
**NAKED
SEAFOOD**

OYSTERS ON THE 1/2 SHELL 16.
mignonette

JUMBO LUMP CRAB 17.

SOUP

SOUP OF THE DAY 8.

SALADS

FRIED OYSTERS OVER GRILLED ROMAINE 15.
roasted garlic aioli
corn bread croutons

ROASTED BEETS 13.
arugula, goat cheese, toasted pistachios
lemon poppy seed vinaigrette

HOUSE SALAD 9.
baby greens, dried cranberries
toasted walnuts, crumbled gorgonzola
roasted shallot vinaigrette

APPETIZERS

BUTTER POACHED CLAMS 15.
parmesan breadcrumbs

CRISPY SUSHI TUNA ROLL 16.
wakame salad
plum-ginger & chili lime dipping sauces

LOBSTER MAC & CHEESE 16.
orecchiette pasta, lobster meat
cheddar & gruyere cheeses
baked in casserole

GRILLED LAMB LOLICHOPS 17.
chick pea & polenta cake
honey, lemon, parsley & mustard vinaigrette

EGGPLANT ROLLENTINI 15.
plum tomato sauce

JUMBO SHRIMP COCKTAIL 17.

STEAMED LITTLENECK CLAMS 15.
clam broth, drawn butter

MANHATTAN CLAM CHOWDER 8.

CAESAR SALAD 10.
hearts of romaine

ARUGULA SALAD 9.
cherry tomatoes, jalapeños
pecorino romano
lemon vinaigrette

SHAVED BRUSSELS SPROUT SALAD 9.
walnuts, pecorino, lemon juice and olive oil

PLATES

HUMMUS PLATE 16.
fresh mozzarella, celery, cucumber
fennel, roasted beets, pickled vegetables
kalamata tapenade
grilled naan

CHEESE SELECTIONS OF THE DAY 16.
housemade chutney, dried fruit
no. 73II seeded crackers

MEAT & CHEESE PLATE 18.
chorizo, sweet sausage, salame felino
pecorino al tartufo, claudio's mozzarella
stuffed peppadews, sundried tomatoes
castelvetrano olives
hammerbacher bread

CLAUDIOS' BURRATA 16.
melted plum tomatoes
roasted sweet and long hot peppers

Plate Sharing Charge 8. Third Party Gift Cards Not Accepted

Our Glass Water Bottles 25.
5. donated to A Work In Progress Foundation

PAN SEARED SKUNA BAY SALMON 29.
roasted brussels sprouts and butternut squash
sage mustard cream
crisp sage, walnuts

6OZ JUMBO LUMP CRAB CAKE 33.
french fries, vegetable slaw
remoulade, sriracha

FRIED JUMBO SHRIMP (5) 30.
sweet potato fries, cole slaw

JUMBO LUMP CRAB IMPERIAL 32.
smashed potatoes, cole slaw

CIOPPINO 39.
shrimp, scallops, crab
fish, whole clams
lobster stock enriched tomato broth
garlic crouton
add 4oz lobster tail 14.

8OZ COLD WATER LOBSTER TAIL 44.
(broiled or fried)
baked potato, cole slaw
add crab imperial 17.

CAULIFLOWER STEAK 27.
creminis and greens, cauliflower purée
brown butter, crispy capers

JUMBO LUMP CRAB PASTA 28.
plum tomatoes, garlic, basil
add two shrimp 10.

RUSTICHELLA PENNE [GF] 23.
sautéed seasonal greens, Rancho Gordo beans
shaved pecorino
add cannuli's sausage 6.

GRAIN FED 12OZ VEAL CHOP MILANESE 39.
arugula, cherry tomato, jalapeño
pecorino romano cheese
lemon vinaigrette

LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP 32.
granny smith apple, applewood smoked bacon, white cheddar
smashed sweet potatoes
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 37.
smashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial 17.

