



FOR THE TABLE:

Clothesline Bacon Maple and Black Pepper Glazed	21
Pizza Rustica Flatbread with Wild Mushrooms, Peas, Mozzarella, Parmesan	18
Charcuterie Board Chefs Choice of 3 Cheeses and 3 Meats	36

APPETIZER CHOICE OF:

Barneгат Bay Oysters Pineapple/Prosecco Mignonette	½ d
Burrata Asparagus Salad Pea greens, Shaved Carrot, Pine Nuts, 2-Year Parmesan, Champagne Vinaigrette	
Artichoke Caesar Salad Baby Kale, Parmesan	
Tuna Crudo Avocado, Olive-Caper Vinaigrette	
Lobster Ravioli Spicy Tomato Sauce, Lemon, Basil	
Tomato Gazpacho Sweet Corn, Crab Meat	
Avocado Toast Prosciutto, Roasted Cherry Tomato, 24 Month Parmesan, Vin Cotto	

MAINS CHOICE OF:

Surf & Turf Benedict Maple Bacon, Spinach, Pastrami Salmon, Egg, Hollandaise Sauce	
Chicken and Waffles Sweet Pea Succotash, Pickled Melon	
Pancakes Banana Berry Syrup	
Branzino Spinach, Swiss Chard, Quinoa, Bagna Cauda	
Spring Vegetable Risotto Crispy Prosciutto, Poached Egg	
Short Rib Cavatelli Wild Mushrooms, Truffle Pecorino, Roasted Garlic	
Ricotta Gnocchi Asparagus, Fava Beans, Peas, Carrots, 24 Month Parmesan	
Scallop & Octopus Veracruz Tomato, Olives, Capers, Broccoli	
Skirt Steak Polenta Fries, Pickled Onions, Spicy Pesto	
Surf & Turf 6oz Filet, ½ lobster \$14 supplement	

DESSERT CHOICE OF:

Double Chocolate Mousse Cake Roasted Almonds, Whipped Cream, Raspberries	
Lemon And Raspberry Tart Crispy Meringue	
Chocolate Chip Cookie Ice Cream Sliders Amarena Cherries, Pistachios, Hot Fudge	
Market Berries Strawberry Hibiscus Tea, Coconut Sorbet	
Daily Selection of Ice Cream or Sorbet	
Cheesecake Lollipop Tree for Two Toffee Crunch, Cherry Pistachio, Chocolate Tuxedo, Bubblegum Whipped Cream	

All prices that are displayed on our menu are our cash prices and any other alternative forms of payment may result in a 3% non-cash adjustment.





COCKTAILS

A DRINK with MR. HENDRIX	15
Hendrick's Botanical Gin, Elderflower, Cucumber, Honey, Lemon	
ACT OF CONTRITION	15
Mexigin Spiced Gin, Passionfruit, Lime, Bubbles	
LOW HANGING FRUIT	14
Banhez Mezcal Artisanal, Combier Apricot Liqueur, Strega, Lime	
LYCHEE GIMLET	13
Ketel One Vodka, Lychee Puree, Lime	
ANGRY MARGARITA	14
Tequila Blanco, Lime, Orange Curaçao, Agave, Tajin, Heat Tincture *Candied Bacon-Shishito Pepper Garnish	
COLD BREW OLD FASHIONED	14
Penelope 4 Grain Bourbon, Mr. Black Cold Brew Coffee Liqueur, Orange Bitters	
OCEAN BOULEVARDIER	15
Michters Single Barrel Rye, Aperol, Carpano Antica, PAMA, Bitters	
WALK THE PINE	17
Johnnie Walker Red Scotch, Green Chartreuse, Rosemary, Fernet Branca Rinse	

BOTTLE/CAN BEER

CORONA EXTRA	7
Pale Lager, Mexico	
SAM ADAMS BOSTON LAGER	7
American Amber Lager, Massachusetts	
STELLA ARTOIS	7
Pilsner, Belgium	
TWIN LIGHTS DOUBLEVISION 16oz.	10
Double IPA, Highlands, New Jersey	

DRAFT BEER

TWIN LIGHTS 6% ABV	8
Lager, Highlands, New Jersey	
DELIRIUM TREMENS 8.5% ABV	10
Pale Blonde, Belgium	

SPARKLING

PROSECO La Luminore	15/56
Veneto, Italy	
CAVA ROSE Juve y Camps	13/48
Penedes, Spain	
CHAMPAGNE Nicolas Feuillatte	20/75
Brut Reserve, Champagne, France	

ROSE

GRENACHE, SYRAH Juliette	10/36
Provence, France, 2018	

WHITE WINE

RIESLING Frisk	10/36
Victoria, Australia, 2019	
ALBARINO Vinos Marinos El Neptuno	13/48
Galicia, Spain, 2017	
PINOT GRIGIO Villa Sandi	11/42
Veneto, Italy, 2017	

SAUVIGNON BLANC Robert Hall	10/40
Paso Robles, California 2018	

CHARDONNAY Hess <i>Un-Oaked</i>	12/44
'Shirtail Creek Vineyard', Monterey, CA 2016	

CHARDONNAY J.J. Vincent Bourgogne	16/60
Burgundy, France, 2018	

RED WINE

PINOT NOIR Cloisonné	11/42
Sonoma Coast, California, 2018	

PINOT NOIR Elouan	14/52
Oregon Coast, Oregon, 2018	

SANGIOVESE Barone Ricasoli Chianti	14/52
Tuscany, Italy, 2015	

TEMPRANILLO El Jefe <i>Un-Oaked</i>	12/44
Castilla y Leon, Spain, 2019	

CORVINA Santi Ventale Valpolicella	13/48
Veneto, Italy, 2016	

NEBBIOLO Nino Negri Inferno	12/44
Lombardy, Italy, 2017	

CABERNET SAUVIGNON Dough	14/52
North Coast, California, 2018	

CABERNET SAUVIGNON Liberty School Reserve	18/70
Paso Robles, California, 2018	

