

## Mathews Restaurant Brings Charleston Flavor and Southern Cheer to the Hot Jersey City Dining Scene

*New restaurant anchors the corner of Bay and Grove Streets in Downtown Jersey City*



JERSEY CITY (November 22, 2016) – After a year of development and renovations, Jersey City Restaurateur Mat Kopec (White Star, White Star Warren) celebrates the opening of Mathews, a joyous eatery inspired by the unique spirit and dining culture of Charleston, South Carolina.

Kopec drafted an all-star team for the building’s renovation, with interior designer Kevin Greenberg ([Glasserie](#), [Walter’s](#)) and well-known graphic artist Drew Heffron ([Reynard](#), [Toby’s Estate](#)). Cody Goldstein ([Muddling Memories](#)) put together an innovative cocktail program to complement Executive Chef John Mecca’s ([One If By Land, Two if By Sea](#)) fresh and delicious menu.

“I think we really accomplished something fresh with the space, while channeling the theater of a Keith McNally restaurant and the focus on hospitality Danny Meyer has been pioneering,” Kopec said. I’m seeing Jersey City really hit its stride in terms of Manhattan-quality restaurants, and I hope Mathews is a watershed in that regard.”

The Charleston connection makes sense – it’s an enchanting city with an abiding culture of hospitality, beautiful architecture, and great food. “Our goal with the menu at Mathews was to create something which was simple, every day, and approachable for everybody,” Kopec said.

In keeping with that idea, Mathews is not hemmed-in by a strict Southern “soul food” diet. Yes, you’ll find some of the best pimento cheese this side of the Mason-Dixon, but you’ll also see well-executed staples that you’d expect to find in any Manhattan (or Brooklyn) kitchen.

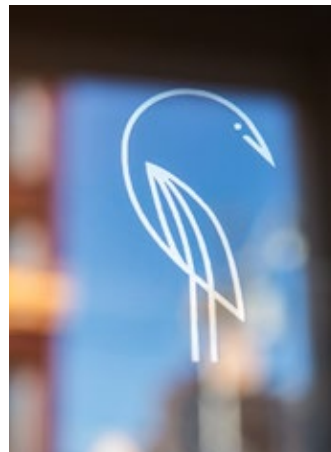
For the build-out and interiors, Kopec and Greenberg naturally looked to the antebellum drawing rooms and plank-ceilinged parlors of the Lowcountry, selecting pastels, patterned wallpaper, and an eclectic array of fixtures for the intimate side rooms.

“The idea was to lend a domestic feeling to the sprawling space we began with,” Greenberg says. The main dining room swoons with abundant ivy plants, elegant millwork, and exquisite metal detailing. But despite the detail, Kopec very much sees Mathews as a casual restaurant in the grand tradition of those southern eateries from which it derives so much inspiration. Yes, the staff is highly disciplined and knowledgeable; yes, the food and drink is consistently delightful and delicious; yes, the interior design could land in a magazine spread. And yet this place feels totally unstuffy.

We invite you to come out and decide for yourself, and we look forward to welcoming you!

Mathews, 351 Grove St Jersey City, [mathewsrestaurant.com](http://mathewsrestaurant.com)

*We are open for dinner Monday - Saturday 5pm - 1am and lunch Monday - Friday at 11am. Brunch to follow. No reservations. Please come right in!*



# Lunch

## Starters

<b>Sweet Corn Fritters</b> Rock Shrimp, Pimento Cheese, Herb Salad	9
<b>Deviled Eggs</b> Sweet and Spicy Pickled Peppers	6
<b>White Bean Spread</b> Olive Tapenade, Smokey Eggplant, Crispy Pita (vegan)	9
<b>Country Pâté</b> Pickles, Seasonal Preserves, Mustard, Toast	12
<b>Soup of The Day</b> (vegan option available)	7

## Salads

<b>Panzanella</b>	11
Smoked Tomato, Ricotta Salata, Peppers, Baguette Croutons, Basil Vinaigrette	
<b>Chopped</b>	13
Gem Lettuce, Green Goddess, Grape Tomatoes, Hard Cooked Egg, Blue Cheese, Hearts of Palm	
<b>Mediterranean</b>	11
Arugula, Lime Honey, Pickled Red Onion, Feta, Kalamata	
<b>Shaved Vegetable</b>	12
Seasonal Market Veg, Quinoa, Farro, White Balsamic Herb Vinaigrette (vegan)	

