

# Lunch Menu

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## TO START

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### Spreads and Grilled Bread

Local unsalted butter, seasonal pumpkin hummus, marinated peppers, olive oil, cornichons, roasted garlic, sliced ham, radish, watercress

### Honey Nut Squash Soup

Coconut, tamarind, cilantro, toasted pumpkin seed oil

## SALADS

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*Add grilled chicken, salmon, beef, duck confit or batter-dipped chicken tenders to any salad.*

### Tableside Caesar Salad for Two

Little Gem lettuce, lemon, soft-cooked egg, fried capers, everything-spiced croutons, marinated anchovies

### Celtic Mixed Green Salad

Tender radish, toasted shallot-Champagne vinaigrette, cucumber, cherry tomatoes, seasonal local farm vegetable

### Warm Pulled Chicken and Kale Salad

Toasted onions, dried currants, cherry tomatoes, radish, sunflower seed vinaigrette

### Asian Greens Salad

Arugula, Napa cabbage, cherry tomatoes, red peppers, candied peanuts, miso-sesame vinaigrette, cilantro, basil, mint

### Chopped Salad

Little Gem lettuce, radicchio, hard-boiled organic egg, bacon, everything-spiced croutons, radish, carrots, Parmesan peppercorn ranch dressing

## SMALL PLATES

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### Grilled Littleneck Clams

Roasted tomato, Jimmy Nardello pepper and bacon broth, heirloom garlic, arugula, grilled bread

### Torched Salmon Belly

Black garlic-salsify purée, Aleppo chile flakes, fried shallots, celery, cucumber, lime, sesame, frisée, miso vinaigrette

### Burrata

Cranberry compote, watercress, cranberry walnut toast, fried leeks, arugula

### Cauliflower

Roasted in chile butter with harissa, tomato paste, roasted garlic, coriander, green onion, maple syrup, raisins

### Beef Meatballs

Creamy three-cheese polenta, mushroom-tomato sauce, Fontina, rosemary

## PASTA

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### Hand-Made Goat Cheese Agnolotti

Pumpkin, spinach, leeks, pomegranate

### **Cacio e Pepe**

Bucatini, tri-color cauliflower, Valley Shepherd pecorino, cracked black pepper

### **Wild Boar Pappardelle**

Mushroom-tomato sauce, Parmesan, burrata, pumpkin seed pesto

## **BURGERS AND SANDWICHES**

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### **Wagyu Burger**

Black garlic aioli, mushrooms, onion rings, house-made French fries

### **Bedminster Smash Burger**

Cooper Sharp cheese, lettuce, tomato, pickle chips, Tavern aioli, toasted brioche bun, house-made French fries

### **Fried Chicken Sandwich**

Crispy baguette, Parmesan peppercorn ranch slaw with Napa cabbage and kale, Swiss cheese, tomato, pickle chips

## **ENTRÉES**

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### **Roasted Faroe Island Salmon**

Shiitake mushrooms, salsify purée, sautéed Swiss chard, roasted garlic cream

### **Seared Sea Scallops**

Celery root purée, apple cider reduction, braised baby bok choy

### **New York Strip Steak (12 oz)**

Roasted garlic potato purée, beer-battered onion rings, cowboy butter

### **Roasted Half Chicken**

Baby carrots with harissa-hot honey butter, grilled broccolini, fingerling potatoes, roasted garlic chicken jus

## **SIDES**

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### **Grilled Broccolini**

Garlic, lemon, everything-spiced bread crumbs

### **Squash and Roasted Pepper Hash**

### **House-Made Fries**

Add truffle oil and pecorino

### **Roasted Garlic Potato Purée**

### **Creamy Three-Cheese Polenta**

### **Beer-Battered Onion Rings**

THE BEDMINSTER TAVERN - (908) 234-1596