

Most dietary restrictions can be accommodated upon request.

APPETIZERS

TRUFFLE BURRATA TOAST 21

Truffle Burrata, Asparagus Pesto, NY Sourdough Toast, Salsa Tartufata, White Truffle Oil

SPRING SPINACH & BLACKBERRY SALAD 14

Fresh Spring Spinach, Fresh Berries, 1 Roasted Hazelnut Crumble, House-made Black Raspberry Vinaigrette, Goat Cheese

BABY ARUGULA SALAD (GF) 15

Blue Cheese, Dried Cranberries, Molasses Dijon Dressing, Candied Pecans

LOBSTER BISQUE (GF) 14

Classic Lobster Bisque Seasoned with Sherry, Lobster Claw and Knuckle Meat, Topped with Creme Fraiche and Chives

FRENCH ONION 12

Grana Crostini, Gruyere and Sharp Provolone, Served with a Side of Roasted Bone Marrow

SHRIMP COCKTAIL (GF) 12

Cocktail Sauce, Lemon

MUSHROOM RISOTTO (GF) 21/31

Butter, Parmesan, Fresh Black Perigold Truffle

GRILLED PORTABELLA NAPOLEAN (GF) 26

Grilled portabella, eggplant, zucchini, squash, bell pepper, tomato, onion, arugula, balsamic drizzle

EGGPLANT CAPONATA 17

Relish of Chopped Eggplant and Assorted Vegetables, Roasted Red & Yellow Peppers, Basil, served with grilled bread

SCALLOPS, BARNEGAT BAY, NJ (GF) 27/47

Pan Seared, Lemon Almondine, Creamy Cheese Polenta, Arugula and Pom Seed Salad

MAHI MAHI TACOS 19

Blackened Fresh Mahi Mahi, Citrus Pineapple Slaw, Tequila Lime Creme Fraiche

GRILLED ATLANTIC OCTOPUS 25

Caperberries, Green Olives, Grape Tomato, Pearl Onion, Roasted Garlic Broth, Cilantro, Calabrian Chili

LOCAL OYSTERS (GF) 21/29

White Balsamic Mignonette, Sriracha Cocktail Sauce, Hot Sauce, Lemon

CHARCUTERIE BOARD 24

Black Pepper Salami, Eighteen Month Aged Tennessee Country Ham "Tennshootoe", Point Reyes Blue Cheese, Six Year Aged Beemster XO Dutch Gouda, Black Truffle Honey, Dijon Mustard, Grapes, Dried Apricots, Rosemary Crackers, Grilled Bread

ESCARGOT VOL AU VENT 22

Helix Escargot, Pancetta, Garlic Herb Butter, Puff Pastry Cup

ENTRÉES

CRAB CAKE (GF) Single 30 Double 50

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce

NEW ZEALAND LAMB RACK 59

Grass Fed, Garlic Mint Rub, Madagascar Vanilla Parsnip Puree, Shaved Brussel Sprouts, Luxardo Cherry Port Reduction

SCAMPI 29

Trottole Pasta, Wild Caught Shrimp, White Wine, Butter, Garlic, Parsley

PAN SEARED SALMON (GF) 36

Served over Forbidden Rice, Vegetable Medley, and White Wine Sauce

CHILEAN SEA BASS (GF) 51

Pan Seared, Saffron Carolina Gold Sticky Rice, Lemongrass Cream Sauce, Steamed Little Neck Clams (Barnegat, NJ) Steamed Hollander Mussels (Maine)

DUCK 'a l' Orange (GF) 45

Lancaster Peking Duck Breast, Blood Orange Gastrique, Sweet Potato Hash, Fried Duck Egg, Grilled Napa Cabbage, Blood Orange Supremes

CHICKEN & FETTUCINI PANNA 33

House Made Fettuccini, Pan Roasted Herb Frenched Chicken Breast, Porcini Mushrooms, Grana Padana Cream, Sliced Truffles

SWEET TEA BRINED BONE IN PORK CHOP 37

Braised Red Cabbage, Potato Gnocchi, Apple Cider Miso Glaze

BLACK TRUFFLE CHICKEN (GF) 34

Chicken Breast Slow Roasted, Black Truffles, Braised Tuscan Kale, Simmered Black Eyed Peas, Italian Summer Truffle Gravy