### Add Ons

Marinated Chicken 4, Shrimp 6,  
Creekstone Hanger Steak 7, Black Eye Pea Falafel 4

## Sandwiches

<b>Hot Honey Crispy Chicken</b> Slaw, Pickles, Heirloom Tomato, Toasted Brioche, Smoked Potato Salad	14
<b>Black Eyed Pea Falafel</b> (vegan) Shredded Lettuce, Pickled red onion, Pita, Green Tahini, Chick Peas	10
<b>Crispy Fish</b> Remoulade, Pickled Red Onion, Slaw, Fried Capers, Tomato, Sesame Bun, Frisee Salad	14
<b>B.L.T.</b> Pimento Cheese, Roasted Garlic Aioli, Lettuce, Tomato, Thick Cut Bacon, Sourdough, Frisee Salad	13
<b>Vegetable Sandwich</b> (vegan) Eggplant, Asparagus, Seared Mushrooms, White Bean Spread, Chick Peas	10
<b>Smoked Pulled Pork</b> Padish, House Pickles, Carrots, Cilantro Aioli, Slaw	13

## Burger

<b>Mathews House Blend</b>	15
Tomato, Gem Lettuce, Toasted Brioche Bun, Roasted Garlic Aioli & House Fries	
Add ons: American, Blue Cheese, or Gruyere 1: , Bacon 2,	

## Late Day Breakfast

<b>Country Scramble</b>	10
Gruyere, Herbs, Sourdough, Greens	
<b>Smoked Salmon Platter</b>	14
House Smoked Salmon, Beefsteak Tomato, Onion, Capers, Everything Cream Cheese, Sour Dough	
<b>Quiche of the Day</b>	8
Flakey Butter Crust with Seasonal Ingredients	
<b>Avocado Toast</b>	10
Avocado, Grilled Asparagus, English Peas, Pickled Shallots, Breakfast Radish, Sourdough Toast	

## Sides

Daily Vegetables (simply prepared)	6
Market Green Salad	8
Chick Pea Salad	5
Smoked Potato Salad	5
House Coleslaw	5

In the Kitchen: Jon Mecca & Mike Kedala

We take pride in preparing our food from scratch every day.  
We hope you enjoy it. Please notify us of any allergies—not every ingredient is listed,  
and your well-being is important to us.



# Dinner

## Starters

<b>Deviled Eggs</b> ..... 6	Sweet & Spicy Pickled Peppers
<b>Falafel Bites</b> ..... 6	Green Tahini, Pickled Red Onions (vegan)
<b>Charred Octopus</b> ..... 16	Roasted Fennel, Lemon, Olives, Chickpea
<b>Sweet Corn Fritters</b> ..... 9	Rock Shrimp, Pimento Cheese, Herb Salad
<b>White Bean Puree</b> Olive Tapenade, ..... 9	Smoky Eggplant, Crispy Pita (vegan)
<b>Sauteed Clams &amp; Chorizo</b> ..... 14	Little necks, Chorizo, Lobster Broth, Sourdough
<b>Pickled and Raw Vegetable Plate</b> ..... 10	Cippolini Onion Dip, Cauliflower, Asparagus, Baby Carrots (vegetarian)
<b>Country Pâté</b> ..... 12	Pickles, Seasonal Preserves, Mustard, Toast

## Salads

<b>Panzanella</b> ..... 11	Heirloom Tomato, Ricotta Salata, Peppers, Baguette Croutons, Basil Vinaigrette
<b>Chopped</b> ..... 13	Gem Lettuce, Green Goddess, Heirloom Tomato, Hard Cooked Egg, Blue Cheese, Hearts of Palm
<b>Mediterranean</b> ..... 11	Arugula, Lime Honey, Pickled Onion, Paneer, Olives
<b>Shaved Vegetable</b> ..... 12	Seasonal Market Veg, Beet, Quinoa, Farro, White Balsamic Herb Vinaigrette (vegan)
<b>Add Ons</b>	Marinated Chicken 4, Shrimp 6, Hanger Steak 7 Black Eyed Pea Falafel 4

