

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, clams, mussels, shrimp, lobster

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

STARTERS

GEM LETTUCE tomato, basil, radish, crouton, tahini-herb 13

CUCUMBER SALAD crispy chickpea, yogurt, rocket 13

ROASTED BEET SOUP coconut milk, crispy potato, indian spice 12

ORGANIC SALMON TARTARE yuzu, jalapeno, cilantro, crispy skin 14

BARNEGAT LIGHT SCALLOPS bacon, sweet potato, radicchio, maple, hazelnut 18

BABY KALE butternut, green apple, rye berry, mustard-apple butter 13

CHICKEN LIVER green apple, grilled sourdough 10

PASTA + GRAINS

ACQUERELLO RISOTTO roasted tomato, saffron, speck, caper, green olive 15

HOUSE-MADE BUCATINI bacon, brussels sprout, egg yolk, parmesan 15

RYE CAVATELLI poplar mushroom, brown butter, pecan, aged chevre, sage 16

SNACKS

HUMMUS za'atar spice, pita chip 8

SPICED POPCORN, FERMENTED POTATO CHIPS, CURED OLIVES 10

CHARCUTERIE

LOMO 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 red wine & grape jam

SPROUT CREEK TOUSSAINT apple-rosemary mostarda 6 each

MAINS

GRIGGSTOWN CHICKEN
 celeriac, swiss chard, cranberry gastrique, pumpkin seed 31

WESTER ROSS SALMON
 parsnip, purple carrot, beluga lentil, chervil 30

GOLDEN TILEFISH
 royal trumpet, mung bean & sprout, carrot broth 36

BERKSHIRE PORK CHOP
 butternut squash, buckwheat, golden raisin, apple agrodulce 32

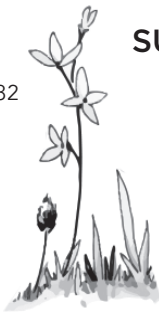
WAGYU TRI-TIP
 purple potato, eggplant, baby beet, muhamarra 36

VEGETARIAN & VEGAN
 have our Chef customize a dish for you 25

DINNER MENU

WELCOME TO SUMMIT HOUSE

Now open for Lunch & Brunch



FROM THE GRILL

12 oz BLACK ANGUS STRIP
 shiitake mushroom, shishito, charred tomatillo 40

SH BURGER - RIVERBEND FARM
 lettuce, red onion meurette 17

WHOLE GRILLED LOBSTER
 split & finished on the grill, lemon & garlic confit 46

SIDES

ORGANIC MUSHROOMS carrot, gomasio, crispy rice noodle 9

BRUSSELS SPROUTS smoked parmesan, black pepper 9

HAND-CUT FRIES 9 add mornay + gravy 2

WINE

WINES ON TAP

XARMANT, Txakolina, Spain 2016
 250 mL 16 / 500 mL 30 / 1 Liter 58

BECKMEN VINEYARDS, Syrah/Grenache/Mourvedre
 "Cuvee Le Bec," Santa Ynez Valley 2014
 250 mL 18 / 500 mL 34 / 1 Liter 66

BUBBLES

LOUIS DUMONT, Brut Rosé, Champagne MV 16

ERA, Organic Prosecco, Valdobbiadene MV 9

WHITE

KESSELSTATT, Riesling, "Josephshöfer," Kabinett-Feinherb, Mosel 2015 12

DOMAINE GIRARD, "Les Monts Damnés," Sancerre 2016 14

OLIVIER LEFLAIVE, "Les Sétilles," Bourgogne 2015 12

BOLZANO, Pinot Grigio, Alto Adige 2016 12

CLOS PEGASE, Chardonnay, "Mitsuko's Vineyard" Carneros 2015 15

ROSÉ

YVES LECCIA, Nielluccio, Patrimonio, Corsica 2016 12

RED

SOTER VINEYARDS, Pinot Noir, "Planet Oregon," Oregon 2015 14

PETTERINO, Gattinara 2006 17

TIKAL, Malbec/Syrah, "Natural," Mendoza, Argentina 2014 12

ROUTESTOCK, Cabernet Sauvignon, "Route 29," Napa Valley 2015 16

DRAFT BEER - 16oz PINTS

IRONBOUND HARD CIDER, Jersey Cider Works, NJ / 5.2% ABV 8

SUMMIT HOUSE PILS, Jersey Girl Brewing Company, NJ / 4.5% ABV 8

OKTOBERFEST, Brooklyn Brewery, NY / 5.5% ABV 7

CARTON 077XX IMPERIAL IPA, Carton Brewing Company, NJ / 7.8% ABV 10

COUNTY LINE IPA, Neshaminy Creek Brewing Company, PA / 6.6% ABV 8

THE BRAWLER, English Mild Ale, Yards Brewing Company, PA / 4.2% ABV 7

COCKTAILS

CHERRY BOMB 15
 george dickel rye 90, lairds apple brandy, tart cherry

RHUM TI'PUNCH 14
 jm rum, ancho reyes liqueur, pineapple, lime oleo-saccharum

LE SPRITZ 12
 amaro montenegro, aperol, pampelmousse, prosecco

MELÓN DE VIDA 13
 vida mezcal, melon, honeydew syrup, lime, bittermens hellfire bitters, soda

MEXICAN DAISY 12
 lunazul blanco tequila, hibiscus syrup, lemon, sweet-hot salt

SUMMIT COMFORT 12
 wild turkey 101, lemon, cinnamon syrup, peach kombucha

MULE OF THE MOMENT 13
 fords gin, blackberry, lime, rosemary-aleppo bitters, ginger beer

MIDTOWN IN'DIRECT 16
 koval barrel aged gin, pampelmousse, cranberry, yuzu

SH OLD FASHIONED 13
 henry mckenna single barrel bourbon, sugar, angostura orange bitters

SH MANHATTAN 15
 four roses yellow label bourbon, montanaro vermouth di torino maraschino liqueur, whiskey cherry

FRAMBOESA BERET 13
 avua cachaca, raspberry-mint, lime

