



COLLINGSWOOD
N.J.

ESTD. 2011

SMALL

- wagyu beef carpaccio** - thai basil, crispy shallots, jalapeño 18
- hamachi ceviche** - orange, avocado, potato chips, cilantro 21
- roasted wedge** - gorgonzola vinaigrette, house bacon, aged balsamic 17
- asparagus** - pancetta & leek jam, yuzu hollandaise, spicy pepitas 17
- gulf prawns** - garlic, chili, lemon, parsley 21
- mussels** - coconut curry, scallion, lemongrass focaccia 19

MEDIUM

- bucatini** - summer truffle, hazelnut pesto, mushrooms 28
- orecchiette** - fennel sausage, broccoli rabe, roasted long hots 18
- tagliatelle** - lavender braised duck, spring onion, pink peppercorn 19
- agnolotti** - charred eggplant, fennel broth, castelvetrano olive 19
- zucca** - summer squash, manila clams, mint, pistachio 21

LARGE

- ora king salmon** - english peas, thumbelina carrots, sweet vidalia onion 36
- 1/2 chicken** - snow peas, sugar snaps, golden balsamic vinaigrette 29
- pork blade steak** - smoked raisin mole, jicama, apple, lime 32
- scallops** - calabrian chili & strawberry purée, sunchokes, caper relish 46

FOR THE TABLE

- 40 oz. prime dry-aged porterhouse** - mixed mushrooms, crispy potatoes 200
- whole roasted bronzino** - artichokes, olives, fingerling potatoes, chili butter MP