



APPETIZERS

TRUFFLE DEVILLED EGGS 16.

smoked bacon, caviar 

BABY ROASTED BEETS 14.

Fig, pistachio, feta, yogurt, pickled onion 

WHIPPED RICOTTA 15.

Chili flake, olive oil, balsamic, warm baguette

STUFFED JALAPENOS 13.

smoked chorizo & gouda 


GOCHUJANG STIR-FRIED BRUSSELS SPROUTS 13.

toasted cashew, sesame, korean mayo


SICILIAN ARANCINI 12.

Tomato gravy, pecorino

OYSTERS ON THE HALF SHELL 2.95 EACH

shallot mignon, lemon 

WILD SHRIMP COCKTAIL 4.25 EACH

traditional cocktail sauce 

MEDITERRANEAN MEZ BOARD 19.

Hummus, whipped ricotta, grape leaves, marinated olive, warm pita, pickled vegetables

FRIED CALAMARI 15.

tomato gravy, olive, banana pepper

CHICKEN WINGS 15.

choice of dry rub, mild, bbq, truffle parm

CHEESE BOARD 20.

Artisan Cheeses, marinated olive, fig, prosciutto, warm baguette

SWEET CHILI FRIED CAULIFLOWER 15.

Chili, sesame, tahini, everything seasoning

SOUP & SALAD

CRAB BISQUE 15. | SOUP DU JOUR 9.

FARRO & SQUASH 15.

farro, roasted butternut squash, goat cheese, dry cranberries, watercress, local cider vinaigrette


BURRATA & FIG SALAD 16.

Arugula, red onion, prosciutto, fig balsamic


CLASSIC CAESAR SALAD 13.

romano cheese, fried garlic, bread crumbs, caesar dressing


SPICY KALE SALAD 13.

sundried tomato, cashew, beemster cheese, spicy dressing 

GARDEN GREENS 9.

English cucumber, radish, heirloom tomato, raspberry red wine vinaigrette 

GRIGGSTOWN GREEK SALAD 13.

roasted chicken, baby tomato, olive, chopped, romaine, red onion, feta, milled egg 

ADD TO YOUR SALAD:

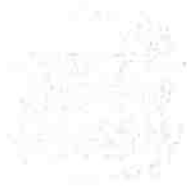
ROASTED GRIGGSTOWN CHICKEN 8 | GRILLED CHICKEN BREAST 8
GRILLED SHRIMP 13 | FAROE ISLAND ORGANIC SALMON 13
GRASSFED FLAT IRON STEAK 12 | CRABCAKE 16

GLUTEN FREE 

LAND

YARDLEY BURGER 18.

roasted tomato, boursin cheese, hand-cut fries



SICILIAN VEAL MILANESE 36.

Marinara, mozzarella, balsamic reduction, tomato and arugula salad


SOUTHERN PORK CHOP 32.

baked beans, collard greens, Alabama white BBQ, corn bread crumble


GARLIC CRUSTED 12OZ NY STRIP 42.

truffle parmesan frites, lemon aioli, beef jus

CHARRED FLAT IRON STEAK 29.

Herb roasted bliss potatoes, sherry brussels, feta, Merlot onion, balsamic 

GRASS-FED FILET MIGNON 6oz./35 | 8oz./42

au gratin, garlic lemon asparagus, peppercorn demi 

STUFFED CARNIVAL SQUASH 28.


Quinoa, pepita, cranberry, arugula, goat cheese béchamel

ORGANIC FARM-RAISED AIRLINE CHICKEN 30.

Herb risotto, mushroom brandy cream, haricot verts

SEA

ITALIAN WHOLE ROASTED BRANZINO 33.

braised cannellini beans, olive and capers, parsley dill butter, tomato & arugula salad 

CREOLE STYLE CRABCAKES 39.

dirty farro, smoked remoulade

ORGANIC ATLANTIC SALMON 32.

salt roasted beets, spiced quinoa, lemon yogurt

GARLIC BREAD CRUSTED COD 29.

herb cauliflower rice, basil tomato, lemon beurre monte

HOUSE-MADE PASTA

LOCAL MUSHROOM CACIO E PEPE 26.

pink peppercorn, pecorino, house-made cavatelli, truffle zest

PORK & BEEF BOLOGNESE 28.

house parsley fettucine, ricotta

BUTTERNUT GEMELLI 26.

kale, roast squash sauce, brown butter, brioche, feta