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## Entrees

<b>Grilled Hanger Steak</b> Crispy Potato Wedges, Roasted Tomato, Chimichurri ..... 25
<b>Mushroom Agnolotti</b> Roasted Beechwood Mushroom, English Peas, Sage Butter ..... 17
<b>Fisherman's Stew</b> Shrimp, Cod, Crab, Mussels, Clams, Lobster Broth, Saffron Aioli, Grilled Bread ..... 26
<b>5 Bean Cassoulet</b> Royal Trumpet Mushrooms, Roasted Patty Pan Squash, Red Quinoa (vegan) ..... 17
<b>Roasted Lamb</b> Toasted Israeli Cous Cous, Smoky Eggplant, Harissa, Roasted Pepper, Green Tahini ..... 26
<b>Ora King Salmon</b> Corn and Fennel Salad, Farro Piccolo ..... 27
<b>Roast ½ Chicken</b> Bell and Evans, Peas and Carrots, Roasted Garlic Whipped Potatoes, Pan Gravy ..... 21
<b>Housemade Bucatini</b> Rock Shrimp, Cherry Peppers, Tomato, Lobster Broth, Grana Padano ..... 19
<b>Mathews Burger</b> Lettuce, Beefsteak Tomato, Red Onion, Garlic Aioli, Brioche Bun, Fries ..... 15

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## Sides

Anson Mills White Cheddar Grits with Blue Crab ..... 8
Grilled Asparagus with Lemon & Grana Padano ..... 7
Roasted Garlic Whipped Potatoes ..... 6
Homestyle Sausage Stuffing ..... 6
Roasted Patty Pan Squash with Balsamic & Honey. . . 7
Black Garlic Mac & Cheese with Parm Herb Crust. . . . 9











In the Kitchen: Executive Chef Jon Mecca, Chef de Cuisine Mike Kedala & Team

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# Cocktails

\$13

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**No Way, Rosé**  
 Pisco, Gin, Elderflower, Pear, Lemon Hibiscus Syrup, Bitters
- 
**80's Glam**  
 Gin, Passion Fruit, Lime, Lavender, Foam, Edible Glitter
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**A Drink To Chai For**  
 Chai Tea Infused Tequila, Apricot, Sweet Vermouth, Lemon, Anisette
- 
**Peas & Thank You**  
 Mezcal, Cucumber, Salted Lime Cordial, Dry Vermouth
- 
**Johnny Apple Cedar**  
 Vodka, Apple Liqueur, Amaro, Cinnamon Syrup, Baked Apple Bitters, Smoked Cedar
- 
**Fo Swizzle**  
 Tequila, Lychee, Lime, Coconut Liqueur, Homemade Hot Honey
- 
**Monkey Business**  
 Rum, Pineapple, Bananas Foster, Lime, Creme de Cacao
- 
**Mat-hattan** Rye, House Vermouth Blend, Walnut Liqueur, Bitters
- 
**Cool Rummings**  
 Bourbon, Blackstrap Rum, Vanilla, Cappelletti, Jamaican Bitters, Menthe Rinse
- 
**Sharing Is Caring**  
 SERVES 4-6 \$48  
 Cachaca, Guava Juice, Grapefruit, Elderflower, Fresh Fruit and Herbs

# Wine

## WHITE

- Reisling** Anthony Road, Seneca Lake New York 2013 ..... 10 | 35
- Sauvignon Blanc** Haymaker, Marlborough New Zeland 2015 ..... 9 | 31
- Alvarinho** Nortico, Minho Portugal 2015 ..... 9 | 31
- Pinot Gris** Erath, Willamette Valley Oregon 2014 ..... 10 | 35
- Pinot Nero** Bosco Longhino, Lombardi Italy 2015 ..... 10 | 35
- Rosé** Honoro Vera, Murcia Spain 2015 ..... 9 | 31
- Treblano-Colombard** Domaine de Pouy, Gascogne France 2015..... 8 | 28
- White Blend** Airlie, Willamette Valley Oregon 2014 ..... 35
- Chardonnay** Raeburn, Russian River Valley California 2014 ..... 49
- Sancerre** Domaine Martin, Loire Valley, France 2015..... 49
- Vermentino** Marchesi Antinori, Tuscany Italy 2014 ..... 59

