

# 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*

**Fall Burrata** \$15

*Acadian lettuce, sherry vinaigrette  
red wine poached pears, pecan*

## 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** \$23

*buttermilk fried chicken  
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*

**Elote Dip** \$20

*Hunter's Farm NJ corn, cotija cheese  
red onion, 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 rillettess  
Jasper Hill cheese, Lost Bread Co. breads*

**Cast Iron Mac & Cheese** \$10

**French Fries** \$10

*'Special Sauce', herb salt  
Add Parmesan Truffle +\$1*

## Entrées

**Curry Mussels** \$25

*Blue Bay mussels, acorn squash  
carrots, coconut curry sauce, Lost bread*

**Sweet Potato Gnocchi** \$26

*diced squash, brown butter, sage  
banyuls, amaretti crumble*

**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

