

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

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
Stuffed with Mozzarella-Egg-Roasted Red Peppers-Mashed Potatoes-Bacon Wrapped

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

SALMON FILET 34
Miso Purée-Tomato Chutney-Beech Mushrooms-Chiled Sesame Spinach

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