



## ~ TIERS OF TASTE ~

*Choose 1 for 8. / 3 for 22.*

GF Deviled Eggs – horseradish, chives

Calamari – hot peppers, scallion, chili lime sauce

House made Guacamole & Chips

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Hummus – grilled pita, red onion, cucumber, grape tomatoes, lemon

Chicken Wings – GF buffalo style with house made blue cheese or burnt scallion barbecue

GF Crispy Brussels Sprouts – Vietnamese sauce, crispy chick peas

## ~ APPETIZER ~

\*\* GF Oysters on the Half Shell (NJ Narrows) 2.75 each

GF Wild Shrimp Cocktail – traditional cocktail sauce 4. /each

\*\* GF Tuna Tartare – avocado, ginger soy, sesame, sliced cucumber 16.

GF YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese.

Griggstown Farm Chicken 16. / Crab 18.

Cheese Plate – Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

*Boschette al tartufo – Pyrenees Brebis – Bucheron – Bleu d’Auvergne – Humboldt Fog*

## ~SOUP & SALAD~

Crab Bisque 10. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 9.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 10.

GF Asian Pear Salad – arugula, goat cheese, toasted almonds, cranberries, white balsamic vinaigrette 12.

GF Garden Greens – English cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 10.

GF Griggstown Roasted Chicken Salad – mixed greens, sautéed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 15.

GF Wedge Salad – tomato, bacon, blue cheese dressing 10.

*Add to your salad:*

*Roasted Griggstown Chicken 7. Grilled Chicken Breast 7. Grilled Shrimp 12.*

*\*\*Faroe Island Organic Salmon 10. Crab Cake 10. \*\*Grass Fed Flat Iron Steak 9.*

## ~ MAIN ~

GF Halibut – purple rice, bok choy, lemongrass ginger broth 30.

Crab Cakes – white sweet potato wedges, brussels sprout slaw, tartar sauce 19(1)/28(2).

GF \*\* Faroe Island Salmon –roasted beets, sautéed arugula, orange salsa 28.

Home Made Butternut Squash Ravioli – walnuts, chives, lemon zest, blue cheese cream 22.

\*\* GF Roasted Duck Breast – baby carrots, cauliflower, charred corn, fingerlings, port wine reduction 32.

\*\* GF Flat Iron Steak – roasted root vegetables, horseradish demi, crispy leeks 25.

\*\* GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 29. (6oz.) /36. (8oz.)

GF Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 20.

Handmade Ricotta Cavatelli – beef & pork bolognese 23.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 22.

\*\*Yardley Burger – boursin cheese, roasted tomato, fries 16.

Lemon Chicken – mashed potatoes, capers & olives 20.

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain, chips 15.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.

GF Indicates Gluten-Free Item

Executive Chef – Michael Reese

*\*\*Consuming raw or undercooked foods may increase the risk of foodborne illness*