



## FALL HAPPY HOUR DRINKS \$9

### CITY HALL WARMER

Maker's Mark, local cider, maple, fresh lemon

### POMEGRANATE MARGARITA

Silver Tequila, Pama, cane syrup, 3-sec, fresh lime

### THE HEIGHTS

Gin, cucumber mash, pink grapefruit, lime, seltzer

### NAUGHTY ARNIE

Misunderstood Ginger Whiskey, house made lemonade iced tea

### A DAY IN MILAN

Aperol, Prosecco, splash of OJ

### DOWN THE SHORE

Malibu 3 Rum punch, pineapple, OJ, lime, grenadine

### LATHAM BLOODY LATHAM

Tito's Vodka, homemade spicy bloody Mary mix

### THE LEGACY

Bulleit Bourbon, sweet vermouth, orange bitters, citrus, cane syrup

### JERSEY MULE

Tito's Vodka, homemade ginger syrup, fresh lime, ginger ale

### EL DIABLO

Banhez Mezcal, Fentimans Mandarin Orange, lime, ginger

### THE TURNPIKE MARTINI

rey Goose La Poire, pear nectar, lemon-ginger syrup

## BEER ON TAP 5

### SEASONAL

Please ask your unicorn

### ALLAGASH WHITE

Belgian Style Wheat, 5.1%, Maine

**STELLA** Lager, 5.2%, Belgium

**KANE** IPA, 6.6%, South Jersey, baby

## RED & WHITE 6

### CHARDONNAY | HAYES RANCH

2017 Central Coast, CA

aromas of lemon and grapefruit; not too oaky; dry

### CABERNET SAUVIGNON | HAYES RANCH

2016 Central Coast, CA

tones of vanilla and oak; smooth, nutty finish

## FIRST & SHARE

### MARKET SOUP

herb toast, vegetarian, always 7

### CRISPY CALAMARI

spicy roasted pepper tomato-serrano sauce 12

### HANDMADE BURRATA

roasted tomatoes, pesto, arugula, toast 14

### CHEESE PLATE & DAN'S HOMEMADE JAM

grainy mustard, cornichon, ciabatta toast 17

add imported prosciutto 21

### HUMMUS

Kalamata olives, smoked paprika

pomegranate molasses, carrots, naan 12

### SPANISH MUSSELS

chorizo, tomato, seasonal ale, baguette 15

### FRENCH MUSSELS

bleu cheese, Dijon, cream, baguette 15

### CAST IRON TRUFFLED MAC & CHEESE

cheddar, manchego, gruyere, smoked gouda

roasted cauliflower, crispy panko top 14

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## ENTRÉESALAD

### ASIAN CHICKEN SALAD

greens, cabbage, scallion, almonds, sesame seeds, cilantro, crispy wonton rice noodles, sesame-ginger dressing 17

### GRILLED ORGANIC SCOTTISH SALMON, GRAINS & GREENS

quinoa, bulgur, farro, arugula, pistachio, avocado, tomato, orange-basil vinaigrette 21  
without salmon 16

### THAI STEAK SALAD

spicy marinated Black Angus hanger steak, roasted peanuts, baby greens, savoy cabbage cilantro, basil mint, scallions, avocado, grape tomatoes, mango, crisp rice noodles chile honey-lime vinaigrette 21

### GET YOUR GREEK ON (WITH SHRIMP!)

warm flat bread, green leaf, kale, tomato, feta, cukes, Kalamata olives pickled onions, garlic-lemon dressing 18  
without shrimp 15

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## SANDWICHES

 fries, side salad, lettuce, tomato

### CUBAN REUBEN

house smoked corned beef, ciabatta, manchego, mustard-mayonnaise, pickles 18

### CRISPY CHICKEN CLUB

crispy chicken, avocado, bacon, fresh herb mayo, brioche roll 14

### CLASSIC CRISPY THICK-CUT BACON BURGER

our custom Black Angus brisket and chuck mix, Upstate NY cheddar, marinated onions 15

### VEGGIE BURGER

black beans, local beets, oats, chick peas, mixed vegetables, quinoa gruyere, yogurt-cucumber sauce, marinated onions 14

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## MAINPLATES

### VEGETABLE GREEN CURRY

**organic wild Scottish salmon filet** 19    **shrimp** 19    **pulled organic chicken breast** 16  
local exotic mushrooms, seasonal vegetables, red pepper, zucchini  
coconut milk, jasmine rice, crispy rice noodles 14

### CHICKEN POT PIE

breast of chicken, vegetables, fresh herb creamy gravy, scallion-cheddar biscuit crust 16

Parties of 5 or more guests, we will add a 20% gratuity, thank you  
Please, no more than 3 cards per table  
If the kiddos are getting crazed, we have a fabulously mesmerizing waterfall in our lobby  
We love dogs, patio pups encouraged, no kitties  
NO SMOKING OUTSIDE