

## PLATES *to* SHARE

WEDGE OF BRIE, WARM SUMMER BERRY COMPOTE, TOASTED ALMONDS	13
FLATBREAD, SLOW ROASTED TOMATOES, MOZZARELLA, ASIAGO PESTO	11
HUMMUS, BABA GANOUSH, MARINATED OLIVES, PITA	11

## SOUP

CHEF'S DAILY CREATION  
CUP 4 | BOWL 6

## GREENS & GRAINS

BEEF STEAK TOMATOES, HERB GOAT CHEESE, FARRO, BIBB LETTUCE, GRILLED CORN VINAIGRETTE	10
ROASTED BEETS, FIELD GREENS, FETA CUMIN CANDIED WALNUTS, TAHINI DRESSING	10
AVOCADO, GRAPEFRUIT, FENNEL, FRISÉE, MINT, CHIVES, TOASTED ALMONDS	10
HOUSE SALAD, RED WINE VINAIGRETTE	5
CAESAR, ROMAINE, PECORINO, CROUTONS	7

Add the following to Any Salad

CHICKEN +5	SMOKED TROUT +5	SALMON +7	SHRIMP +7
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## BETWEEN *the* BREAD

SHRIMP SALAD Bacon, Lettuce, Tomato, Whole Grain Roll	11	GRILLED CHICKEN Fresh Mozzarella, Black and Green Olive Tapenade, Tomato, Focaccia	10
RATATOUILLE & QUINOA BURGER Tomato, Pesto, Wheat Kaiser Roll	10	THE RUTGERS CLUB Turkey, Swiss, Bacon, Lettuce, Tomato, Mayo, Marble Rye, French Fries	10
BARBECUED SMOKED PULLED PORK Nappa Slaw, Brioche Roll, French Fries	10		

## ENTRÉES *with* ACCENTS

GRILLED NY STRIP STEAK Shiitake Mushrooms, Yukon Gold Potato Cake, French Beans, Fried Leeks	16
SEARED SEA SCALLOPS Summer Succotash, Aioli	16
GRILLED TUNA Pineapple Avocado Salsa, Coconut Jasmine Rice	16
FETTUCCHINE SHRIMP WITH SAFFRON Lemon Cream, Zucchini, Grape Tomatoes	14
SWEET SAUSAGE CAVATELLI Eggplant, Roasted Peppers, Fresh Oregano	13
ROASTED VEGETABLE RAVIOLI Smoked Tomato, Toasted Garlic Pecorino	13
RISOTTO Chickpeas, Summer Vegetables, Ricotta Salata	12