

## MAY DINNER



### ANTIPASTI

<b>Bruschetta</b>   White bean & field greens; Baby beets & arugula pesto; Sheep's milk ricotta & mushroom; Strawberry preserve & Gorgonzola cheese .....	6
<b>House-made Mozzarella</b>   Marinated trumpet royal mushrooms, grilled ciabatta bread & aged sherry vinegar .....	12
<b>Yellowfin Tuna Tartar</b>   Bronze fennel, grilled spring onions, fried capers, lemon & olive oil.....	15
<i>Simply Grazin'</i> <b>Grass-fed Beef Carpaccio</b>   Terhune arugula, parmesan cheese, rye crisp, radish & olive oil.....	11
<b>Fritto Misto</b>   Sausage stuffed olives, marinated peppers, white anchovy, capers, lemon & basil .....	11
<b>Grilled Little Neck Clams</b>   Roasted tomatoes, arugula, lemon & pancetta.....	14
<b>Baked Prince Edward Island Mussels</b>   Roasted garlic, sweet red pepper, parsley, lemon & olive oil.....	12
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<b>Salumi</b>   Artisanal salumi imported & local .....	14
<b>Formaggi</b>   Cherry Grove & Valley Shepherd Creamery.....	14
<b>Salumi &amp; Formaggi</b>   A sampling of our artisanal Salumi & Formaggi.....	24



### SALADS & SOUPS

<b>Jersey Greens Salad</b>   Red leaf lettuce, cherries, Pickled carrots, <i>Cherry Grove</i> Brie, radish & chianti.....	12
<b>Peekytoe Crab Salad</b>   Radicchio, endive, frisee, pink grapefruit, toasted pine nuts, ginger-lime basil .....	16
<b>Roasted Beet &amp; Watercress Salad</b>   Blood orange, shaved radish, mint & ricotta salata.....	13
<b>5 K Salad</b>   <i>Pitspone</i> pea tendrils, <i>Terhune</i> radish, <i>New Jersey</i> goat cheese, <i>Canal Farm</i> strawberry preserve.....	14
<b>Grilled Canal Farm Asparagus Salad</b>   Mixed baby greens, raspberry vinaigrette & ricotta salata.....	13
<b>Kingston "casalinga" Onion Soup</b>   Pancetta, red onions, grilled bread & fontina cheese .....	8
<b>Spring Garlic Soup</b>   Olive oil crouton, fried lemon & herbs.....	10



### HOUSE MADE PASTAS

<b>Whole Wheat Spaghetti Primavera</b>   Fava beans, English peas, asparagus, peppers, garlic & basil .....	24
<b>Tagliolini a la Pesto</b>   Ramp tops, lemon balm, basil, pine nuts, lemon, parmesan cheese & olive oil .....	14
<b>Elbow Macaroni Bolognese</b>   <i>Simply Grazin'</i> Grass-fed beef, tomato, garlic, cinnamon, ricotta & basil .....	20
Hand rolled <b>Agnolotti</b>   Sheeps' milk ricotta, coppa, English peas, mushrooms & pea tendrils .....	24
<b>Cencioni de Fave</b>   Sweet Italian Sausage, ramps, roasted tomato, bok choy & asparagus .....	24



### OAK AND CHERRY WOOD FIRED GRILL

<b>Yellowfin Tuna</b>   Baby Bok Choy, black beluga lentils, hen of the woods mushrooms & celery root puree .....	28
<b>Sampling of Eno Terra Sausages</b>   Creamy polenta, green onions & pickled whole-grain mustard seed..... <i>Fresh garlic, Chorizo &amp; Moroccan beef</i>	27
<i>Griggstown Farm</i> <b>Half-Chicken</b>   Roasted Asparagus, young garlic flan, roasted young potatoes & herbs .....	26
<i>Simply Grazin'</i> <b>Porchetta</b>   Fried polenta, collard greens & red cabbage slaw.....	29
<i>Simply Grazin'</i> <b>Grass-fed Beef Rib Eye</b>   Leek & Potato Gratin, wild spinach & sunchoke .....	38



### OTHER LOCAL SPECIALTIES

<b>Spring Market Vegetables</b>   Swiss chard, English peas, asparagus, mushrooms, baby carrots & quinoa .....	23
<b>Wild King Salmon</b>   Yukon Gold potato puree, spring peas, sweet onion & rhubarb chutney .....	37
<b>Jumbo Soft Shell Crabs</b>   Toasted Fregola, baby Tuscan kale & Calabrian salsa .....	34
<b>Grilled Seafood Caciucco</b>   Prawns, scallops, octopus & calamari, lightly spiced tomato broth.....	32



### SIDES

<i>Oak Grove</i> <b>Creamy Polenta</b>   Three local cheeses.....	8
<b>Mushrooms</b>   Hen of the woods, shiitake, crimini & oyster.....	8

### Chef Christopher Albrecht

To better serve you, please feel free to discuss any food allergies or dietary restrictions with your server.  
A 20% service charge will be added to parties of 6 or more.