

Sandwiches

(all sandwiches served on Breadsmith brioche buns)

Fish - fried fish fillet, charred corn, preserved tomato, chipotle aioli, baby greens **11-**

Pork - 4-hour braised pork shoulder, charred broccoli rabe, braising jus **10-**

Chicken - grilled chicken, balsamic reduction, roasted peppers, cotija cheese, herb dressing **10-**

Soup & Salads (add tuna, scallops or chicken) 5-

Soup - butternut squash, pumpkin seeds, evoo **5-**

CAULIFLOWER- roasted cauliflower, baby watercress, toasted walnuts, crumbled blue cheese, red wine vinaigrette **15-**

Cobb - grilled chicken, avocado, boiled egg, bacon, tomato, blue cheese, romaine, sherry dressing **16-**

QUINOA - dried cherry scented quinoa, spice roasted apples, patty pan squash, feta, toasted almonds, mixed baby kale, apple vinaigrette **15-**

Mains

Catch - purple brussel sprouts, roasted snapdragon apple, mushrooms, sweet potato **20-**

Chicken - seared chicken breast, baby beets, beet tops, turnips, red bliss potato, pan jus **19-**

Tuna - mushrooms, parsnips, turnips, butternut squash, fennel, purple brussel sprouts, beet tops, fingerlings **20-**

Mussel Pots

PEI mussels in your choice of broth **16**, or add frites **22**

Beurre Fondue - double cream, fresh herbs, shaved shallots, garlic confit, truffle oil

The Florio - provencal-style, garlic confit, crushed tomato, basil, white wine

The ATH - spicy chorizo sausage, saffron cream sauce

ATH Lunch

Dessert

Creme Brulee

traditional french custard flavored with vanilla and maple **8**

Crisp

spiced apple compote, brown butter crumble, caramel sauce, apple crisp, chantilly cream **8**

Bread Pudding

Cardamom scented chocolate bread pudding, chocolate ganache, allspice crema **8**

Coffee & Tea

New Coffee, Newark, NJ

pressed pot for one - four **3/5/10**

Espresso (reg or decaf):

single **3** double **5**

Cappuccino or Latte:

single **5.50** double **6.50**

SerendipiTEA,

Manhasset, 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 (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!



