

STARTERS

New Jersey Tomato Salad 25 GF V

fennel pollen, verjus vinaigrette,
lemon verbena, extra virgin olive oil

Natirar Farm Salad 22 V

seasonal lettuces, strawberries,
croutons, tarragon vinaigrette

Chilled Baby Carrot Bisque 21 GF N

preserved turnips, asian pear,
vadouvan-spiced cashews

Summer Pea Agnolotti 26 VG

goat cheese crème, radishes, dill

Burrata 30 GF N

red crab, endive frisée salad,
hazelnuts, honey vinaigrette

Bluefin Tuna Tartare* 28 N

zucchini basil purée, piquillo peppers,
olives, croutons, almond gremolata

Carpaccio of Wagyu* 30 GF

capers, kalamata olive tapenade,
celery root chips, parmesan

Pork Belly 26 GF N

romesco, hazelnut vinaigrette,
house bread and butter pickles

Grilled Octopus 22 GF N

spiced walnuts, fava mint salsa,
potato, saffron aioli



N I N E T Y A C R E S

BREAD

Brioche Parker House Rolls* 16

carrot butter, smoked salmon roe, dill

Pain Lyonnaise 14 VG

farm radishes, beurre de maître d'hôtel

ENTRÉES

New England Scallops* 54 GF

cherry tomatoes, red pepper confit,
zucchini, velouté of sea urchin

Roasted Duck Breast* 48

leg confit, beets, farro, cherries,
romano beans, bacon jus

Pan-Seared Salmon* 42 GF

white beans, preserved peppers,
celery, tomato-mussel broth

Grilled Prime NY Strip* 60 GF N

parsley pistou, duck fat confit potatoes,
walnut relish, arugula

Grilled Swordfish* 46 GF

sauce vierge, braised fennel,
quinoa, verjus, olive oil

Poached Maine Lobster 55

squid ink gemelli pasta, sauce bouillabaisse,
parmesan

Griggstown Chicken 39 GF

sweet corn, zucchini relish, green beans,
smokey eggplant purée, jus

Hearth Roasted Cauliflower 30 GF V N

vadouvan spice, cashew purée,
lemon mint vinaigrette, dill



- Gluten Free



- Vegetarian



- Vegan



- Contains Nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% Service Charge will be added to parties of 6 or more.*

SIDES

Summer Beans 12 GF

butter glazed, fine herbs

Creamy Red Polenta 13 GF VG

raclette brûlée

Braised Farm Greens 11 GF VG

roasted garlic, crispy shallots

Broccoli de Cicco 12 GF V

warm scallion oregano vinaigrette

Slow-Cooked Farro 13

hen of the woods mushrooms, parsley

Crispy Confit Potatoes 13

duck fat, fried herbs, béarnaise sauce

French Fries 15 GF VG

caper rosemary dust, roasted garlic aioli