

Nicole's Ten

“Best of New Jersey” small plate experience – Sample original, award-winning dishes paired with local craft brews

Lobster Mac & Cheese – 11.

Nicole's award winning blend of 6-artisan chesses, roasted lobster, prosciutto de parma, braised shallots, Napa Cellars Chardonnay braised spinach, & tri-colored rotini & toasted fregula flurried with lemon herbed panko & tobacco onion oreganatta

Hakka Crab Cakes – 10.

Asian & Indian flavors mingle with a touch of Maryland in these award winning lump crab cakes, rich with sweet & savory elements alongside a grained-champagne Siracha sauce

Drunken Sliders – 12.

Grilled, ground 'kobe' (black wagyu) & wild boar with cranberried old vine zinfandel, herbs d'provence, topped with creamy Havarti, smoked maple-pepper bacon & summer peach BBQ bourbon gloss served on a pretzel roll. Voted on of the 10 best burgers in New Jersey – 2012 NJ Wine & Food Festival

Sharkbite Calamari – 10.

Flash fried calamari tossed with clover honey balsamic, peppadews, baby arugula & broken feta

Slow Your Egg Roll – 9.

This modern crisp on tradition is filled with slow apple & St. Bernadus braised pork belly & Asian celery-applewood slaw in a savory egg flute serviced with soy sweet chili rice vinegar

Local Craft Beer Flight – 12.

Four 4oz. pours of locally brewed craft beers paired with each award winning small plate