## RED

- Montepulciano** Vigneti Del Sale, Abruzzo Italy 2015 ..... 8 | 28
- Malbec** Taymente, Mendoza Argentina 2015 ..... 10 | 35
- Pinot Noir** Cycles Gladiator, Central Coast California 2014 ..... 9 | 31
- Rioja** Lacrimus Rex, Rioja Spain 2013 ..... 8 | 28
- Merlot** Seven Falls, Wahluke Slope Washington 2012 ..... 10 | 35
- Granacha** Las Rocas, Miedes Spain 2013 ..... 9 | 31
- Cabernet Sauvignon** Aviary, Napa Valley California 2014 ..... 12 | 42
- Allegrini** Valpolicella, Veneto Italy 2015 ..... 35
- Zinfandel** Valravrn Old Vine. Sonoma County California 2014..... 45
- Red Blend** Black Legion, Mendoza Argentina 2011..... 45
- Cabernet Sauvignon** Slingshot, Napa Valley California 2014 ..... 49
- Pinot Noir** Banshee, Napa Valley California 2014..... 52

## SPARKLING

- Prosecco** Contessa, Veneto Italy ..... 9 | 31
- Brut Rose** Gran Sarao, Catalonia Spain NV ..... 9 | 31
- Sparkling White** Domaine Rolet Jura, France NV..... 49
- Champagne** Moet & Chandon, Champagne France NV ..... 90
- Champagne Rose** Philippe Gonet, Champagne France NV ..... 90

# Beer

## DRAFT BEER

<b>Departed Soles</b> Back to Skull, Ginger Gose 4.2%, NJ	8
<b>Kane</b> Head High IPA 6.5%, NJ	7
<b>Coney Island</b> Mermaid Pils 5.2%, NY	7
<b>Ommegang</b> Nirvana IPA, 6.5% NY	7
<b>Bronx</b> Autumn Pale Ale 6.5%, NY	7
<b>Bear Republic</b> Racer 5 IPA 7.5%, CA	8
<b>Brotherton</b> IPA 6.7%, NJ	7
<b>Left Hand</b> Ocktoberfest Marzen 6.6%, CO	7
<b>Southern Tier</b> Cherry Gose Imperial Sour Ale 8.3%, NY	8
<b>Brooklyn</b> Sorachi Ace Saison 7.2%, NY	7
<b>Troegs</b> Dreamweaver Wheat Hefeweizen 4.8%, PA	7
<b>New Belgium</b> Heavy Melon Fruit Beer 5%, CO	7

## CANS

<b>Forgotten Boardwalk</b> Funnel Cake Cream Ale 5.5%, NJ	7
<b>BLVD</b> Tropical Pale Ale 5.9% mi.	7
<b>Iron Bound</b> Cider 5%, NJ	7
<b>Flying Dog</b> Numero Uno Lager 4.9%, MD	7
<b>Ballast Point</b> Pineapple Sculpin IPA 7%, CA	7
<b>Six Point</b> The Crisp Pilsner 5.4% NY	7
<b>Capt Lawrence</b> Effortless IPA 4.5%, NY	7

# Bar Menu & Late Night

<b>Deviled Eggs</b>	6
Sweet & Spicy Pickled Peppers	
<b>Black Eyed Pea Falafel Bites</b>	6
Green Goddess Tahini, Pickled Red Onions (vegan)	
<b>Sweet Corn Fritters</b>	9
Rock Shrimp, Pimento Cheese, Herb Salad	
<b>White Bean Puree</b>	9
Olive Tapenade, Smoky Eggplant, Crispy Pita (vegan)	
<b>Country Pate</b>	12
Pickles, Seasonal Preserves, Mustard, Toast	
<b>Mathews Burger</b>	15
Mathews Blend, Lettuce, Heirloom Tomato, Garlic Aioli, Brioche Bun, Fries	
<b>Hot Honey Crispy Chicken Sandwich</b>	14
Cole Slaw, Pickles, Beefsteak Tomato, Brioche Bun, Fries	
<b>Chopped Salad</b>	13
Gem Lettuce, Green Goddess, Heirloom Tomatoes, Hard Cooked Egg, Blue Cheese, Hearts of Palm	