

PLATES *to* SHARE

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| LOCAL CHEESE & CHARCUTERIE PLATTER | 14 |
| LOBSTER MAC N' CHEESE | 15 |
| HUMMUS, BABA GANOUSH, MARINATED OLIVES, PITA | 11 |
| GRILLED FLAT BREAD, MUSHROOMS, FONTINA, ROASTED PEPPER, PECORINO | 9 |

SOUP

CHEF'S DAILY CREATION
CUP 4 | BOWL 6

GREENS & GRAINS

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| BURRATA, ARUGULA, RADICCHIO Roasted Peppers, Olive Oil, Aged Balsamic | 11 |
| CHIOGGIA BEETS, KALE, CARROT Yogurt, Dill, Toasted Quinoa | 10 |
| BABY GREENS, APPLES, FENNEL Cranberries, Gorgonzola, Yuzu Vinaigrette | 10 |
| HOUSE SALAD Red Wine Vinaigrette | 5 |
| CAESAR Romaine, Pecorino, Croutons | 8 |

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| <i>Add the following to Any Salad</i> | CHICKEN +5 | SMOKED TROUT +5 | SALMON +7 | JUMBO SHRIMP +9 |
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BETWEEN *the* BREAD

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| SALMON CAKE Bibb Lettuce, Tomato, Capers, Tarragon Aioli Brioche Bun, Homemade Chips | 12 | SHERRY GRILLED PORTOBELLO Avocado, Roasted Red Pepper Chimichurri, Multi-Grain Roll, Homemade Chips | 10 |
| HOUSE SMOKED PULLED PORK TACOS Pickled Vegetables, Sweet Potato Fries | 12 | THE RUTGERS CLUB Turkey, Swiss, Bacon, Lettuce, Tomato, Mayo, Marble Rye, Fries | 10 |
| GRILLED CHICKEN Slow Roasted Tomatoes, Fontina, Maitake, Caramelized Shallots, Club Roll, Fries | 11 | | |

ENTRÉES *with* ACCENTS

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| RISOTTO Butternut Squash, Cauliflower, Slow Roasted Tomatoes, Marcona Almonds | 15 |
| SOUS VIDE DUCK BREAST Brussel Sprouts, Pancetta, Tri-Colored Potatoes | 18 |
| SEA SCALLOPS & SHRIMP Fresh Pasta, Puttanesca Butter, Tomato Concassé, Calabrian Chili | 18 |
| PORK TENDERLOIN Pears, Dates, Parsnips, Smoked Yukon Gold, Port Reduction | 14 |
| HOMEMADE CAVATELLI Maitake Mushrooms, Leeks, Goat Cheese, Pine Nuts | 13 |
| PAN ROASTED RED SNAPPER Lentils, Baby Spinach, Roasted Garlic, Wine | 18 |
| GRILLED RIBEYE Red Bliss, Horseradish, Charred Broccolini, Pickled Mushrooms | 20 |