBQ 16
pulled pork, cajun bbq, pimento cheese, & pickled shallot, brioche

V item is or can be Vegetarian / V+ item is or can be Vegan
***sub tofu scramble / tempeh bacon

3% transaction fee applied to all credit card payments

APPETIZERS

DIRTY MARTINI CHEESEBALL 9 V
blue cheese stuffed olives, vodka, dry vermouth,
entertainment crackers, crudite

CHIPS & CAVIAR 13
lattice cut house chips, Vermont crème fraîche, bowfin caviar

DEVILED EGGS 13
smoked cheddar, horseradish, chives, & salmon roe

BRUSSELS CHIPS 6 V+
salt and vinegar flash fried leaves

ANTS ON A LOG 11
chicken liver mousse, celery hearts, brandied cherries, gastrique

ROASTED RAINBOW CARROTS 16 V
raw & roasted carrots, burrata, carrot top pesto,
balsamic glaze, pine nut granola

CHARM CITY BRUSSELS SPROUTS 13 V+
Old Bay seasoned, sauteed crab, smoked peanut, lemon

WINTER FLAUTAS 12 v+
chipotle root veg, flour tortilla, avocado crema,
pickled shallot, almond dust

PORK SHANKS 17
tasso dry rub, pimento cheese, cajun bbq

SALADS

CELERY CAESAR 14 add chicken +6
celery hearts, romaine, celery root, micro celery, & fennel,
anchovy bread crumb, cured egg yolk, boquerones

ROMAINE WEDGE 17 V+
split grilled romaine hearts, nova lox, pickled beets,
celery root, fennel, everything crunch, herb buttermilk

BIG SALAD 15 V+
baby greens, shaved winter veg, pickled squash, apple,
pomegranate, birchrun blue, pine nut granola, balsamic

*Consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

LUNCH

add Nueske bacon +7
add tempeh bacon +6

THE BURGER 19
Rineer Farms Beef, Prairie Breeze Cheddar,
Bacon jam, pickled shallot, brown butter brioche

GRILLED CHEESE & SOUP 16 V
Cooper Sharp, Prairie Breeze Cheddar, griddled
sourdough, tomato soup

BREAKFAST TACOS 16 V
Nueske bacon & cheddar scramble, chipotle crema,
avocado, shallot, lime (sub tempeh bacon)

BECCA 16
Nueski bacon, egg, cheddar cheese, avocado
on brioche

GASS & MAIN

EST 2022

WORLDS BEST HOT DOG 15
Wagyu Beef, house sweet heat mustard, pickled
celery, pickled shallot, split top brioche

AVOCADO TOAST 16 V+
sliced avocado, fried egg, pickled shallot,
butternut squash, everything bagel crunch

MAL'S CHICKEN 16
Chicken Tenderloins, bacon, sweet heat mustard,
apple, pickled shallot, mixed greens, brioche

PULLED PORK BBQ 16
pulled pork, cajun bbq, apple slices,
& pickled shallot, brioche

PLATES

SQUASH RIGATONI 20 V+
roasted squash garlic sauce, house chicken sausage,
baby kale, and pepitas

NASHVILLE HOT 'SHROOMS 18 V+
vegan buttermilk, fried oyster mushroom, white bread,
house pickles

MAC & CHEESE 18 V
truffle gnocchi, mornay, truffle peelings, lemon herb
breadcrumbs, parsley

BOARDS

OYSTERS 20 | 36
Brigantine Oysters
½ dozen or dozen -
pomegranate mignonette,
creme fraiche, salmon roe, lemon

CHARCUTERIE 25
bread & accomterments with
Brooklyn Cured "Manhattan" salami
Fra'Mani Mortadella
Nueske Smoked Duck Breast
Birchrun Blue
Prairie Breeze Cheddar

TINNED FISH 17
pacific Northwest sardines, bread & accomterments

3% transaction fee
applied to all
credit card payments

V item is or can be Vegetarian / V+ item is or can be Vegan

APPETIZERS

DIRTY MARTINI CHEESEBALL 9 V
blue cheese stuffed olives, vodka, dry vermouth,
entertainment crackers, crudite

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lattice cut house chips, Vermont crème fraîche, bowfin caviar

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smoked cheddar, horseradish, chives, & salmon roe

BRUSSELS CHIPS 6 V+
salt and vinegar flash fried leaves

ANTS ON A LOG 11
chicken liver mousse, celery hearts, brandied cherries, gastrique

ROASTED RAINBOW CARROTS 16 V
raw & roasted carrots, burrata, carrot top pesto,
balsamic glaze, pine nut granola

CHARM CITY BRUSSELS SPROUTS 13 V+
Old Bay seasoned, sauteed crab, smoked peanut, lemon

WINTER FLAUTAS 12 v+
chipotle root veg, flour tortilla, avocado crema,
pickled shallot, almond dust

PORK SHANKS 17
tasso dry rub, pimento cheese, cajun bbq

MAC & CHEESE 18 V
truffle gnocchi, mornay, truffle peelings, lemon herb
breadcrumb

SALADS

CELERY CAESAR 14 add chicken +6
celery hearts, romaine, celery root, micro celery, & fennel, anchovy
bread crumb, cured egg yolk, boquerones

ROMAINE WEDGE 17 V+
split grilled romaine hearts, nova lox, pickled beets, celery root,
fennel, everything crunch, herb buttermilk

BIG SALAD 15 V+
baby greens, shaved winter veg, pickled squash, apple,
pomegranate, birchrun blue, pine nut grenola, balsamic

LET US
COOK
FOR YOU

\$75.00 PER PERSON

BOARDS

CHARCUTERIE 25
Bread & accouterments with
Brooklyn Cured "Manhattan" salami
Fra'Mani Mortadella
Nueske Smoked Duck Breast
Birchrun Blue
Prairie Breeze Cheddar

