

# MAINS

## **BAKED EGG**

2 eggs, served sunnyside up, surrounded by a medley of fall vegetables topped with mixed baby greens 18-

## **PULLED PORK**

4-hour braised pork shoulder, broccoli rabe, fried egg, brioche, braising jus 19-

## **GRILLED TUNA**

grilled tuna steak, local jersey corn, tomato, baby kale, potato, double cream 20-

## **DUCK CROQUETTE**

shredded duck confit, bechamel, baby greens, apple cider dressing, herb aioli 18-

## **FRENCH TOAST**

whipped butter, honey, crumbled applewood smoked bacon lardons 20-

# MUSSEL POTS

fresh PEI mussels in your choice of broth 16-, or add fries 22-

## **THE ATH**

Spicy chorizo sausage, saffron cream broth

## **THE FLORIO**

provençal-style, garlic confit, crushed tomato, basil, white wine

## **BEURRE FONDUE**

butter, cream, fresh herbs, garlic confit, truffle

# SIDES

EGGS (2 eggs, any style) 5-

NIMAN BACON 8-

ATH FRITES 8-

## SWEETS

CREME BRULEE 8

BREAD PUDDING 8

POACHED PEAR 8

## DRINKS

glass of OJ 3

carafe of OJ for the table 12

nj boylan's soda 3

fresh brewed iced tea (black) 3

table bottle of still 6

table bottle of sparkling 6

## COFFEE & TEA

new coffee, nj

cup of regular or decaf 3

cappuccino or latte:

single 5.50 double 6.50

serendipiTEA, ny

pot of tea for one or two 3/5

**Executive Chef, Alexandre Gomes**

**Proprietors, Marco & Nathally Florio**

\*a 20% gratuity is included for all parties of 5 or more! \*no more than 3 cards per transaction per table

\*allergy/dietary concerns? please let us know! \*vegetarian options noted with a (v) \*options noted with a (\*) can be made vegetarian upon request

\*as advised by the local health department, consuming raw or undercooked meats, seafood + eggs may increase your risk of foodborne illness!

