DINNER MENU

APPETIZERS

SHAVED BRUSSELS "CAESAR" 20
shaved local brussels sprouts, housemade caesar,
brown butter - sesame bread crumbs, parmesan reggiano, anchovies

SHAVED FENNEL & ORANGE SALAD 18
jersey fennel, cara cara oranges, wild arugula,
orange dressing, mint, almonds

CHARRED SPANISH OCTOPUS 24
white bean puree, local grape tomato confit,
riviera olives, capers, basil

ANTONIO BURRATA & SQUASH 21
"barely cooked" spaghetti squash, micro arugula,
spiced pumpkin seeds, maple vinaigrette

CHICKEN LIVER MOUSSE 17
marsala enriched chicken liver mousse, sesame bread,
jersey grape jelly, sea salt, balsamic, citrus greens

TEMPURA DELICATA SQUASH 21
fall spiced squash, lime labne, saba,
pomegranate seeds, red sisho

PASTA

PACCHERINI 34
spicy octopus ragu, petit basil,
toasted garlic, calabrian chili

ZUCCA 33
pumpkin puree, spiced pepitos,
sage, brown butter

STROZZAPRETI 35
white veal bolognese, parmesan reggiano,
winter herbs

CHITARRA "CARBONARA" 34
applewood bacon, duck egg yolk,
cracked pepper

CLAM SHELLS 36
local chopped clams, n'duja, lemon,
toasted garlic, oreganato crumbs

ANGOLOTTI 35
butternut squash filling, truffled fonduta

ENTREES

DAYBOAT JERSEY MONKFISH 38
cauliflower puree, rainbow cauliflower gremolata,
castelventrano olives, raisins

YELLOWFIN TUNA 39
fennel dusted, local fennel kimchi,
sugar carrot puree, cilantro

EAST COAST COD 39
creamed local kale, pommes puree,
parsley crust

PENNSYLVANIA RAISED PORK CHOP 45
bacon jam, honey nut squash
pickled red cabbage, saba

ROASTED DUTCH COUNTRY CHICKEN 38
1/2 chicken, jersey corn polenta,
pearl onions, two river mushroom jus

BRAISED BEEF CHEEK 40
pennsylvania grass-fed beef, farroto,
acorn squash, horseradish gremolata

DESSERTS

STICKY TOFFEE PUDDING 14
sweetened creme fraiche mousse, toffee sauce

PANNA COTTA 14
fior di latte, fig jam, local figs,
candied hazelnuts, whipped cream

ZEPPOLIS 14
solebury orchards apple butter, cinnamon sugar

SEA SALT CARAMEL BUDINO 14
cocoa crunchies, whipped cream, cocoa nibs