



BACKYARD GRILL MENU

\$55 PER PERSON

FIRST COURSE

FAMILY STYLE

POLIPO

grilled octopus, olive tapenade, fregola

JERSEY MISTA

mixed greens, local jersey produce, moscato vinaigrette

PROSCIUTTO E MELON

24 mo. prosciutto di parma, fresh mozzarella



SECOND COURSE

FAMILY STYLE

MIXED GRILL

marinated sirloin flap, pork belly, whole chicken, chimichurri, charred corn
smoked potato salad



DOLCI

MORINI S'MORE

graham cracker crumble, chocolate ganache, toasted meringue

FEATURED BEVERAGES

WILD BILL'S SODA 2.75

choice of black cherry, root beer, birch beer, dr. bill's

WATERMELON SMASH 15

tequila, watermelon, basil, lime

NEGRONI CLASSICO 15

tanqueray gin, campari, sweet vermouth

FEATURED BEERS 7

choice of moretti lager, stella artois, or anchor brewing steam lager

FEATURED WINES

GLASS | BOTTLE

PROSECCO, BISOL 'JEIO' 11 | 45

SAUVIGNON BLANC, ATTEMS 2017 12 | 45

CHARDONNAY, ANTINORI 'BRAMITO DELLA SALA' 2018 14 | 55

NERELLO MASCALESE ROSÉ, FEUDO MONTONI 2020 11 | 40

MONTEPULCIANO, UMANI RONCHI 'PODERE' 2017 12 | 45

SUPER TUSCAN, SETTE CIELI 'YANTRA' 2018 15 | 60

BARBARESCO, RENATO FENOCCHIO 2015 80

BRUNELLO DI MONTALCINO, ALBATRETI 2014 100

CABERNET SAUVIGNON, CAKEBREAD 2017 135

FULL WINE & BEVERAGE LIST AVAILABLE UPON REQUEST

EXECUTIVE CHEF Bill Dorrler



CHEF DI CUCINA Jamie Metzger