

JULY DINNER



ANTIPASTI

Bruschetta White bean puree & broccoli rabe; garbanzo beans; marinated mushrooms & ricotta cheese.....	6
House-made Mozzarella Marinated broccoli rabe, roasted garlic, Calabrian chili-flakes, basil & olive oil.....	12
Yellowfin Tuna Tartar Bronze fennel, grilled spring onions, fried capers, lemon & olive oil	12
Fried Artichokes Fingerling potato chips, olives, lemon, basil & charred lemon aioli.....	10
Grilled Little Neck Clams Roasted tomatoes, arugula, lemon & pancetta.....	12
<i>Simply Grazin' Grass-fed Beef Carpaccio</i> Pickled Summer vegetables, herb salad & extra virgin olive oil.....	9
Grilled Quail Mustard greens, white beans & roasted tomatoes.....	12

Salumi Artisanal salumi imported & local.....	14
Formaggi Cherry Grove & Valley Shepherd Creamery	14
Salumi & Formaggi A sampling of our artisanal Salumi & Formaggi.....	24



SALADS & SOUPS

Jersey Greens Salad <i>Terhune Orchards</i> red leaf lettuce, cherries, brie, toasted almonds & chianti vinaigrette	12
Cucumber Salad Arugula, assorted radishes, roasted red pepper, mint, lime & ginger	10
Grilled Asparagus Salad Watercress, watermelon radish, roasted red pepper, ricotta salata & charred lemon	12
Roasted Baby Beets & Ricotta Cheese Salad Sheeps' milk ricotta, honey, spiced cashews & arugula	11
Spinach & Walnut Salad Baby carrots, assorted radishes, Champagne & ramp vinaigrette, <i>Cherry Grove</i> Gouda ..	12
Kingston "casalinga" Onion Soup Pancetta, red onions, grilled bread & Fontina cheese	8
English Pea Soup Crème fraiche, lemon olive oil & herbs	8



PASTAS

Hand-cut Elbow Macaroni Bolognese Grass-fed beef, tomato, garlic, onion, cinnamon, ricotta cheese & basil	20
Hand-cut Tagliatelle Sweet Italian sausage, French beans, grilled red onions, Tuscan kale, parmesan cheese & sorrel	24
Hand rolled Agnolotti Sheeps' milk ricotta, coppa, English peas, mushrooms & pea tendrils	22

All pastas are available as half-orders for appetizers as well



OAK AND CHERRY WOOD FIRED GRILL

Yellowfin Tuna Beluga lentils, escarole, hen of the woods mushrooms & celery root puree.....	26
Spiedini di Scampi Pancetta, quinoa, garlic, Tuscan kale, tomato & basil.....	28
Sampling of Eno Terra Sausages Creamy polenta, green onions & mustard.....	27
<i>Fresh Garlic, Chorizo & Spiced Lamb</i>	
<i>Griggstown Farm</i> Poussin al Mattone Baby carrots, fennel, broccoli rabe & roasted garlic	24
<i>Simply Grazin'</i> Porkchop Whole wheat spaetzle, roasted red beets & rainbow swiss chard	29



OTHER LOCAL SPECIALTIES

East Coast Salmon Braised leeks, radicchio, English peas, rhubarb chutney & tarragon	26
Summer Market Vegetables Asparagus, zucchini, French beans, baby carrots, quinoa & spring onion	23
Saffron Brodetto Mussels, clams, shrimp, scallops, fennel, celery, spring onions & Romesco sauce	28

SIDES



<i>Oak Grove</i> Creamy Polenta Three local cheeses.....	8
Mushrooms Hen of the woods, Shitake & Crimini	8

Chef Christopher Albrecht

To better serve you, please feel free to discuss any food allergies or dietary restrictions with your server.
An 18% service charge will be added to parties of 6 or more.