

UNDER THE MOON STARTERS

SOUP OF THE DAY 8

ARTICHOKE RICE BALLS 9
Arborio Rice-Asiago-Parmesan-Basil Aioli

CANTONESE SPRING ROLLS 12
Shrimp-Chicken-Vegetables-Ginger Mustard Aioli

BEEF OR VEGGIE EMPANADAS 8
Two per Order

CHARCUTERIE & CHEESE BOARD 22
Imported Spanish Cheeses-Meats-Boquerones-Aceitunas-Quince Jam-Crostinis

PORK BELLY SLIDERS 12
Kimchi-Sesame Aioli-Pickled Ginger

PICKLE PLATE 11
House Pickled Vegetables-Herb Flatbread-Ricotta

CRISPY AHI TUNA BITES 12
Marinated Tofu-Avocado Mousse-Soy Sriracha Glaze

ZUCCHINI FRITTI 14
Parmesan Dusted-Lemon-Herb Aioli

WUXI RIBS 18
Japanese Sweet-N-Sour Glaze-Toasted Sesame Seeds

SALADS

ADD PROTEIN
Chicken 6 Shrimp 10 Steak 10 Salmon 12

WEDGE 10
Cherry Tomato-Pancetta-Frizzled Onions-Charred Red Onion Blue Cheese

SEASONAL SALAD **GF** 12
Endive-Arugula-Dates-Candied Pecans-Pear-Blue Cheese-White Balsamic Vinaigrette

SHAVED BRUSSELS & ARUGULA **GF** 10
Asiago Cheese-Lemon Parmesan

BRUNCH

BREAKFAST FLATBREAD OF THE DAY 12

BREAKFAST EMPANADAS 10
Egg-Ham-Chorizo-Cheese-Potato

BANANA STUFFED FRENCH TOAST 14

EGGS BENEDICT WITH PORK ROLL 10
Two Poached Eggs-The Perfect Hollandaise

EGGS BENEDICT WITH SMOKED SALMON 12
Two Poached Eggs-The Perfect Hollandaise

FRIED CHICKEN & WAFFLE 16
Belgian Waffle-Fried Egg-Sriracha Honey

BELGIAN WAFFLE 12
Fresh Fruit-Tahitian Vanilla Gelato

SANDWICHES

Served with Parmesan Truffle Fries
Side Salad Substitute 2.5

CUBAN 12
Roasted Pork Loin-Ham-Swiss-Pickles-Mustard Mayo

SKIRT STEAK 15
Grilled-Horseradish Aioli-Gruyere-Fronions

OPEN FACE 12
Grilled Chicken-Caramelized Onions-Fontina-Smoked Tomato Mayo-Chorizo Bread Pudding

BUTTERMILK FRIED CHICKEN 15
Sriracha Slaw-Pickles

BANH MI 16
Brisket-Pickled Vegetables-Spicy Aioli

BURGER TIME

Served with Parmesan Truffle Fries
Side Salad Substitute 2.5

BORDENTOWN 15
10oz Angus Beef-Braised Short Ribs-Gruyere

LAMBERTVILLE 15
10oz Angus Beef-Brisket-Cheddar-BBQ Sauce

BUNLESS **GF** 15
10oz Angus Beef-Roasted Red Pepper-Swiss-Balsamic Glaze-Portabella

BLACK ANGUS 12
10oz Angus Beef-Lettuce-Tomato-Onions
1.50 per item: Swiss, Mozzarella, Goat, Cheddar, Jack, Mushrooms, Fried Onions, Bacon, Pork Roll, Fried Egg

AHI TUNA 15
Fresh Ground-Miso Slaw-Wasabi Aioli

VEGGIE 15
Housemade-Goat Cheese-Basil Aioli

LUNCH ENTREES

AVOCADO TOAST 14
Avocado-Pea-Tarragon-Honey-Red Radish-Sunflower Loaf-Two Eggs Any Style

ARGENTINEAN STYLE MEATLOAF 20
Bacon Wrapped-Stuffed with Mozzarella-Egg-Roasted Red Peppers-Mashed Potatoes

TUNA YUZU **GF** 34
Ahi Tuna-Spicy Tuna Tartare-Cremeni Mushrooms-Potatoes-Yuzu Aioli

