



Starters

5 Onion Soup \$12

served in a roasted onion topped with brioche + gruyere cheese

Chicken "Wings" Thighs \$14

Traditional | Soy Ginger | Ghost Pepper Rub | Sevendust Rub | Parmesan served with celery, carrots, blue cheese dip

Roasted Octopus \$18

with a roasted tomato sauce, fennel salad

Chilled Mini Taco Bites 8pc

Thai Chicken **\$10**Tuna Tart Tare **\$16**Roasted Vegetable Salad **\$10**

Marinated Tuna + Asian Noodles \$16

with yuzu dressing

BBQ Pork Croquette \$14

with bbg aioli

Truffle Fries \$14

with truffle oil

Grilled Naan \$16

topped with masala hummus, picked onion, chana dal

Woodfire Pizza 12" \$16

napolitano pizza topped with tomato basil sauce, fresh mozzarella Add On Prosciutto \$5 Cremini Mushrooms \$3 Hot Honey \$3

Shaker Salads

Caesar Shaker \$12 Wedge Shaker Salad \$14 Mixed Green Shaker Salad \$10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Entrees

The Farm V \$23

Roasted Acorn Squash

with sautéed brussel sprouts, toasted almonds, dried cranberries, corn sauce

Slow Roasted Spiced Rice Stuffed Peppers

with cilantro jalapeño sauce

Maple Roasted Carrot Loin

with quinoa, cipollini onion, mushrooms, grilled scallions sauté

Edamame Burger

with spinach, forbidden rice, turmeric, carrot topped with pickled onion, vegan aioli

Pasta + Grains

Tomato Risotto \$23

with roasted pulled chicken, lemon blistered tomatoes

Pan Seared Sumac Tuna \$31

with black rice, edamame, japanese ginger sauce sauté

Tortelloni \$26

tossed with guanciale, fava, roasted garlic sauce

Braised Short Rib Ravioli \$28

with mushroom demi

Herb Gnocchi \$26

tossed with pork ragout, root vegetable sauté

Tacos \$19

Roasted Chicken | Garlic Shrimp | Bulgogi Beef | Vegan

served in a corn tortilla with black bean rice

Kids Cans \$12

served with fries

Chicken Fingers Mini Burgers Grilled Cheese

Griddled

served with jersey shore cut fries

An American Burger \$15

Chef Eric Signature Monster Burger \$28

Short Rib Grilled Cheese \$24

with onion rings, cheddar cheese

Roasted Buffalo Chicken Grilled Cheese \$21

jack cheese, crumbled blue cheese on jalapeño bread

Pork Belly, Apple Bacon, Herb Goat Grilled Cheese \$23

Roasted

Roasted Chicken Legs + Thighs \$23

with parmesan polenta, chicken jus

Crispy Skin Roasted Salmon \$24

with braised lentils, roasted shallots, roasted leeks, cilantro sauce, leek ash

Roasted Short Rib \$28

with potato puree, broccolini

Fried

Battered Cod \$24

with lemon, chili rice, chipotle aioli, fried capers

Herb Crusted Chicken \$24

topped with arugula salad, parmesan

Tempura Shrimp \$25

with a scallion noodle cake, ginger sauce

Sides

Seasoned Fries \$7
Onion Rings \$7
Mushroom or Corn Risotto \$8

Brussel Sprouts, Shallots, Bacon \$9

Truffle Fries \$12