the Mulberry

Soup and Salad

Chicken Dumpling Soup $12
pulled chicken, red onion
Pâte á Choux dumplings

Caesar Salad $19
romaine, focaccia croutons
parmesan, frico
add grilled chicken +$9
add salmon +$12
add shrimp +$12

Couscous Burrata Salad $16
lemon vinaigrette, cherry tomato
avocado, basil, almonds

Pizza

Margherita Pizza $18
Jersey Tomato, Fresh Mozzarella, Pesto

Soppressata Pizza $20
Jersey Tomato, Fresh Mozzarella
Sliced Soppressata

Arugula Pizza $20
Jersey Cherry Tomato, Fresh Mozzarella
Arugula, Garlic, Balsamic Vinaigrette

Cheesesteak Pizza $20
PA grass fed beef, onion, beer cheese
scallions

Sandwiches

Fried Chicken Sandwich $24
buttermilk fried chicken, pickled jalapeño
sliced pickles, cabbage, pickle aioli
chili puree, Vermont cheddar

Classic Cheesesteak $23
shaved PA grass fed beef
Cooper Sharp American
fried onions, Ba Le roll

Mulberry Burger $24
Brioche bun, 'Special Sauce'
grass fed 4oz double patty, cheddar,
shaved onions,shaved lettuce
Make it 'Impossible +$2

Eggplant Parm $21
tomato. mozzarella, pesto, arugula

Small Plates

Grilled Octopus $18
Roasted root vegetable, salsa matcha, turnips

Jerk Marinated Wings $21
Jameson Buffalo or Cilantro Lime

Buffalo Chicken Dip $20
diced chicken, Jameson Buffalo sauce
housemade flatbread

Fried RI Calamari $15
mixed green citrus salad, watermelon raddish
charred orange puree

Fried Cauliflower $13
honey sriracha sauce, sesame
scallion, tempura

Deviled Eggs $12
pepperoncini, pickled onion, chervil

Cheese and Charcuterie Board $23
smoked coppa, smoked salmon rillettess
Jasper Hill cheese, Lost Bread Co. breads

Cast Iron Mac & Cheese $13
mornay sauce, cheddar, bread crumbs
add lobster +$10, add truffle $7

French Fries $10
'Special Sauce', herb salt
Add Parmesan Truffle +$1

Chicken Meatballs $17
marinara sauce, basil, parmesan
chervil, toasted focaccia

Entrées

Pan Seared Salmon $25
cauiliflower purée, curry steak cauiliflower
arugula, cherry tomato, lemon vinaigrette

Crab Spaghetti $27
crab meat, garlic, Fresno peppers
cherry tomato, bread crumbs

Oxtail Pappardelle $27
red wine braised oxtail, house rolled pasta
parmesan

Hanger Steak Frites $28
8oz Black Rock Farms Hanger steak
garlic parmesan butter, frites

Dessert

Ice Cream Sandwich $10 - Panna Cotta $10

Menu curated by Chef Andy Tessier

Consuming raw or undercooked foods may increase risk of illness