

Joseph's

Starters

GF	Prince Edward Island Mussels	10
	<i>Chablis, garlic parsley butter</i>	
	Crab Cakes	12
	<i>With boursin cheese, lump crab meat, basil aioli, sweet corn</i>	
GF	Shrimp and Avocado Cocktail	13
	<i>Cucumber horseradish aioli</i>	
	Artisinal Cheese Board	18
	<i>3 cheeses, local honey, dried fruits and walnuts</i>	
	<i>Add charcuterie \$3</i>	
	Crispy Calamari Rings	11
	<i>Cherry peppers, tomato basil sauce</i>	
GF	Peppercorn Crusted Tuna	12
	<i>Oven cured tomato, salsa verde, arugula</i>	
	———— Flat Bread ————	
	Caprese	10
	<i>Oven cured tomato, arugula, fresh mozzarella</i>	
	Grilled Chicken	10
	<i>Mushrooms, gorgonzola cheese</i>	
	———— Bruschetta ————	
	Fresh Mozzarella	10
	<i>Fresh mozzarella, heirloom cherry tomato, imported prosciutto</i>	
	Hummus	9
	<i>Avocado, caramelized onion</i>	

Salads

GF	Caprese	10
	<i>Buffalo di mozzarella, heirloom tomato, evoo, aged balsamic vinegar</i>	
	Caesar	8
	<i>Romaine hearts, croutons, garlic parmesan dressing</i>	
GF	Field Greens	7
	<i>Grape tomatoes, red onions, balsamic dressing</i>	

Pasta

Fresh, house made pasta

	Lobster & Sweet Corn Carbonara	28
	<i>peas, parmesan cheese</i>	
	Potato Gnocchi	16
	<i>Bacon, peas, sage butter, asiago cheese</i>	
	Shrimp and Crab	25
	<i>Linguine, heirloom tomato, basil butter</i>	
	Sausage and Peppers	16
	<i>Rigatoni, sweet Italian sausage, baby spinach, whipped ricotta</i>	

Main

	Chicken Parmesan	23		12oz NY Strip Steak	33
	<i>Parmesan bread crumb, tomato basil sauce, whipped ricotta, buffalo di mozzarella, wide pasta ribbons</i>			<i>Portobello mushroom fries, merlot steak sauce,</i>	
	Porcini Dusted Chicken Marsala	19		GF 8 oz Filet Mignon	34
	<i>Wild mushrooms, rich marsala wine sauce</i>			<i>Cipollini onions, gorgonzola dolce, with merlot steak sauce</i>	
	Grilled Chicken Breast	16		Flounder Francaise	27
	<i>with roasted garlic, cauliflower couscous, sweet corn salad, & salsa verde</i>			<i>Crab and heirloom tomato, butter, cauliflower cous cous</i>	
	Naked Eggplant Rollatini	18		GF Salmon Piccata	26
	<i>Grilled stuffed with whipped ricotta, buffalo di mozzarella, tomato basil sauce, wide pasta ribbons</i>			<i>Pan roasted Scottish salmon, lemon caper butter sauce, Tuscan white beans, spinach</i>	
	Beef Short Rib	29		Lemon Crusted Chilean Sea Bass	31
	<i>Braised in Renault's Garden State Red, with caramelized cipollini onions</i>			<i>With heirloom tomato, fregola, fennel corn broth</i>	
GF	Stuffed Veal Saltimbocca	27		Shrimp and Scallops	26
	<i>Rolled with sage prosciutto, sharp provolone, rich chianti sauce</i>			<i>Moroccan spiced, with cauliflower couscous, sweet corn salad</i>	
				GF Grilled Rack of Lamb	34
				<i>Italian sausage, white beans, salsa verde</i>	

\$6 Fee for sharing
 Chef Recommendations

GF - Gluten Free