ROPA VIEJA **GF** 28
Cuban Style Shredded Beef Stew-Rice & Beans

BUTTERNUT SQUASH RISOTTO **GF** 25

HOMEMADE QUICHE OF THE DAY 12
Made Daily with the Freshest Ingredients

FRITTATA PRIMAVERA **GF** 11
Italian Style-Open Face-Mushrooms-Onions-Peppers-Fontina Cheese

SOUTHERN TOUCH **GF** 16
Cheesy Grits-Cajun Blackened Shrimp-Chorizo Sausage

STEAK & EGGS **GF** 16
Skirt Steak-Eggs Any Style

HUEVOS RANCHEROS **GF** 14
Two Eggs Any Style over Home Potatoes-Cheddar Cheese-Pancetta-Black Beans-Ranchero Sauce

Sides: Bacon 4 Home Potatoes 4 Toast 2.5

Please advise your server of any allergies. Our kitchen is NOT nut free or gluten free.

TAPAS

TAPAS FLIGHT ONE

30

Select Four

BOQUERONES ^{GF}

White Spanish Anchovies

POLENTA FRIES ^{GF}

Fried Polenta-San Marzano Marinara-Cabrales Cheese

TORTILLA ESPANOLA ^{GF}

Spanish Style Potato Pancake

PATATAS BRAVAS ^{GF}

Fried Potatoes-Garlic Sriracha Aioli

CAZUELA DE QUESO

Roasted Goat Cheese-San Marzano Marinara-Caramelized Bermuda Onions

PORK BELLY BITES

Jalapeno Slaw-Soy Glaze

MANCHEGO ^{GF}

Asian Pear-Lavender Honey

ALBONDIGAS

Spanish Meatballs-San Marzano Marinara-Shaved Parmesan

SETAS SALVAJES ^{GF}

Wild Mushrooms-Port Wine

BEVERAGES

100% CERTIFIED ORGANIC FAIR TRADE COFFEE
- REGULAR OR DECAF

FRESHED BREWED 3

AMERICANO 4

CAPPUCCINO LATTE MACCHIATO 4.50

ESPRESSO SINGLE OR DOUBLE 3, 4.5

COLD BREW 5

FRESH BLENDED LEMONADE 5

PITCHER OF SANGRIA MIX 10

BOYLAN FOUNTAIN SODAS 3

Cola-Diet-Ginger Ale-Lemon Lime-Orange-Root Beer-Cream-Unsweetened Tea

DESSERTS

AFFOGATO 5

Single Espresso & Your Choice of Gelato

SODA FLOAT 6.5

Your Choice Gourmet Fountain Soda & Your Choice Gelato

COLD BREW FLOAT 7.5

Delicious Cold Brew & Your Choice Gelato

HOMEMADE DESSERTS 9

GELATO & SORBET 9

TAPAS FLIGHT TWO

40

Select Four

BOQUERONES ^{GF}

White Spanish Anchovies

POLENTA FRIES ^{GF}

Fried Polenta-San Marzano Marinara-Cabrales Cheese

TORTILLA ESPANOLA ^{GF}

Spanish Style Potato Pancake

PATATAS BRAVAS ^{GF}

Fried Potatoes-Garlic Sriracha Aioli

CAZUELA DE QUESO

Roasted Goat Cheese-San Marzano Marinara-Caramelized Bermuda Onions

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SETAS SALVAJES ^{GF}

Wild Mushrooms-Port Wine

CHORIZO & BRANDY ^{GF}

Palacios Chorizo-Onions-Brandy

BACON WRAPPED DATES ^{GF}

Bacon Wrapped Medjool Dates-Cajun Cream Sauce

GAMBAS AL AJILLO ^{GF}

Shrimp-Garlic-Lemon-Paprika

OCTOPUS ^{GF}

Grilled-Potatoes-Lemon

TOSTONES CON ROPA VIEJA ^{GF}

Fried Green Plantains-Cuban Shredded Beef Stew

BRAISED SHORT RIBS

Cabrales Cheese-Mashed Potatoes

SALPICON DE MARISCOS ^{GF}

Octopus-Shrimp-Lemon-Olive Oil-Vinegar

SKIRT STEAK ^{GF}

Grilled-Chimichurri-Mashed Potatoes

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