

TO START

FALAFEL <i>chickpeas, garlic, onion, parsley, cilantro Mediterranean mix, tahini, harissa</i>	13	CHEESE & CHARCUTERIE PLATTER <i>chef's selection of fine meats & cheeses, assorted accoutrements, Essex baguette</i>	14
VEGGIE SPRING ROLL <i>cabbage, carrots, mushrooms, scallions sweet chili sauce</i>	13	FRIED CAULIFLOWER <i>chickpea tempura, curry sauce, tamarind glaze herb tomato sauce, candied pecans</i>	14
SAMOSA BITES <i>potatoes, carrots, peas, onion, cilantro asian tamarind glaze</i>	14	SZECHUAN SHISHITO & BRUSSELS DUO <i>shishito peppers, brussels sprouts, szechuan sauce candied pecans, sesame seeds</i>	15
ESSEX DIP TRIO <i>pimento cheese, guacamole feta-yogurt, Essex baguette</i>	13	*BEEF CARPACCIO <i>shaved tenderloin, shallots, arugula, radish shaved parmesan, sherry vinaigrette</i>	18
HUMMUS <i>chickpeas, garlic, Essex baguette</i>	13	MEDITERRANEAN DIP TRIO <i>hummus, tzatziki, spicy eggplant & butternut squash salad, Essex baguette</i>	13
ZUCCHINI CRISPS <i>breaded zucchini crisps over feta yogurt</i>	13		

FROM THE GARDEN

WARM BRUSSELS SPROUT CAESAR <i>house-made bread crumbs, parmesan herbs, asiago caesar dressing</i>	14	ROASTED BEET <i>arugula, korean pears, candied pecans feta-yogurt, shaved parmesan, sherry vinaigrette</i>	15
KALE & APPLE <i>brussels sprouts, red cabbage, kale, candied pecans golden raisins, dried cranberries, gouda granny smith apples, apple cider vinaigrette</i>	14	GINGER WEDGE <i>artisan mixed greens, cucumber, tomato scallions, candied pecans, sesame seeds wonton chips, ginger dressing</i>	14
FRESH MARKET SALAD <i>cucumber, tomato, avocado, red onion artichoke hearts, mediterranean olives feta, zaatar, parsley, Greek vinaigrette</i>	15	ASIAN CHICKEN SALAD <i>napa cabbage, red cabbage, avocado, scallions sliced chicken, chopped peanuts, candied pecans cilantro, wonton chips, szechuan sauce asian dressing</i>	15

add Mediterranean chicken skewer \$5, shrimp skewer \$7, *churrasco skewer \$10

FLATBREADS

WHITE GARLIC <i>garlic cream sauce, mozzarella, shaved parmesan, crushed pistachios arugula salad, lemon Greek dressing</i>	15	WILD MUSHROOM <i>garlic cream sauce, truffle oil, mozzarella herb ricotta, caramelized onion, parsley wild mushroom blend</i>	16
SAUSAGE BACON HAM PEPPERONI <i>tomato sauce, mozzarella, herb ricotta sausage, bacon, ham, pepperoni</i>	15	BRAISED SHORT RIB <i>garlic cream sauce, mozzarella, herb ricotta caramelized onion purée, shaved parmesan</i>	16
EGGPLANT & BUTTERNUT SQUASH <i>herb ricotta, roasted eggplant, butternut squash kale and apple salad</i>	15	ESSEX MARGHERITA <i>tomato sauce, fresh mozzarella basil pesto, oven-roasted tomato</i>	15
PROSCIUTTO & ARUGULA <i>fig spread, caramelized onion, mozzarella herb ricotta, arugula, prosciutto, shaved parmesan crushed pistachios, garlic drizzle</i>	16	FRIED CAULIFLOWER <i>tahini sauce, caramelized onion, feta, zaatar crushed pistachios, micro parsley</i>	15

We reserve a right to add a 20% service charge during special holidays and for parties of 6 or more.

*These items are served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Especially, if you have certain medical conditions.

