

LUNCH

APPETIZERS ♦

SOUP OF THE DAY 8

ARTICHOKE RICE BALLS 9

Arborio rice-Asiago-Parmesan-Cabrales-Pesto aioli

CHICKEN TERIYAKI SPRING ROLL 8

Teriyaki glazed chicken-Asian style vegetables-corn-black beans-wasabi aioli

BEEF OR VEGGIE EMPANADAS 7

2 per order

MEAT AND CHEESE BOARD 18 GF

Spanish imported cheeses and charcuterie

CHORIZO SLIDERS 10

Beef & Chorizo- manchego cheese- roasted red pepper aioli

TACOS EXTRAVAGANZA

Korean Short Rib 5 Fish 4

Carne Asada 5 Tuna 5

WILD MUSSELS 12

Saffron cream

SALADS

MIXED FIELD 10 GF

Greens-walnuts-cranberries-onions olives-roasted red peppers-aged blue cheese-tomato-balsamic vinaigrette

SPINACH AND PEAR 10 GF

Goat cheese-candied pecans-Asian pear balsamic vinaigrette

ADD CHICKEN \$5

ADD SHRIMP \$8

ADD STEAK \$8

PINEAPPLE 12 GF

Greens-grilled shrimp-prosciutto-ricotta salata-guava fig vinaigrette

SHAVED BRUSSELS

SPROUTS &

ARUGULA 10

Lemon-parmesan dressing

SANDWICHES

(all sandwiches are served with parmesan-truffle fries)

CUBAN 10

Roasted pork loin-ham-pickles-Swiss cheese mustard-mayo

JIMMY JAM 10

Grilled chicken breast-roasted red peppers-fresh mozzarella-pesto aioli

SKIRT STEAK 13

Grilled-horseradish aioli-gruyere-fronions

OPEN FACE 10

Grilled chicken-caramelized onions-fontina-smoked tomato mayo-homemade chorizo bread pudding

ROASTED VEGGIES 10

Goat cheese-basil aioli

BURGERS SECTION

(all burgers are served with parmesan-truffle fries)
All burgers are homemade with Black Angus Beef

UTM BURGER 15

10oz chorizo- manchego cheese and onion burger- oxaxaca cheese & roasted poblano peppers- cilantro aioli

BORDENTOWN BURGER 15

10oz burger- braised short ribs-gruyere cheese

TRENTON BURGER 15

10oz burger- pork roll -fried egg

10 OZ. BLACK ANGUS BURGER 10

Grilled-lettuce-onions-tomato

Add Swiss-mozzarella-goat-Jack cheese \$1.50 mushrooms onions or bacon \$1.50

CUBAN BURGER 15

10 oz. burger- ham-swiss cheese-pickles-mustard-mayo

VEGGIE BURGER 12

Homemade-beans-mushrooms-lentils

ENTREES

RISOTTO 24 GF

Wild mushroom-truffle oil

MEATLOAF 20

Argentinian style-wrapped in bacon and stuffed with mozzarella-egg and roasted-red peppers

GNOCCHI 22

Chicken-spinach-cherry tomatoes- Gorgonzola cream sauce

ROPA VIEJA 28

Cuban style shredded beef stew-rice and beans

UNDER THE MOON CHICKEN 18

Grilled breast-pasta nest-spinach fresh mozzarella-roasted red peppers creamy pesto

SHORT RIBS 28

Braised-port wine demi glace-smashed potatoes

MAC AND CHEESE BAR

4 CHEESE MAC & CHEESE \$9

Pulled pork \$4 Short rib \$6
Chorizo and onions \$5 Lobster \$8
ADD

BRUNCH

BREAKFAST FLATBREAD OF THE DAY 12

BREAKFAST EMPANADAS 10

Stuffed with egg, ham-chorizo, cheese and potato

BANANA STUFFED FRENCH TOAST 12

Texas toast filled with a banana mascarpone banana cream

HOMEMADE QUICHE OF THE DAY 9

Made daily with the freshest ingredients

SMOKED SALMON EGGS BENEDICT 12

PORK ROLL EGGS BENEDICT 10

Two poached eggs on toasted rustic italian bread, topped with delicious hollandaise sauce

BELGIAN WAFFLE 10

Fresh fruit-whipped cream and Tahitian vanilla ice cream

SOUTHERN TOUCH 14

Cheesy grits with cajun blackened shrimp and chorizo sausage

SIRLOIN AND EGGS 14

Grilled steak with any style eggs

HUEVOS RANCHEROS 12

Two eggs any style over home potatoes topped with cheddar cheese, baked beans and ranchero sauce

FRITTATA PRIMAVERA 9

Italian-style open face omelette with mushrooms, onions, peppers and topped with fontina cheese

homemade DESSERTS #8

(All Brunch dishes accompanied by home potatoes)

20% gratuity added to parties of 6 or more

Menu

