

Dinner

FOR THE TABLE

all are for two: sharing is a basic component of human interaction responsible for strengthening social ties

ARTICHOKE & SPINACH DIP

corn tortilla chips 11

BUTCHERS BLOCK

salami, sopressata, proscuitto, truffle ham, artisanal bread, marinated olives 16

SAUSAGE PLATTER

3 styles of chef's house-made sausage, cucumber & red pepper refreshment 14

FARMERS CHEESE PLATE

maytag blue, humbolt fog, truffle tremor, midnight moon, tillamock cheddar, artisanal bread, truffle honey 18

TICE COLD BITES

using fresh ingredients from local producers including our own Kitchen Garden. Items change to highlight what is best in season

SIMPLE SALAD

mixed greens, grilled peaches, cucumbers, raw red onions, aged balsamic, olive oil 10

TICE APPLE SALAD

depiero's farm red delicious & granny smith apples, baby mixed greens, toasted pecans, honey apple vinaigrette 11

WATERMELON SALAD

baby arugula, shaved fennel, feta cheese, champagne vinaigrette 10

CAPRESE ANTIPASTO

mozzarella di buffalo, jersey beef steak tomatoes, basil oil, aged balsamic, micro basil 12

CHOPPED ROMAINE

garlic croutons, shaved parmesan, classic caesar dressing 10

TICE WARM BITES

sizzling, savoring, sharing

VEGAN CORN CHOWDER

jersey corn, fried shallots, roasted jalepeno 7

CRAB CAKES

black bean & jersey corn salsa, lime cilantro aioli 14

FRIED GREEN TOMATOES

jersey green tomatoes, red pepper romesco, micro basil 10

CRISPY CALAMARI

cherry peppers, lemon supreme, red onion, cherry pepper aioli 14

STEAMED P.E.I. MUSSELS

prince edward island mussels, garlic, white wine, arugula, lemon beurre blanc, sourdough 12

SIGNATURE

COCKTAILS

NIGHT AT WOODCLIFF

absolut peach, passion fruit puree, cranberry 9

CONNECTION

ciroc coco, cranberry, grapefruit, elderflower liqueur 11

KIR ROYALE

champagne & raspberry liqueur 9

TICE TEA

firefly sweet tea vodka, garden fresh mint, lemonade 9

FRANGOLINA

prosecco & wild strawberry puree 9

CLASSIC COCKTAILS

MANHATTAN

shaken or stirred? makers mark, italian vermouth, house bitters 12

MINT JULEP

kentucky bourbon, garden mint, maple infused sugar syrup 10

COSMOPOLITAN

grey goose, cranberry, lime 12

BLOOD ORANGE DROP

stoli orange, fresh blood orange, lime & lemon 10

HOPS & BARLEY

Craft Beer Flight Trio 12

New Jersey Seasonal 5.5

Speakeasy Craft 5.5

"Secret Brew" 5.5

Sam Adams Seasonal 6.5

Stella Artois 6.5

Blue Moon 6.5

Guinness 6.5

Miller Lite 5.5

REFRESHMENTS

Saratoga Still 4

Saratoga Sparkling 4

Assorted Soft Drinks 3

Raspberry | Green Tea 3

We have developed strong relationships with local & regional producers of sustainable food & beverage products to craft innovative meals that embody the creative spirit of New Jersey.

PASTAS & GRAINS

MAC "N" CHEESE

chef's secret southern recipe, corkscrew pasta, panko parmesan bread crumbs 16

CAVATELLI & SAUSAGE

house sweet italian sausage, broccoli, shaved parmesan 18

MEAT & FISH

our steaks & fish are locally sourced chicken is hormone free
rare - very red, cool center | medium rare - red, warm center
medium - pink center | medium well - slightly pink |
well - cooked through

MURRAY FARMS CHICKEN

roasted "murray's farm" half chicken, whipped potatoes, asparagus, sage & rosemary au jus 21

BRAISED DUCK LEGS

hudson valley duck, yukon gold potato, baby root vegetables 23

SEARED GROUPEL

seared grouper, watermelon & jalepeno broth, braised kale 24

PECAN ENCRUSTED ATLANTIC SALMON

maple sweet potato puree, sauteed green beans 23

RAINBOW TROUT

roasted, poached scalloped potato, sauteed spinach, lemon zest, saffron buerre blanc 24

GRILLED DOUBLE CUT PORK CHOP

grilled peach, arugula, pickled red onion, aged balsamic 28

GRILLED FILET MIGNON

10 oz prime filet mignon, asparagus, signature steak sauce 30

GRILLED PRIME NY STRIP

12 oz prime ny strip, asparagus, signature steak sauce 32

PLANTS

100% vegetarian | gluten free options available

THREE BEAN CASSOULET

cannelloni, cranberry, navy beans, fennel, carrots, onion, garlic, celery root 17

RATATOUILLE

zucchini, squash, eggplant, onions, carrots, fennel 16

SIDES

a little extra to enhance your meal

WHIPPED POTATO | WHIPPED SWEET POTATO 6

SAUTEED GREEN BEANS | GRILLED ASPARAGUS 7

SAUTEED SPINACH | BRAISED KALE 8

WINE FLIGHTS

RED TASTING

pinot noir, cabernet merlot 12

WHITE TASTING

sauvignon blanc, pinot grigio, chardonnay 12

SPARKLING

Chandon Brut

california 7 | 32

La Marca Prosecco

trevisa, italy 9 | 37

SWEET & SAVORY

Chateau St. Michelle

riesling, washington 8 | 35

Erath Vineyards

pinot noir, oregon 12 | 40

Mirassou

pinot noir, california 8 | 35

CRISP & REFRESHING

Beringer's Founders

white zinfandel, california 7 | 28

Brancott

sauvignon blanc, new zealand 9 | 35

Esk Sauvignon Blanc

marlborough, new zealand 11 | 41

Stellina di Notte

pinot grigio, italy 9 | 35

SMOOTH & LUSCIOUS

14 Hands Cabernet

columbia valley, California 8 | 32

Beringer's Founders

cabernet, california 7 | 29

Mirassou

chardonnay, california 8 | 35

Oberon, Cabernet

napa county, california 15 | 59

BOLD & RICH

Kendall Jackson Reserve

chardonnay, california 9 | 36

Thorny Rose Red Blend

columbia valley, washington 8 | 32

Gascon

malbec, argentina 9 | 37

Pensfold

shiraz, australia 11 | 44

Chateau St. Jean

merlot, california 8 | 33

Louis Martini

cabernet, california 11 | 42