the Mulberry

Soups and Salads

Clam Chowder $13
clams, celery, potato, onion, bacon bits

Caesar Salad $19
romaine, focaccia croutons
parmesan, frico
add grilled chicken +$9
add salmon +$12 add shrimp +$12

Burrata Salad $16
spring mix, watermelon radish
candy pecans, honey-lemon vinaigrette
cranberry jam

Beet Salad $14
golden beets, honey whipped cashew ricotta
arugula, cherry tomato, roasted cashew

Pizza

Margherita Pizza $18
Jersey Tomato, Fresh Mozzarella, Pesto

Soppressata Pizza $20
Jersey Tomato, Fresh Mozzarella
Sliced Soppressata

Arugula Pizza $20
Jersey Cherry Tomato, Fresh Mozzarella
Arugula, Garlic, Balsamic Vinaigrette

Cheesesteak Pizza $20
PA grass fed beef, onion, beer cheese
scallions

Sandwiches

Fried Chicken Sandwich $24
buttermilk fried chicken, pickled jalapeño
sliced pickles, cabbage, pickle aioli
chili puree, Vermont cheddar

Classic Cheesesteak $23
shaved PA grass fed beef
Cooper Sharp American
fried onions, Ba Le roll

Mulberry Burger $24
Brioche bun, 'Special Sauce'
grass fed 4oz double patty, cheddar,
shaved onions,shaved lettuce
Make it 'Impossible +$2

Pulled Pork Sandwich $20
garlic/rosemary rubbed pork shoulder
broccoli rabe, provolone, garlic spread

Small Plates

Grilled Octopus $18
Roasted root vegetable, salsa matcha, turnips

Salmon Ceviche $18
salmon, coconut milk, cucumber, red onion
fresno pepper, cherry tomato, chervil

Jerk Marinated Wings $21
Jameson Buffalo or Cilantro Lime

Buffalo Chicken Dip $20
diced chicken, Jameson Buffalo sauce
blue cheese, housemade flatbread

Fried RI Calamari $15
mixed green citrus salad, watermelon raddish
charred orange puree

Fried Cauliflower $13
honey sriracha sauce, sesame
scallion, tempura

Deviled Eggs $12
pepperoncini, pickled onion, chervil

Cheese and Charcuterie Board $23
soppressata, smoked salmon rillettess
Jasper Hill cheese, Lost Bread Co. breads

Cast Iron Mac & Cheese $13
mornay sauce, cheddar, bread crumbs
add lobster +$10, add truffle $7

French Fries $10
'Special Sauce', herb salt
Add Parmesan Truffle +$1

Chicken Meatballs $17
marinara sauce, basil, parmesan
chervil, toasted focaccia

Entrées

Pan Roasted Salmon $23
Beurre blanc saffron sauce, quinoa
pepita crumbs, roast honeynut squash

Crab Spaghetti $27
crab meat, garlic, Fresno peppers
cherry tomato, bread crumbs

Hanger Steak Frites $28
8oz Black Rock Farms Hanger steak
garlic parmesan butter, frites

Dessert

Ice Cream Sandwich $10 - Beignets & Ice Cream $13

Menu curated by Chef Andy Tessier

Consuming raw or undercooked foods may increase risk of illness