

the Mulberry



Soup and Salad

- Chicken Dumpling Soup** \$12
*pulled chicken, red onion
Pâte à Choux dumplings*
- Caesar Salad** \$19
*romaine, focaccia croutons
parmesan, frico
add grilled chicken +\$9
add salmon +\$12
add shrimp +\$12*
- Couscous Burrata Salad** \$16
*lemon vinaigrette, cherry tomato
avocado, basil, almonds*

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

Sandwiches

- Fried Chicken Sandwich** \$24
*buttermilk fried chicken, pickled jalapeño
sliced pickles, shaved romaine, 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
*Lost Bread pretzel bun, 'Special Sauce'
grass fed 4oz double patty, cheddar,
shaved onions, shaved lettuce
Make it 'Impossible' +\$2*
- Eggplant Parm** \$21
tomato, mozzarella, pesto, arugula

Small Plates

- Grilled Octopus** \$16
Roasted root vegetable, salsa matcha, turnips
- Jerk Marinated Wings** \$21
Jameson Buffalo or Cilantro Lime
- Buffalo Chicken Dip** \$20
*diced chicken, Jameson Buffalo sauce
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
*smoked coppa, duck and pork rillettes
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 Seared Salmon** \$25
*cauliflower purée, curry steak cauliflower
arugula, cherry tomato, lemon vinaigrette*
- Crab Spaghetti** \$27
*crab meat, garlic, Fresno peppers
cherry tomato, bread crumbs*
- Oxtail Pappardelle** \$27
*red wine braised oxtail, house rolled pasta
parmesan*
- Hanger Steak Frites** \$28
*8oz Black Rock Farms Hanger steak
garlic parmesan butter, frites*

Dessert

Tiramisu \$12 - Ice Cream Sandwich \$10 - Panna Cotta \$10

Menu curated by Chef Andy Tessier

Consuming raw or undercooked foods may increase risk of illness

