

QUICK BITES

"BLT" Skewers with Truffle Cheese	4
Crostini (ea)	2
-Tomato Fresca	
-Smoked Trout & Boursin	
-Squash, Ricotta & Mint	
-Roasted Eggplant Puree	
-Ricotta, Provolone, Honey	
-Mushrooms, Hot Peppers & Garlic	
Marinated Olives	4
Salumi	5

SPECIALS

Carrot Ginger Soup	8
"Wedge" Salad with Lardons, Blue Cheese & Radish	8
"Green" Salad	9
Frisee Salad Smoked Trout Candied Pecans & Creamy Horseradish Dressing	13
Pan Seared Cod with Spring Pea & Mint Purée & Truffle Foam	28
Lamb Chops Persillade with French Lentils & Parsnip Gratin	36
Seared Day Boat Scallops with Bacon & Mustard Vinaigrette over Wilted Bibb Lettuce	32
Carrot Cake	8

STARTERS

Grilled Caesar Salad	9
ONE 53 House Salad	6
"Wedge" Salad with Lardons, Blue Cheese & Radish	8
Sweetbreads	14
Seared Foie Gras Sauternes, Ch. Doisy Daene	19 15
Cheese Plate	16
Roasted Shrimp Cocktail	14
Mussels in Tomato-Wine Broth with Garlic Toast with Andouille Sausage	13 16
Escargot en Crouete	12

PASTA

Sautéed Shrimp with Roasted Garlic over Angel Hair	23
Spring Vegetable Risotto	23
Tortellini with Cherry Tomato, Broccoli Rabe & Roasted Red Peppers with Sausage	23 26
Asparagus Ravioli with Morel Mushrooms	26
House-Made Cavatelli with Wild Mushroom-Short Rib Bolognese	24
<i>*All pastas made fresh daily at Lucy's Ravioli Kitchen</i>	

SIDES

Hand-cut French Fries with House Truffle Mayo	6 9
*Roasted "Hot" Peppers, Garlic & Mushrooms	6
*Sautéed Greens with Garlic & EVOO	7
*French Lentils	8
Broccoli Rabe & Sausage	12
Roasted Cauliflower & Golden Raisins	9
Mac & Cheese	9
<i>*may be substituted for fries</i>	

GRILL

Choice: Spicy Pepper Butter, Herb Butter, Chimichurri Sauce or Blackened	
Char-Grilled Strip Steak (Painted Hills)	38
Char-Grilled Flat Iron (Painted Hills)	24
Char-Grilled Double Cut Pork Chop	26
Char-Grilled Fish of the Day m/p	

All Grilled Dishes Served with Hand-cut Fries & Field Greens	
Rossini Burger Kobe Beef, Seared Foie Gras, Black Truffle Cheese, Truffle Mayo, Mushrooms in Madeira on Brioche	35
ONE 53 Burger Cheese	15 16
first field "Jersey Ketchup"	1

rare - cool, raw center medium rare - warm, pink with red center
medium - warm, pink center medium well - hint of pink
well - no pink

****We do not guarantee the tenderness or quality
of any steak cooked medium well or beyond.**

COOKTOP

Flounder Provençale	26
Crispy Organic Salmon with Spinach, Squash Puree & Poached Onion Confit	25
Chicken Milanese over Arugula with Tomato Fresca	21
Chicken in Riesling with Mushrooms, Fennel & Lardons (Griggstown Quail Farm)	26
Pan Seared Cod with with Spring Pea & Mint Purée & Truffle Foam	28
Seared Day Boat Scallops with Bacon & Mustard Vinaigrette over Wilted Bibb Lettuce	32