AARON

Meimban

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ADAM Seminerio

3 cmmer 10

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

BRIELLE

Seminerio

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ALYSSA

Tirri

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

BRIAN Bilecky

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DOROTHY

Ortiz

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ANGEL Ortiz

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ANTHONY

DeRosa

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MARIANNE

DeRosa

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ANTHONY

Schirripa

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CLAUDIA

Clemente

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ARMEN

Dokmecian

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CARROLL

Dokmecian

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ARNOLD

Rabay

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT



STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

TERRI

Romeo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SHEILA

Ferinden

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CASEY

Ferinden

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

BRANDEN

Hernandez

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DANIELA

Restrepo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CAROLINE

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

BRANDON

Cala

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

BRIELLE

Champagne

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CAILEN

Alex

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JACK Mahoney

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CARINA

Bacha

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CAROLINE Gibbs

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CIANA Moschetto

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CHARLES

Moschetto

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CARLA Moschetto

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DENISE

Alex

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SALVATORE

D'Alessio

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DENISE

Mashni

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DERYA

Mucahit

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DYLAN

Bryan

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ASHLEY

Saenz

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ELAINE

Soto

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MARY Haddad

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ERIK Pietranski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

GALATIOS

Evangelou

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MARY Evangelou

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ANGELA

Buck

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

GIOVANNI

Rivero

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

TINA Ballis

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JAMES Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ROSE Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JEANNE Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JANICE Stanton

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JESSICA D'Anna

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOE Consolazio

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LINDA Consolazio

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MARY Vragolic

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOE Vragolic

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOHN Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOANNE Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOHN Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOSEPH Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LINDA Barattini

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KATHERINE

Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ZACK St Romain

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KATHERINE

Jo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KATHLEEN

Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KATHRYN

Drobnis

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KYLE Drobnis

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT



STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

AMANDA

Cannizzo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LIZ Barattini

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ALEX Kinderman

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LORENZO

Horvath

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LUCINE Kelly

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MADISON

Nelson

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SIMON Paverd

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MATTHEW

Ciccone

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MATTHEW

Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CODIE

Bevilacqua

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MICHAEL

Bevilacqua

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MICHAEL

Collito

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DIANA Gelfond

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

MITCHELL

Gelfond

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

NICHOLAS

Capote

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

AMANDA

Capote

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

NICOLE Alex

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

COLE Gabel

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

NICOLE Gelfond

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ORLANDO

Quinones

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

PAIGE Plumley

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CHRISTINE

Craviolo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SHELBY

Gilbert

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

PATTY

Hosmer

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

REBECCA

Hosmer

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

PATTY

Jimenez

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SAMANTHA

Sendawy

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

PAWEL

Piszczatowski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

GRACE

Diaz

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RAYMOND

Diaz

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SONIA Lopez

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RAYMOND

Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

CASSARA

Infantino

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RICH

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

PATRICIA

Podkul

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RICHARD

Podkul

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RICHARD

Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RICHARD

Gorski

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KYLE Sepe

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

RJ O'Brien-Reyes

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ROCCO Kowalczyk

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JENNA Volante

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ASHLEE

Dworetzky

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SAM Dworetzky

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SEAN Kennedy

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JENNIFER

Kennedy

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SEAN McCarthy

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ALANNAH

McCarthy

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

LARRY

Nunnermacker

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SHARON

Gibbs

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SHIRLANE

Pagano

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JENNY Scanapicco

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ISABELLA

Scanapicco

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

STEPHEN

Scanapicco

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

SUE Goral

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

DANIELLE

DiGiacomo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

TIMOTHY

Rothwell

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

TOM Kavanagh

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

OLIVIA

Loesner

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

VINCENT

Genatempo

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

XAVIER

Sanchez

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

STEPHANY

Manukyan

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

ERIK Bachrach

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

NIKITA-LEE

Burger

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

KELLY

Dokmecian

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

JOSEPH Aughey

STARTERS

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT

Local Jersey Burrata with Butternut Squash Ratatouille

Mixed Greens Salad with Tomato, Carrot, and Creamy White Balsamic

ENTRÉE

Choice of

Grilled Petit Filet with Forest Mushroom Ragout

Chicken Milanese with Lemon, Baby Arugula, and Parmesan

Hand Formed Blue Crab Cakes with Citrus Remoulade

All served with Caramelized Garlic Mashed Potatoes & Farm Carrots with Perona Honey

> *Vegetarian, vegan, & gluten free options available upon request

DESSERT