FILET MIGNON (GF) 55

8 oz Filet, Topped with Garlic Herb Butter, Potato Gratin, Asparagus

VEAL CHOP TUSCANY (GF) 57

Herb Marinated Veal Chop with White Bean Ragu, Organic Broccoli Di Cicco and Red Wine Reduction

BLACKENED MAHI MAHI (GF) 39

Polenta Cake, Avocado Mousee, Topped with Apricot and Jalapeno Sweet and Spicy Jam

LOBSTER RAVIOLI ROSA 33

Housemade Ravioli, Herbed Ricotta, Lobster Meat, Family Cent'anni Old Vodka Sauce

SIDES

BOURISN WHIPPED POTATOES (GF) 10

With Garlic and Herbs

GRILLED ASPARAGUS (GF) 12

Grana, Lemon Juice

ROASTED TRI-COLOR FINGERLINGS 10

POMMES DOUPHINE 12

Crisp Potato Puff, Truffle Salt, and Black Truffle Aioli

TOASTED BRUSSELS SPROUTS (GF) 9

Maple Butter, Bacon, Sunflower Seed Brittle

BROCCOLINI (GF) 12

With a Bearnaise Butter

DRAFT BEER

Please check with your server or bartender for our weekly selection.

CRAFT COCKTAILS

ESPRESSO MARTINI 18

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

BELLINI "TINI" 15

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon & Strawberries

LAVISH LIVIN'. 15

Botanist Gin, Italicus, Fresh Lime, & Grapefruit, Lavendar, & Ginger Beer

JAMESON ORANGE CRUSH 14

Jameson Orange, Cointreau, Fresh Squeezed OJ

THE SMOKED PALOMA 16

Casamigos Anejo, Mezcal, Lime & Grapefruit Juice

THE WILBUR FASHIONED 17

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

WINTER WHITE COSMO 16

Ketel One, St. Germaine, Cointreau, White Cranberry Juice, Fresh Cranberries

THE OLE BEAM 18

Rabbit Hole Four Grain Bourbon, Mezcal, Maple Syrup, Sweet Vermouth, Angostura Bitters

BITTER-ESQUE 14

Tanqueray, Campari, Lemon, Simple, Grapefruit Bitters, Sparkling

CHOCOLATE COVERED ORANGE 17

Cognac, Gran Marnier, Creme de Cacao, Chocolate & Orange Bitters

BERRY AMARGA 16

Leblon Cachaca, Chambord, Lime, Simple, Egg White

NON ALCOHOLIC

FLAVORED ITALIAN SODA 7

Dragon fruit, Coconut, Apple, Geisha Cascara
Featuring Roj Premium Cane Sugar Syrup

SODA 3.5

Coke, Diet Coke, Sprite and Ginger Ale

MOCKTAILS 9

Mango Cucumber Mule
Dragon fruit Mint Lemonade

HOT BEVERAGES

Coffee 3
Espresso 4.5
Cappuccino 6
Latte 6
Hot Tea 2.5

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 12

ANTERRA PINOT GRIGIO SICILY, ITALY 10

ACROBAT PINT GRIS, OREGON 12

LICIA ALBARINO RIAS BAIXAS, SPAIN 12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK 14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY 14

PIQUITOS MOSCATO VALENCIA, SPAIN 12

DREYER RESERVE CHARDONNAY NORTH COAST, CALIFORNIA 16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA 20

GTR FIELD WHITE, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 13

CHARDONNAY, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 14

ROSÉ

LES DAUPHINS, COTE DU RHONE CUVÉE SPECIALE, RHONE VALLEY, FRANCE 12

CHELSEA DRY ROSE, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 13

RED

VINAS 3 BY ROW ELEVEN PINOT NOIR, CALIFORNIA 14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC, ABRUZZO 12

SHADOW HILL MERLOT COLUMBIA VALLEY, WASHINGTON 12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN 14

BINDI SERGANDI CHIANTI, ITALY 12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 26

ARGENTO "ORGANIC" MALBEC UCO VALLEY, ARGENTINA 14

LANCASTER ESTATE WINEMAKER'S CUVÉE BORDEAUX BLEND, CALIFORNIA 20

OLD MILL RED, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.