FROM THE FIELD

*LAMB CHOP LOLLIPOPS	23	*EYE OF RIBEYE	26
<i>grilled lamb chops over tzatziki, olive oil</i>		<i>6oz ribeye, peppercorn sauce, brussels sprouts</i>	
<i>roasted fingerling potatoes</i>		<i>roasted fingerling potatoes</i>	
*ASIAN STYLE SKIRT STEAK	16	*CHURRASCO	20
<i>szechuan sauce, parsnip purée</i>		<i>chimichurri sauce, hanger steak, alfredo sauce</i>	
<i>candied pecans, cilantro</i>		<i>roasted fingerling potatoes</i>	
NAKED LAMB KEFTA	18	SHORT RIB SOPECITOS	16
<i>house-ground lamb & beef blend, tzatziki sauce</i>		<i>over corn sopes, queso fresco, tomatillo salsa</i>	
<i>mediterranean salad, crushed pistachios</i>		<i>red pepper salsa, micro cilantro</i>	
CHICKEN DIM SUM	14	SHORT RIB RAVIOLI	17
<i>steamed wontons stuffed with garlic, carrots</i>		<i>house-made ravioli, demi-glace, shaved parmesan</i>	
<i>onion, chicken, served with a sesame soy sauce</i>		<i>roasted pearl onions, carrots, olive oil</i>	
POTATO GNOCCHI	13	BUTTER CHICKEN	17
<i>mushrooms, green pea purée</i>		<i>chicken marinated in indian spices, micro cilantro</i>	
<i>brown butter sauce, shaved parmesan</i>		<i>herb tomato sauce, Essex baguette</i>	
SHORT RIB SLIDERS	16	MEDITERRANEAN CHICKEN SKEWERS	17
<i>braised short rib, garlic aioli</i>		<i>grilled chicken skewers, tzatziki</i>	
<i>served on a brioche bun</i>		<i>roasted fingerling potatoes</i>	
PAD THAI	15	PORK BELLY SLIDERS	16
<i>rice noodles, peanuts, bean sprouts, scallions</i>		<i>kimchi, garlic aioli, szechuan sauce, sesame seeds</i>	
<i>add chicken \$3, shrimp \$5</i>		<i>cucumber-radish-carrot salad, brioche bun</i>	
LAMB KEFTA SLIDERS	15	BUFFALO CHICKEN SLIDERS	15
<i>house-ground lamb & beef blend, hummus</i>		<i>honey buffalo sauce, essex slaw, blue cheese</i>	
<i>harissa, Mediterranean mix, parsley</i>		<i>served on a brioche bun</i>	
<i>served on a brioche bun</i>		VEAL MEATBALL	17
SHAWARMA PITA	15	<i>tomato sauce, whipped herb ricotta</i>	
<i>Choice of chicken or lamb/beef combo</i>		<i>shaved parmesan, scallions</i>	
<i>shawarma, red cabbage slaw, tahini, harissa,</i>			
<i>house-made pocket pita</i>			

OFF THE DOCK

KOREAN BBQ SHRIMP TACOS	16	*SPICY TUNA TAR-TAR	17
<i>house-made corn tortillas, gonzo sauce</i>		<i>spicy tuna, Mediterranean salad, garlic aioli</i>	
<i>tomatillo salsa, red pepper salsa, avocado mousse</i>		<i>avocado mousse, masago, micro cilantro</i>	
<i>micro cilantro, queso fresco</i>		<i>wonton chips, relish</i>	
GRILLED OCTOPUS	18	FISH & CHIPS	18
<i>white bean purée, fresh herb dressing</i>		<i>catch of the day fried, served with French fries</i>	
COCONUT CURRY MUSSELS	17	<i>house-made tartar sauce</i>	
<i>yellow coconut curry, sundried tomato</i>		SZECHUAN SHRIMP	19
<i>cilantro, Essex baguette</i>		<i>breaded shrimp, Asian-style vegetable medley,</i>	
BANG BANG GROUPE	19	<i>white rice</i>	
<i>fresh local grouper, spicy mayo, scallions</i>		COCONUT CURRY SHRIMP	19
<i>Szechuan sauce, sesame seeds, kim-chi glaze</i>		<i>white rice, green peas, carrots, cilantro</i>	
*TUNA POKE TACOS	16	<i>shaved coconut, shitake mushrooms</i>	
<i>ahi tuna, wonton chips, avocado mousse</i>		*GRILLED SALMON	27
<i>ponzu, olive oil, seaweed salad, micro greens</i>		<i>artichoke hearts, mushrooms, parsnip puree</i>	
FRIED CALAMARI	15	<i>roasted fingerling potatoes</i>	
<i>fried rings and tentacles, marinara sauce</i>		SHRIMP & GRITS	18
<i>garlic aioli</i>		<i>creamy grits, shrimp, creole sauce,</i>	
LOBSTER MAC & CHEESE	19	<i>andouille sausage, red peppers, onions</i>	
<i>lobster claws and tails, asiago,</i>		<i>chives, shaved parmesan</i>	
<i>cheddar, shaved parmesan</i>		SHRIMP SCAMPI	17
CAULIFLOWER & SCALLOPS	26	<i>jumbo shrimp, lemon garlic cream, fresh parsley</i>	
<i>pan seared sea scallops, fried cauliflower</i>		LOBSTER ROLL	23
<i>creole sauce, green pea emulsion</i>		<i>mayonnaise, scallions, lemon, French fries</i>	
<i>cauliflower purée, crushed pistachios</i>			

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