

## BRUNCH SPECIALS

Stavola's Smoked Brisket Panini Onion Jam, Fontina Cheese	10
Benny Brunch Burger Bacon, Beef Burger, Egg, Hollandaise, English Muffin	10
Assorted Pastry Basket Croissants, Danish, Butter, Jam	10
DB Burger Cheddar Cheese, English Muffin	7

## APPETIZERS

Clothesline Bacon Maple and Black Pepper Glazed	22
Barnegat Bay Oysters Apple Mignonette	½ dz 18
Artichoke Caesar Salad Caesar Dressing, Kale & Romaine, Shaved Artichoke	18
Burrata Tomato, Watermelon, Arugula, Parmesan, Balsamic	19

## PASTA

Short Rib Cavatelli Short Rib, Truffle Pecorino, Roasted Garlic	38
Linguine Clams Casino Bacon, Peppers, Onions, Basil, Sicilian Style Breadcrumbs	31

## MAINS

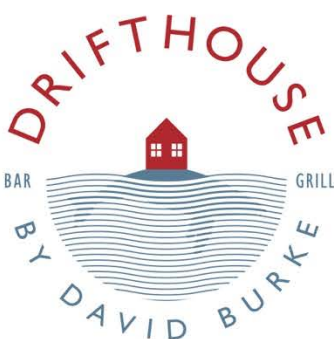
Chicken & Waffles Succotash, Pickled Melon	24
Pancakes Berry Syrup	18
Scrambled Egg Grilled Flatbread Ricotta, Prosciutto, Zucchini, Herbs	18
Surf & Turf Benedict Maple Bacon, Spinach, Pastrami Salmon, Egg, Hollandaise	28
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	32
Whole Lobster Broiled or Steamed. Served with Zoodles & Drawn Butter Naked or Spicy	33 per pound
Filet 8oz. Center Cut, B1 Sauce	44

## SIDES 7 each

Roasted Asparagus Lemon Zest, Toasted Pine Nuts
Mushrooms and Spinach Wild Mushrooms, Garlic, Herbs
Summer Succotash Sweet Corn, Red Pepper, Peas, Fava, Onion
Hash Browns Potato, Peppers, Onions
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**

<b>A DRINK with MR. HENDRIX</b>	<b>15</b>
Hendricks Gin, Elderflower, Cucumber, Honey, Lemon	
<b>LOLA'S SHRUB</b>	<b>14</b>
Tasmanian Pure Vodka, Honeydew, Basil, White Balsamic, Prosecco	
<b>SUMMER'S HERE</b>	<b>13</b>
Bacardi Rum, Aperol, Simple Syrup, Lime, Pineapple	
<b>PINEAPPLE EXPRESS</b>	<b>14</b>
Tequila Blanco, Pineapple Puree, Lime, Orange Curaçao, Agave, Heat Tincture, Black Pepper Rim	
<b>BLOOD ORANGE OLD FASHIONED</b>	<b>15</b>
Penelope 4 Grain Bourbon, Blood Orange, Honey	
<b>DRIFT AWAY</b>	<b>13</b>
Pisco 100, Elderflower, Blackberry, Mint, Lemon, Ginger Beer	
<b>POP'S APEROL SPRITZ</b>	<b>14</b>
Aperol, Lambrusco Sparkling Rose, Passionfruit Popsicle	
<b>BARTENDERS SPECIALTY</b>	<b>MP</b>
Daily Specialty Cocktail	

**BOTTLE/CAN BEER**

<b>MILLER LITE</b>	<b>5</b>
American Light Pilsner, Wisconsin	
<b>CORONA EXTRA</b>	<b>7</b>
Mexico City, Mexico	
<b>STELLA ARTOIS</b>	<b>7</b>
Pilsner, Belgium	
<b>TWIN LIGHTS DOUBLEVISION</b> 16oz.	<b>10</b>
IPA, Highlands, New Jersey	

**DRAFT BEER**

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

**SPARKLING**

<b>PROSECCO</b> Lamberti	<b>12/44</b>
Veneto, Italy	
<b>LAMBRUSCO ROSE</b> Emilio	<b>14/52</b>
Emilia-Romagna, Italy	
<b>CHAMPAGNE</b> Nicolas Feuillatte	<b>20/75</b>
Brut Reserve, Champagne, France	

**ROSE**

<b>GRENACHE, SYRAH</b> Peyrassol Reserve	<b>14/52</b>
Provence, France, 2019	

**WHITE WINE**

<b>RIESLING</b> Frisk	<b>11/42</b>
Victoria, Australia, 2019	
<b>MOSCATO D'ASTI</b> Alasia	<b>11/42</b>
Piedmont, Italy, 2019	
<b>ALBARINO</b> Vinos Marinos El Neptuno	<b>13/48</b>
Galicia, Spain, 2017	
<b>SAUVIGNON BLANC</b> Arona	<b>12/44</b>
Marlboro, New Zealand 2019	
<b>GRILLO</b> Fina Kerbrilla	<b>10/36</b>
Sicily, Italy, 2019	
<b>ALBANA</b> Celli I Croppi	<b>11/42</b>
Romagna, Italy, 2019	
<b>PINOT GRIGIO</b> Seale	<b>11/42</b>
Veneto, Italy, 2019	
<b>CHARDONNAY</b> Cloisone	<b>12/44</b>
Alexander Valley, California, 2019	
<b>CHARDONNAY</b> Olivier Leflaive	<b>18/70</b>
Burgundy, France, 2019	

**RED WINE**

<b>PINOT NOIR</b> Elouan	<b>14/52</b>
Oregon Coast, Oregon, 2018	
<b>MONTEPULCIANO</b> Le Murate Nicodemi	<b>13/48</b>
Abruzzo, Italy, 2018	
<b>SUPER TUSCAN</b> Brancaia Tre	<b>12/44</b>
Tuscany, Italy, 2017	
<b>NEBBIOLO</b> Nino Negri Quadrio	<b>12/44</b>
Lombardy, Italy, 2017	
<b>NERRO MASCALESE</b> Tornatore Etna Rosso	<b>16/60</b>
Sicily, Italy, 2017	
<b>SYRAH</b> Tenuta Rapitala "Nadir"	<b>14/52</b>

**CORAVIN WINE BY THE GLASS****WHITE WINE**

<b>SAUVIGNON BLANC</b> Altamura	<b>26/73</b>
Napa Valley, California, 2015	
<b>SANCERRE</b> Pascal Jolivet	<b>26/80</b>
Loire Valley, France, 2019	
<b>PINOT GRIS</b> Hugel	<b>16/50</b>
Alsace, France, 2018	
<b>CHARDONNAY</b> Cakebread	<b>28/92</b>
Napa Valley, California, 2018	

**RED WINE**

<b>PINOT NOIR</b> Domaine Bouchard 1er Cru	<b>28/94</b>
Burgundy, France, 2017	
<b>MERLOT</b> Stag's Leap	<b>24/78</b>
Napa Valley, California, 2016	
<b>BAROLO</b> Michele Chiarlo	<b>40/135</b>
Piedmont, Italy, 2015	
<b>CABERNET SAUVIGNON</b> Jordan	<b>42/140</b>
Alexander Valley, California, 2016	
<b>BORDEAUX BLEND</b> Chateau Boyd-Cantenac	<b>32/90</b>
Bordeaux, France, 2015	

