



SMALLER PLATES

- Roasted Long Island Cheese Pumpkin Soup *vg*** 9.00
Maple Crème Fraiche, Pumpernickel Croutons
- Terhune Orchard Roasted Apple Salad *vg*** 13.00
Golden Beets, Arugula, Red Oak Lettuce, Smoked Blue Cheese,
Toasted Pecans, Roasted Shallot Vinaigrette
- Charred Brussels Sprouts Kale Salad *v*** 13.00
Toasted Sunflower Seeds, Pickled Red Cabbage,
Tahini Hot Honey Vinaigrette
- Roasted Rainbow Autumn Vegetable
Chopped Salad *v*** 22.00
Carrots, Cauliflower, Beets, Parsnips, Marble Potatoes,
Swiss Chard, Herb Benne Seed Vinaigrette

Add Chicken (9) or Salmon (12) to any salad

MORE SUBSTANTIAL FARE

- Crispy Chicken Schnitzel Sandwich** 19.00
Red Cabbage Apple Grainy Mustard Slaw, Lemon Chive Aioli,
Pretzel Bun, Sweet Potato Fries
- Jumbo Lump Crab Cakes *vg*** 36.00
Roasted Apple Frisée Salad, Creamy Scallion Grainy
Mustard Sauce
- Miso Roasted Chilean Sea Bass Fillet** 34.00
Jasmine Scallion Rice, Bok Choy Leaves, Grilled Shiitake Mushrooms,
Fermented Black Bean Sake Sauce
- Pan Seared Bistro Steak** 36.00
Roasted Garlic Whipped Yukon Gold Potatoes, Rainbow Carrots,
Swiss Chard, Green Peppercorn Brandy Sauce
- Maple Roasted Butternut Squash Steak *v*** 19.00
Rainbow Quinoa, Shredded Brussels Sprouts, Parsnip Puree

We prioritize local ingredients, humanely raised animal products, and sustainable seafood wherever possible.
Here are some of our local partners:

Pat LaFrieda Meat Purveyors (Veteran Owned), North Bergen, NJ

Chicken from Griggstown Farm, Princeton, NJ | Portobello Mushrooms from Chester County, PA

Fruits from Terhune Orchard, Princeton, NJ | Cheese from Cherry Grove Farm, Lawrenceville, NJ

vg - vegetarian | v - vegan

This facility handles and serves all allergens, and ingredient cross-contact may occur. We encourage guests with food allergies or specific dietary concerns to speak with a manager or one of our allergen experts. If you have a food allergy, please notify us.





THE
garden
ROOM

SOMETHING SWEET

Apple Galette *vg*

House-Made Cinnamon Ice Cream, Caramel Sauce

12.00

Dark Chocolate Cake *vg*

Raspberry Coulis, Fresh Berries

12.00

Pumpkin Bavarian *vg*

Toasted Pepitas, Gingersnap Crumble,
Poached Pear Compote

12.00



Executive Chef, Brian Driscoll
Pastry Chef, Kristin Solari

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