



## SUMMER 2017 LUNCH MENU

HOURS of OPERATION

**LUNCH**  
M-F 11AM - 3PM  
**DINNER**  
M-WED 5P - 10P  
THURS, FRI & SATURDAY  
5P - 11P  
SUNDAY 5P - 9P  
**SUNDAY BRUNCH**  
10:30A - 3P

*Late Night Menu available  
Wednesday through Saturday.*

**CORPORATE EXECUTIVE CHEF**  
*Demetrio Zavala*  
**CHEF DE CUISINE**  
*Carlos Castera*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 20% Gratuity will be added to parties of 6 or more. Up to 6 payments per check.*

*We source the finest ingredients from local & regional farms, fishermen, producers and purveyors guaranteeing the highest quality food. Chef Zavala's favorite produce for Summer includes zucchini, tomatoes, squash blossoms, figs and watermelon.*

## POWER LUNCH { \$24.99 PER PERSON }

*Three course prix fixe menu*

### STARTERS

- SOUTHERN STYLE CORN BREAD** *housemade jam, honey butter* {8}
- MATZOH BALL SOUP** *diced chicken, carrots, celery, dill* {10}
- FRENCH ONION SOUP** *crouton, gruyere cheese, brandy* {12}
- TEDDY COTTAGE FRIES** *garlic aioli, ketchup* {9}
- MAC & CHEESE** *smoked cheddar, parmesan, gouda, herbed bread crumb* {11}
- BEEF TATAKI** *butter lettuce puree, mushroom chorizo, soy, crispy shallots* {9}
- LOBSTER BOIL DEVILED EGGS** *old bay, corn, potato, steamed lobster* {14}
- SALMON POKE** *snow peas, radish, sticky rice, pickled cucumbers, greens* {15}
- CHARRED STREET CORN** *ranch-spiced tortilla crackling, tograshi, cotija cheese* {4}
- GRILLED SWEET POTATOES** *tomatillo mole verde, cotija cheese* {7}
- SUMMER VEGETABLE PLATE** *grilled zucchini, pickled squash, apricot yogurt, oregano vin* {7}
- SQUASH BLOSSOMS** *nepitella, lemon ricotta, parmesan, aged balsamic* {13}
- BBQ BRUSSELS SPROUTS** *apricot-pine nut mostarda, bbq yogurt* {12}
- MEAT & CHEESE** *prosciutto, burrata, torn figs, grilled bread, aged balsamic* {14}

### LOCAL FRESH SALADS

- COBB SALAD** *bacon, tomato, blue cheese, egg, chives, chiffonade greens, buttermilk dressing, chicken* {19}
- CHOP SALAD** *diced peaches, corn, snow peas, cucumber, basil, radish, tomatillos, basil mustard vinaigrette* {16}
- STEAK & VA STONE FRUIT SALAD** *grilled, pickled golden beets, port sorbet, radicchio, goat cheese, mint, oregano vinaigrette* {19}
- JERSEY TOMATO & BURRATA SALAD** *grilled zucchini, burnt-roasted garlic puree, fennel bread, fennel greens* {17}
- WATERMELON SALAD** *feta cheese, watercress, radish, pickled rind, toasted black sesame seeds, ssamjang vinaigrette* {16}
- KALE & CUCUMBER CAESAR** *shaved cucumbers, anchovy popcorn, roasted garlic-parmesan vinaigrette, lemon confit* {15}
- LOBSTER NICOISE** *deviled egg, olive crumble, b&b pickled yellow beans, smashed heritage potatoes, tomato, wild greens, lemon tarragon* {24}

### HEARTH BAKED PIZZAS

- FIG** *prosciutto, caramelized onions, blue cheese, aged balsamic* {17}
- ZUCCHINI** *ricotta cheese, lemon parmesan, caramelized onions* {15}
- LAMB PEPPERONI** *peaches, arugula, corn, parmesan, mozzarella* {17}
- TOMATO** *basil pesto, olive oil housemade fresh mozzarella* {15}

### NON-ALCOHOLIC DRINKS

- CITRUS SELTZER** {5}   **HOUSEMADE LEMONADE** {5}   **LEMONADE OF THE DAY** {5.5}   **ICED TEA** {3}

IN ANY MOMENT OF DECISION, THE BEST THING YOU CAN DO IS THE RIGHT THING, THE NEXT BEST THING IS THE WRONG THING, AND THE WORST THING YOU CAN DO IS NOTHING.— T.R.

### SANDWICHES

- All sandwiches come with choice of farm greens, cup of soup or potato chips & coleslaw. Add housemade cottage fries* {3}
- CUBAN** *house-made dill pickles, mustard, gruyere cheese, mojo-braised pork* {17}
  - NEW ENGLAND LOBSTER ROLL** *old bay, celery, chives, lemon, crème fraiche* {25}
  - TEDDY BURGER** *house-ground, teddy steak sauce, bibb lettuce, grilled onions, tomato* {15}
  - LAMB BURGER** *zucchini tzatziki, apricot jam, arugula, pickled tomato* {17}
  - SQUASH BLOSSOM & TOMATO GRILL CHEESE** *fontina, basil pesto, arugula, mozz, crispy heirloom tomatoes* {16}
  - GRILLED VEGETABLE SANDWICH** *zucchini, roasted sweet pepper aioli, garlic spinach, fresh mozzarella* {14}
  - BLTF** *balsamic bacon, tomato, tender lettuce, fig jam, basil goat cheese* {17}
  - GRILLED BOURBON CHICKEN** *peaches, prosciutto, fontina cheese, watercress, maple aioli* {16}

### ENTREES

- ZUCCHINI RISOTTO** *charred squash, oregano, parmesan, ricotta* {13}
- FIG RISOTTO** *blue cheese, wilted radicchio, walnuts, figs* {14}
- LOBSTER PASTA** *tomato cavatelli, yellow tomato marinara, saffron, basil* {24}
- PAN ROASTED SALMON** *arugula soubise, tarragon-tomato vinaigrette, tomato-leek ragu* {17}
- CAPE MAY SCALLOPS** *pickled summer beans, hummus, lemon yogurt, quinoa* {26}
- OCTOPUS NICOISE** *deviled egg butter, new potato salad, oregano vinaigrette* {18}
- GRASS FED NY STRIP** *beef tallow béarnaise, butter lettuce, caramelized shallots, smashed fingerlings, demi* {19}
- LAMB CHOPS** *creamed corn, apricot-mint marmalade, basil lamb jus* {25}



FAR AND AWAY THE BEST PRIZE THAT LIFE HAS TO OFFER IS THE CHANCE TO WORK HARD AT WORK WORTH DOING.— T.R.