TINNED FISH 17
Pacific Northwest sardines,
bread & accouterments

OYSTERS 20 | 36
Brigantine Oysters
1/2 dozen or dozen
pomegranate mignonette,
creme fraiche, salmon roe, lemon



SANDWICHES

Choice of fries or petite salad

THE BURGER 19
Rineer Farms Beef, Prairie Breeze Cheddar,
Bacon jam, pickled shallot, brown butter brioche

WORLDS BEST HOT DOG 15
Wagyu Beef, house sweet heat mustard, pickled
celery, pickled shallot, split top brioche

GRILLED CHEESE & SOUP 16
Cooper Sharp, Prairie Breeze Cheddar, griddled
sourdough, tomato soup

MAL'S CHICKEN 16
Chicken Tenderloins, bacon, sweet heat mustard,
apple, pickled shallot, mixed greens, brioche

PLATES

SQUASH RIGATONI 22 V+
Roasted squash & garlic sauce,
house chicken sausage,
baby kale, pepitas

NEW ENGLAND MONKFISH 26
butter poached monkfish,
onion & celery soubise,
brioche crouton

GOOD LUCK PORK 24
boneless chop,
warm german potato salad,
apple butter, choucroute beurre blanc

FILET MIGNON "WIT" 38
6oz filet, sweet potato "wiz" caramelized onion,
wild mushroom,
cherry pepper romesco

NASHVILLE HOT 'SHROOMS 20 V+
vegan buttermilk,
fried oyster mushroom,
white bread, house pickles

BISON SALISBURY STEAK 32
Nj Buck Wild Bison,
potato hash,
wild mushrooms, demi glace

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Autumn Road

VINEYARD. WINERY. ENOTECA.

SOLE 18

A refreshing semi-dry white wine with a touch of effervescence. Made from the Vidal Blanc grape. Stainless steel fermented and aged.

PINOT GRIGIO 21

Crisp white wine with fruit and floral aromas. Fermented and aged in stainless steel tanks to preserve the natural expression of the fruit.

DRY ROSE 21

Dry Provencal style rosé. Light, pink and ripe with the soft fragrance of tangerine, citrus and strawberries.

GOOD KARMA 19

The wine that started it all. A light, dry blend of red wine. Bright, easy drinking red with subtle raspberry and cherry

BEVERAGES

SAN PELLEGRINO SPARKLING WATER 1L 6

SOFT DRINKS 2

COKE, DIET COKE, SPRITE

FRESH BREWED ICED TEA 3

ASSORTED JUICES

ORANGE, PINEAPPLE, CRANBERRY

DESSERTS

INTENSE CHOCOLATE 12

we are very excited for our kings ct partnership with Sweet T's bakery across the path

chocolate cake with chocolate mousse and chocolate ganache with vanilla bean ice cream

ALL AMERICAN APPLE PIE 9

baked in house, apple cinnamon filling, turbinado sugar crusted, salted caramel, vanilla bean ice cream, and a snowfall of prairie breeze cheddar

BRIE BRULEE 14

Marin French Cheese Company breakfast brie, cranberry compote, apple & carrs entertainment crackers

ASK YOUR SERVER ABOUT OUR SEASONAL OFFERINGS

AFTER DINNER OFFERINGS

vegan oat milk available

DRIP COFFEE 3

DECAF COFFEE 3

LAVAZZA ESPRESSO 3.50

CAPPUCINO 5.50

LATTE 5.50

ASSORTED HOT TEA 3



COOL KIDS MENU

HAMBURGER 12
RINEER FARMS BEEF, BRIOCHE BUN & SHOESTRING FRIES

CHEESEBURGER 14
RINEER FARMS BEEF, AMERICAN CHEESE, BRIOCHE BUN WITH SHOESTRING FRIES

CHICKEN TENDIES 11
HAND BREADED CHICKEN TENDERLOINS WITH SHOE STRING FRIES

BUTTERED NOODLES 9
RIGATONI PASTA, BUTTER, SALT, & PARMESAN

MAC AND CHEESE 9
RIGATONI NOODLES, CHEDDAR CHEESE SAUCE

SALISBURY STEAK 15
POTATO HASH, CARROTS, WILD MUSHROOMS, DEMI GLACE

COOL KIDS BRUNCH MENU

saturdays and sundays 10-3

ONE EGG 8
ONE EGG ANY STYLE, BACON, ROSEMARY HOME FRIES & TOAST

PANCAKES 7
WARM MAPLE SYRUP

CHOCOLATE CHIP PANCAKES 10
SEMI SWEET BELGIUM CHOCOLATE CHUNKS

FRENCH TOAST 8
EGG CUSTARD FRENCH BREAD, CINNAMON SUGAR, MAPLE SYRUP

EGG SANDWICH 9
SCRAMBLED EGG AND CHEESE ON BRIOCHE, WITH BACON

BAGEL WITH CREAM CHEESE 4



COOL KIDS MENU

HAMBURGER 12
RINEER FARMS BEEF, BRIOCHE BUN & SHOESTRING FRIES

CHEESEBURGER 14
RINEER FARMS BEEF, AMERICAN CHEESE, BRIOCHE BUN WITH SHOESTRING FRIES

CHICKEN TENDIES 11
HAND BREADED CHICKEN TENDERLOINS WITH SHOE STRING FRIES

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EGG CUSTARD FRENCH BREAD, CINNAMON SUGAR, MAPLE SYRUP

EGG SANDWICH 9
SCRAMBLED EGG AND CHEESE ON BRIOCHE, WITH BACON

BAGEL WITH CREAM CHEESE 4