



### SMALLER PLATES

- Carrot Bisque *v*** 9.00  
Crispy Shiitake Mushrooms
- Butter Lettuce Salad *v*** 13.00  
Oven Dried Strawberries, Shaved Watermelon Radish,  
Sea Salt Roasted Pepito Seeds, White Balsamic Strawberry  
Vinaigrette
- Chilled Asparagus Salad *v*** 13.00  
Frisse, Grilled Radicchio, Pickled Red Onions, English Pea Puree,  
Roasted Oyster Mushrooms, Lemon Chive Vinaigrette
- Baby Romaine Caesar Salad *vg*** 13.00  
Roasted Garlic Roma Tomato, Olive Oil Roasted Croutons, Shaved  
Parmesan Cheese, Caesar Dressing  
*\*Can Be Prepared Vegan\**

*Add Chicken (9) Salmon (12) or Tofu (6) to any salad*

### MORE SUBSTANTIAL FARE

- Roasted Turkey Avocado Sandwich** 21.00  
Applewood Smoked Bacon, Yellow Beefsteak Tomatoes,  
Green Leaf Lettuce, Seven Grain Toast, Tarragon Mayonnaise,  
Kettle Potato Chips
- Mediterranean Hummus Bowl *v*** 21.00  
Artichokes, Kalamata Olives, Cucumber, Quinoa,  
Grilled Eggplant, Mushrooms, Baby Spinach, Grilled Pita Bread
- Gruyere & Leek Quiche *vg*** 23.00  
Spring Greens, Marinated Heirloom Cherry Tomatoes,  
Shaved Radish, Herb Vinaigrette
- Seared Chilean Sea Bass** 36.00  
Roasted Fingerling Potato Coins, Fava Beans, Cipollini Onions,  
Asparagus, Candy Cane Beets, Truffle Sweet Pea Cream
- Jumbo Lump Crab Cake** 36.00  
Poblano Sautéed Sweet Corn, Shredded Lacinato Kale  
Tahini Salad, Smoked Red Pepper Cream
- Thai Red Curry Coconut Beef** 36.00  
Basmati Rice, Baby Bok Choy, Grilled Cremini Mushrooms,  
Asian Eggplant
- Smashed Burger** 21.00  
Caramelized Onions, Cave Aged Cheddar Cheese, Lettuce, Tomato,  
Burger Sauce, Pickles, Crinkle Cut Fries  
*\*Can Be Substituted with Beyond Burger Patty\**

*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.





T H E  
garden  
R O O M

## SOMETHING SWEET

<b>Grilled Vanilla Pound Cake <i>vg</i></b> Macerated Strawberries, White Chocolate Chantilly	12.00
<b>Citrus Cheesecake <i>vg</i></b> Almond Crumble, Lemon Curd	12.00
<b>House-made Ice Cream &amp; Cookies <i>vg</i></b> Dark Chocolate Chip Ice Cream Strawberry Shortcake Ice Cream	12.00
<b>Praline Chocolate Tart <i>vg</i></b> Praline Ganache, Caramelized Nuts	12.00



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

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

**Executive Chef, Brian Driscoll**  
**Pastry Chef, Kristen Solari**

*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.