

BRUNCH SPECIALS

Stavola's Smoked Brisket Panini Onion Jam, Fontina Cheese	7
Benny Brunch Burger Bacon, Beef Burger, Egg, Hollandaise Sauce, English Muffin	8
Assorted Pastry Basket Croissants, Danish, Rolls	5
DB Burger Cheddar Cheese, English Muffin	5

APPETIZERS

Clothesline Bacon Maple and Black Pepper Glazed	21
Barnegat Bay Oysters Apple Mignonette ½ dz	12
Artichoke Caesar Salad Caesar Dressing, Kale & Romaine, Shaved Artichoke	16
Asparagus Burrata Marcona Almonds, Champagne Vinaigrette	16

PASTA

Short Rib Cavatelli Short Rib, Truffle Pecorino, Roasted Garlic	33
Linguine Clams Casino Bacon, Peppers, Onions, Basil, Sicilian Style Breadcrumbs, Parsley	24

MAINS

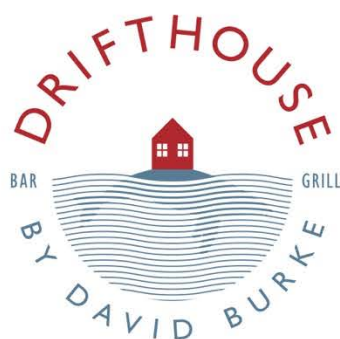
Chicken & Waffles Succotash, Pickled Melon	18
Pancakes Banana Berry Syrup	15
Scrambled Egg Grilled Flatbread Ricotta, Prosciutto, Zucchini, Herbs	16
Surf & Turf Benedict Maple Bacon, Spinach, Pastrami Salmon, Egg, Hollandaise Sauce	22
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	26
Whole Lobster Broiled or Steamed. Served with Zoodles & Tomato-Citrus Butter Naked or Spicy	29 per pound
Filet 8oz. Center Cut, B1 Sauce	42

SIDES 5 each

Roasted Asparagus Lemon Zest, Toasted Pine Nuts
Mushrooms and Spinach Wild Mushrooms, Garlic, Herbs
Crispy Brussels Sprouts Horseradish Sauce
Hash Browns
House Fries

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, Combiér 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	

BOTTLE/CAN BEER

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

DRAFT BEER

TWIN LIGHTS 4.8% ABV	8
Lager, Highlands, New Jersey	
DELIRIUM TREMENS 8.5% ABV	10
Pale Blonde, Belgium	

SPARKLING

PROSECCO Lamberti	12/44
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 Arona	11/42
Marlboro, New Zealand 2019	
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 Elouan	14/52
Oregon Coast, Oregon, 2018	
MONTEPULCIANO Le Murate Nicodemi	12/44
Abruzzo, Italy, 2018	
CORVINA Santi Ventale Valpolicella	13/48
Veneto, Italy, 2016	
NEBBIOLO Nino Negri Quadrio	12/44
Lombardy, Italy, 2017	
SUPER TUSCAN Brancaia Tre	12/44
Tuscany, Italy, 2017	
CABERNET SAUVIGNON Dough	14/52
North Coast, California, 2018	
CABERNET SAUVIGNON Liberty School Reserve	18/70
Paso Robles, California, 2018	
SYRAH Tenuta Rapitala "Nadir"	14/52
Sicily, Italy, 2017	

CORAVIN WINE BY THE GLASS**WHITE WINE**

SAUVIGNON BLANC Altamura	26/73
Napa Valley, California, 2015	
SANCERRE Pascal Jolivet	24/70
Loire Valley, France, 2019	
PINOT GRIS Hugel	16/50
Alsace, France, 2018	
CHARDONNAY Cakebread	35/92
Napa Valley, California, 2018	

RED WINE

PINOT NOIR Domaine Bouchard 1er Cru	34/94
Burgundy, France, 2017	
MERLOT Stag's Leap	28/78
Napa Valley, California, 2016	
BAROLO Michele Chiarlo	50/135
Piedmont, Italy, 2015	
CABERNET SAUVIGNON Jordan	52/140
Alexander Valley, California, 2016	
BORDEAUX BLEND Chateau Boyd-Cantenac	32/90
Bordeaux, France, 2011	