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 35.
hand cut french fries, gribiche
red wine au jus, compound butter

BREAKAWAY FARMS BEEF MEATLOAF 20.
smashed potatoes, peas & carrots
pan gravy

CRISPY ROASTED 1/2 DUCK 30.
sweet potato and butternut squash galette
bacon braised red cabbage
sundried cherry and orange reduction

GRIGGSTOWN FARM ROASTED 1/2 CHICKEN 31.
smashed potatoes, green beans, herbs, pan juices

SIDES

sautéed seasonal greens 7.

sautéed Rancho Gordo beans and greens 10.

roasted brussels sprouts 7.

sweet potato and butternut squash galette 8.

roasted butternut squash 7.

bacon braised red cabbage 7.

cannuli's sausage 7.

Weekly Specials

3 Courses for 30.

Sunday	Chopped Salad applewood smoked bacon & blue cheese
	Sunday Sauce housemade meatballs, sausage & pork chop gravy, gemelli pasta
	Chocolate Biscotti with pistachios & dried cherries
Monday	Vegetable Pot Stickers ginger tamari dipping sauce
	Vegetable Pad Thai rice noodles, cilantro, cabbage red and green peppers mushrooms, carrots chopped peanuts, togarashi
	Honey Ginger Poached Pear
Tuesday	Tortilla Soup
	Fish Tacos tuna, pico de gallo, mashed avocado fried queso blanco, cabbage slaw mexican mint aioli
	Tres Leches
Wednesday	Shaved Brussels Sprouts pecorino, toasted walnuts
	Chicken Parmesan over Linguini
	Arborio Rice Pudding
Thursday	House Salad baby greens, dried cranberries toasted walnuts, crumbled gorgonzola roasted shallot vinaigrette
	Turkey Dinner roast turkey, pecan stuffing, peas smashed potatoes, gravy cole slaw, cranberry sauce
	Pumpkin Pie



WHAT CAN YOU GROW ON 80 ACRES OF PRIME FARMLAND IN EGG HARBOR TOWNSHIP?

YOU CAN GROW FOOD, OF COURSE. BUT YOU CAN ALSO GROW OPPORTUNITY. YOU CAN PRACTICE SUSTAINABLE ORGANIC FARMING IN ORDER TO FEED THE LAND THAT FEEDS US. YOU CAN HARVEST THE TALENTS AND ENERGY OF UNDERSERVED POPULATIONS. ENLIST THEIR HELP AND REWARD THEIR EFFORTS. YOU CAN PROVIDE A HOME FOR FARM ANIMALS WHO WILL OTHERWISE BE SACRIFICED AND A HUB FOR INTERACTION AND EDUCATION. AND IN SO DOING, YOU CAN CONTRIBUTE TO THE HEALTHY GROWTH OF OUR REGION AND OUR WORLD.

BY PARTICIPATING IN THE EFFORTS OF A MEANINGFUL PURPOSE, THE CHARITABLE ORGANIZATION BEHIND REED'S ORGANIC FARM INITIATIVE, YOU CAN HELP US FEED, NOURISH AND SUSTAIN WHAT'S BEST IN US.

**LET'S DO BETTER. LET'S BE BETTER.
LET'S GROW BETTER.**



REEDSORGANICFARM.ORG

NOW AVAILABLE FOR TAKEOUT!

SPECIALTY COCKTAILS

“SIMPLICITY II” MANHATTAN 16

CROWN ROYAL RESERVE WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE “XO” MANHATTAN 21

CROWN ROYAL “XO” WITH CARPANO ANTICA “1786” SWEET VERMOUTH

WHISTLE PIG FARM MANHATTAN 22

100 PROOF WHISTLE PIG RYE WHISKEY
WITH COCCHI “1891” SWEET VERMOUTH DI TORINO

“BARENAKED” MAPLE MANHATTAN 15

TAP 357 MAPLE RYE - FRENCH CHERRY GARNISH

THE “BEE STING” MANHATTAN 15

CATSKILL PROVISIONS HONEY INFUSED HANDCRAFTED RYE
FRENCH CHERRY GARNISH

WARNER’S “OASIS” MANHATTAN 15

DATE INFUSED MAKERS MARK BOURBON
WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE JOE ARTUSO MANHATTAN 18

“MASTERSON’S” 10YR OLD RYE - “TOSOLINI” AMARO
COCCHI “1891” SWEET VERMOUTH DI TORINO

“DUCKTOWN JOHN” ROB ROY 17

THE RICH SMOKEY FLAVOR OF JOHNNY WALKER “DOUBLE BLACK”
WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE SENSUAL SIDECAR 15

PAUL BEAU VS COGNAC, PATRON CITRON ORANGE LIQUEUR
“RIPE” FRESH AGAVE NECTAR LEMON JUICE AND A SUGAR IN THE RAW RIM

THE GOOD EXCUSE G&T 14

MR. FINGERS’ ALIBI GIN AND FEVER TREE PREMIUM INDIAN TONIC
WITH NATURAL QUININE

THE GIN MARTINI FOR CONNOISSEURS 15

GENTLY STIRRED PLYMOUTH GIN, DOLIN DE CHAMBÉRY
DRY VERMOUTH, AND GEORGE’S SECRET INGREDIENT

“PROPRIETRESS” NEGRONI 15

COOKIE’S SMOOTH AND TASTY TAKE ON A COCKTAIL CLASSIC
MR. FINGERS’ ALIBI GIN, CAMPARI &
PUNT E MES SWEET VERMOUTH, ORANGE SLICE

THE PEACHY KEEN MARTINI 13

KETEL ONE BOTANICAL PEACH & ORANGE BLOSSOM
GIFFARD PECHE DE VIGNE, SPLASH OF OJ

PINEAPPLE MARTINI 15

PINEAPPLE INFUSED ULTIMAT VODKA WITH A SPLASH OF PINEAPPLE JUICE

GEORGE’S PINEAPPLE GRAPEFRUIT MARTINI 15

PINEAPPLE INFUSED ULTIMAT VODKA WITH A SPLASH OF GRAPEFRUIT JUICE
GIFFORD CRÈME DE PAMPLEMOUSSE ROSE GRAPEFRUIT LIQUEUR

GEORGE’S COSMOPOLITAN 13

STOLI RASPBERRY VODKA, ABSOLUTE MANDARIN VODKA
PATRON CITRONGE, CRANBERRY JUICE
AND FRESH SQUEEZED LIME JUICE

“FANCY NANCY” COSMOPOLITAN 13

KETEL CITRON VODKA, PATRON CITRONGE
CRANBERRY JUICE & FRESH SQUEEZED LIME JUICE

PATRON PERFECT MARGARITA 15

STEVE & COOKIE’S BARREL SELECT PATRÓN REPOSADO,
PATRÓN CITRONGE ORANGE, FRESH LIME & ORANGE JUICE



Wines by the Bottle	Available for takeout. All bottles 750ml unless otherwise noted.	btl.
Sparkling	Schramsberg Blanc de Blancs 11 - 375mL	34.
	Prosecco, Villa Jolanda 200ml NV Italy	10.
Whites	Pinot Grigio, Elena Walch "Selezione" 17, Italy	42.
	Bordeaux Blanc, Chateau de Bonhoste 17 Bordeaux, France	38.
	Sauvignon Blanc, Forefathers 17 Marlborough, New Zealand	46.
	Chardonnay, Saint-Véran Tradition 17 Maconnais, France	50.
	Chardonnay, Johnson Family 17, Sonoma Coast, California	50.
	Riesling, Kruger-Rumpf 17, Nahe, Germany	38.
Rosé	Domaines Ott "BY.OTT" 18, Cotes de Provence	50.
Red	Pinot Noir, Trousse-Chemise 18, Chehelam Mountains	50.
	Malbec, LaPosta 'Fazzio' 17, Mendoza, Argentina	46.
	Syrah-Mourvedre, Chateau De Gourgazaud, Languedoc-Roussillon, France	38.
	Cinsault, Turley "Bechthold Vineyard" 17, Lodi	50.
	Cabernet Sauvignon, Round Pond "Kith & Kin" 17, Napa	62.
	Red Blend, Buglioni "l'Imperfetto" Valpolicella Superiore 15, Veneto, Italy	50.
	Chianti, Salcheto "Biskero" 17, Tuscany, Italy	42.

[View Full Winelist](#)