

# Soup and Salad

<b>Chicken Dumpling Soup</b> <i>pulled chicken, red onion Pâte à Choux dumplings</i>	\$12
<b>Caesar Salad</b> <i>romaine, focaccia croutons parmesan, frico add grilled chicken +\$9 add salmon +\$12, add shrimp +\$12</i>	\$19
<b>Fall Burrata</b> <i>Acadian lettuce, sherry vinaigrette red wine poached pears, pecan</i>	\$15

# Pizza

<b>Margherita Pizza</b> <i>Jersey Tomato, Fresh Mozzarella, Pesto</i>	\$18
<b>Soppressata Pizza</b> <i>Jersey Tomato, Fresh Mozzarella Sliced Soppressata</i>	\$20
<b>Arugula Pizza</b> <i>Jersey Cherry Tomato, Fresh Mozzarella Arugula, Garlic, Balsamic Vinaigrette</i>	\$20
<b>Cheesesteak Pizza</b> <i>PA grass fed beef, onion, beer cheese</i>	\$20

# Sandwiches

<b>Buttermilk Fried Chicken Sandwich</b> <i>buttermilk fried chicken shaved romaine, pickle aioli chili puree, Vermont cheddar</i>	\$22
<b>Classic Cheesesteak</b> <i>shaved PA grass fed beef Cooper Sharp American fried onions, Ba Le roll</i>	\$23
<b>Mulberry Burger</b> <i>grass fed 4oz double patty, cheddar shaved onions, shaved lettuce Lost Bread pretzel bun, 'Special Sauce' Make it 'Impossible' +\$2</i>	\$24
<b>Breakfast Sandwich</b> <i>bacon, eggs, Cooper Sharp American Lost Bread Co. bun</i>	\$15

# Dessert

<b>Tiramisu</b>	\$12
<b>Ice Cream Sandwich</b>	\$10
<b>Vanilla Panna Cotta</b>	\$10

# the Mulberry



## Small Plates

<b>Avocado Toast</b> <i>Lost Bread Co. milk bread, tomato, chervil</i>	\$14
<b>Jerk Marinated Wings</b> <i>Jameson Buffalo or Cilantro Lime</i>	\$21
<b>Elote Dip</b> <i>Hunter's Farm NJ corn, cotija cheese red onion, housemade flatbread</i>	\$20
<b>Fried RI Calamari</b> <i>mixed green citrus salad, watermelon raddish charred orange puree</i>	\$15
<b>Fried Cauliflower</b> <i>honey sriracha sauce, sesame scallion, tempura</i>	\$13
<b>Deviled Eggs</b> <i>pepperoncini, pickled onion, chervil</i>	\$12
<b>Cheese and Charcuterie Board</b> <i>smoked duck roulade, duck &amp; pork rillettes Jasper Hill cheese, Lost Bread Co. breads</i>	\$23
<b>Cast Iron Mac &amp; Cheese</b>	\$10
<b>French Fries</b> <i>'Special Sauce', herb salt Add Parmesan Truffle +\$1</i>	\$10

## Brunch

<b>Crab Benedict</b> <i>chili arbol hollandaise, house made English muffin</i>	\$24
<b>Classic Breakfast</b> <i>2 eggs any way, home fries, toast home made sausage</i>	\$15
<b>Berry French Toast</b> <i>Lost Bread Co. milk bread, berry jam whipped cream</i>	\$16
<b>Biscuits &amp; Gravy</b> <i>House made Cheddar Scallion Biscuit, Veggie Gravy, 2 Eggs any style add Bacon \$4 .</i>	\$21
<b>Steak and Eggs</b> <i>8oz Hanger steak, 2 eggs any way home fries</i>	\$28

## Sides

<b>Home Fries</b>	\$7
<b>Bacon or Sausage</b>	\$7
<b>Toast</b>	\$3

Menu curated by Chef Andy Tessier

Consuming raw or undercooked foods may increase risk of illness

