

Appetizers

Queso Frito	10
Almond Encrusted Mahon Cheese, Salsa Verde	
Fried Calamari	11
Harissa Pomodoro, Preserved Lemon Aioli	
Carpaccio	11
<i>Simply Grazin</i> Certified Organic Beef, Arugula, Red Onion, Shaved Parmigiano-Reggiano	
Crab Croquettes	13
Celery Root and Apple Remoulade	
Wild Mushroom Bruschetta	11
Grilled Ciabatta, Herb and Garlic Ricotta, Roasted Wild Mushrooms	
Sautéed Calamari	11
Lemon, Black Olive, Roasted Tomato, Basil	
Pinchos A La Plancha	12
Skewers of Grass Fed Beef, Griggstown Chicken, Shrimp, Chimichurri	

Salads

Local Mixed Greens	9
Radish, Onion, Lemoncello Vinaigrette	
Caesar Salad	9
Hearts of Romaine, Seasoned Croutons, Shaved Parmigiano Reggiano	
Chopped Salad	10
Romaine Lettuce, Snow Peas, Pea Shoots, Cherry Tomato, Radish, Red Onion, Lemon – Goat Cheese Vinaigrette	
Nicoise Salad	11
Seared Rare Tuna, String Beans, New Potato, Cherry Tomato, Organic Hard Boiled Egg, Olives, Anchovy, Dijon Vinaigrette	

*Bread supplied by our bakery, Witherspoon Bread Company,
located at 74 Witherspoon Street, Princeton, NJ.*

Please notify your server if you have any food allergies.

Pasta

Penne al “Telefono”	16
Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato	
Fresh Pappardelle	16
Olive Oil Poached Tuna, Tomato Filetto, Cured Black Olives, Roasted Garlic, Chili Flakes, Rosemary	
Whole Wheat Gemelli	16
Wild Mushroom Ragu, Madeira Wine, Porcini Oil, Parmiggiano Reggiano	
Hand Made Potato Gnocchi	17
Toasted Walnuts, Arugula, Gorgonzola	
Cavatappi	17
Basil Pesto, English Peas, Pea shoots, Crumbled Goat Cheese	

All pasta dishes can be prepared as an appetizer upon request.

Entrees

Griggstown Farm Chicken Cacciatore	25
Olives, Roasted Tomato, Wild Mushrooms, Fresh Bay Leaves, Red Wine, Roasted Potatoes	
Alaskan Cod	27
Braised Artichokes, Chickpeas, White Wine, Garlic, Salsa Verde	
Pan Roasted Salmon	27
Pomegranate Glaze, Roasted Golden Beets Shaved Fennel, Toasted Walnuts	
Paella	28
Jumbo Shrimp, Chicken, Chorizo, Mussels, Little Neck Clams, Saffron Valencia Rice	
Lamb Shank	28
Vanilla Rioja Braise, Rosemary, Beluga Lentils, Roasted Tomato	
Skirt Steak	29
Certified Angus, Naturally Raised, Celery Root Puree, Café De Paris Butter, Gaufrette Potatoes	
All Natural Family Farmed Veal Striploin	30
Peppercorn Seared, Brandy Pan Sauce, Roasted Fingerling Potatoes, Baby Carrots	