

RAW BAR

LITTLENECK CLAMS 1.50 *each* | **SHRIMP COCKTAIL** 15 | **HALF LOBSTER** 24
house-made hot sauce, cocktail sauce, lemon

MARINATED MUSSELS piquillo pepper, smoked paprika, green olive 8 *per dozen*

EAST COAST OYSTERS fresh citrus, house-made hot sauce, mignonette 3 *each*



SEASONAL SEAFOOD PLATEAU

oysters, lobster, clams, mussels, shrimp

PETIT	⋮	MEDIUM	⋮	GRAND
{ for two }	⋮	{ for four }	⋮	{ for six }
50	⋮	90	⋮	120

STARTERS

- GEM LETTUCE** snow pea, carrot, radish, walnuts, tahini-herb 12
- CUCUMBER SALAD** crispy chickpeas, yogurt, rocket 12
- ROASTED SUNCHOKE SOUP** pearl onion jam, meyer lemon, crème fraîche 12
- LIGHTLY CURED FLUKE** rhubarb, pickled ramp, radish, lemon balm 13
- BARNEGAT BAY SCALLOPS** bacon marmalade, celery root, fava beans 18
- SOFT-SHELL CRAB TEMPURA** green mango, coconut, cabbage, chile 18
- RBF STEAK TARTARE** egg yolk, reuben granola, coriander-mustard 16
- CHICKEN LIVER** green strawberry, grilled bread 10

PASTA + GRAINS

- ACQUERELLO RISOTTO** crushed peas, speck, herb oil, parmesan 15
- HOUSE-MADE CAMPANELLE** morels, ramp greens, smoked bacon 15
- SEMOLINA CAVATELLI** beet bolognese, beet greens, ricotta salata 15

SNACKS

SPICED POPCORN, FERMENTED POTATO CHIPS, CURED OLIVES 10
or
HUMMUS za'atar spice, pita chip 8

CHARCUTERIE

- COPPA** dried date, apricot mostarda
- SAUCISSON** caper-cornichon-peppercorn relish
- CORIANDER CURED DUCK HAM** lemongrass-beet mustard, walnut 6 each

CHEESE

- DUTCH HOLLOW DULCET** blackberry paste, pink peppercorn
- FOUR FAT FOWL ST. STEPHEN TRIPLE CRÈME** strawberry red wine jam
- VALLEY SHEPHERD NETTLESOME** golden raisin, nettles 6 each

MAINS

- GRIGGSTOWN CHICKEN**
asparagus, baby potato, porcini, black truffle 29
- WESTER ROSS SALMON**
sugarsnap, artichoke, watercress, meyer lemon 28
- DAYBOAT HALIBUT**
english peas, spring onion, quinoa, pea broth 32
- BERKSHIRE PORK CHOP**
roasted carrot, gem lettuce, black pepper caramel 30
- WAGYU TRI-TIP**
oyster mushrooms, tatsoi, white turnip, miso pistou 34

SPRING MENU

WELCOME TO SUMMIT HOUSE

We're happy to have you in our home!



FROM THE GRILL

- BLACK ANGUS STRIP**
charred broccoli, roasted garlic 38
- SH BURGER - RIVERBEND FARM**
spring onion, pickles, horseradish, house brioche 17
- WHOLE GRILLED LOBSTER**
split & finished on the grill, lemon & garlic confit 46

SIDES

- ASPARAGUS** pinenuts, smoked parmesan 9
- HAND-CUT FRIES** 9, add mournay + gravy 2
- ROASTED MAITAKES** sunchoke & seabans 11

WINES

WINES ON TAP

- HECHT & BANNIER, Côtes de Provence Rosé 2016
250 mL 13 / 500 mL 24
- VINUM CELLARS, Cabernet Sauvignon, "The Insider" Paso Robles 2013
250 mL 18 / 500 mL 32

BUBBLES

- Henri Dubois, Épernay, Champagne MV 15
- ERA, Organic Prosecco, Valdobbiadene MV 9

WHITE

- GREYWACKE, Sauvignon Blanc, New Zealand 2016 14
- SOELLNER, Grüner Veltliner, "TONI," Wagram, Austria 2015 10
- OLIVIER LEFLAIVE, "Les Sétilles," Bourgogne 2015 12
- FATTORIA SAMMONTANA, Sauvignon Blanc/Malvasia/Trebbiano "Prunecchio," Tuscany 2015 11
- GROTH, Chardonnay "Hillview Vineyard," Napa Valley 2014 16

RED

- HILLIARD BRUCE, Pinot Noir "Earth" Sta. Rita Hills 2013 18
- PETTERINO, Gattinara 2006 17
- PINUAGA, Tempranillo, "Nature," Castilla y Leon 2013 10
- SEGHESIO, Zinfandel "Old Vine" Sonoma County 2013 19

DRAFT BEER - 16oz PINTS

- PIKELAND PILS, Sly Fox Brewing Company PA / 4.9% 7
- NEWBURGH CREAM ALE, Newburgh Brewing Company NY / 4.2% ABV 7
- CARTON 077XX, Imperial IPA, Carton Brewing Company NJ/ 7.8% ABV 7
- RAKE BREAKER IPA, Jersey Girl Brewing Company NJ / 6% ABV 9
- "WHAT THE BUTLER SAW", Forgotten Boardwalk NJ / 5% ABV 7
- KICK BACK AMBER, Beach Haus Brewing Co. NJ / 6.3% ABV 7

COCKTAILS

OLD WOODY 15

san matias 'orgullo' añejo tequila, evan williams single barrel bourbon chartreuse, spiced maple, cherry-vanilla bitters, burnt wood

UNION SIDECAR 12

pierre ferrand cognac, calvados, cointreau, lemongrass, prosecco

MEXICAN DAISY 12

lunazul blanco tequila, hibiscus syrup, lemon, sweet-hot salt

MIDTOWN DIRECT 12

kaffir-infused stolichnaya vodka, dry curacao, yuzu, pomegranate

MULE OF THE MOMENT 13

vodka, rhubarb syrup, ginger kombucha, lime

SH OLD FASHIONED 13

henry mckenna single barrel bourbon, sugar, angostura orange bitters

SH MARTINI 14

perry's tot navy strength gin, montanaro dry vermouth, orange bitters castelveltrano olive, lemon twist

SH MANHATTAN 15

four roses yellow label bourbon, montanaro vermouth di torino maraschino liqueur, whiskey cherry

LE SPRITZ 12

amaro montenegro, aperol, pampelmusee, prosecco, fennel

BOULEVARDIER 13

rittenhouse bonded rye, campari, sweet vermouth, fernet branca



EXECUTIVE CHEF MARTIN KESTER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness