



# RESTAURANT & PUB

## DINNER & DRINKS

Nº 1 - SOUTH UNION AVENUE  
CRANFORD NEW JERSEY 07016  
f @ • CRANFORDHOTEL.COM

### SNACKS

- GUACAMOLE** // made to order, cilantro, onions, jalapeños ▼G7
- MARINATED OLIVES** // citrus zest, rosemary ▼G8
- HOTEL HUMMUS** // roasted grapes, mint, smoked pimento ▼7
- SPINACH DIP** // three-cheese blend, corn chips G7
- WHIPPED RICOTTA** // garlic confit, pepper, toast points ▼9
- CRISPY BRUSSELS SPROUTS** // parmesan, bacon lardons, lemon, pomegranate seeds 9

### CHEESE PLATE

ROTATING SELECTION OF 3 \$16  
seasonal jam, crostini, local honey

### APPETIZER

- SOUP DAY** // seasonal preparation
- FRENCH ONION** // caramelized onions, gruyère, crouton 7
- HOTEL NACHOS** // beef chili, cotija cheese, onions, jalapeños, tomatoes, sour cream, cilantro 11
- DISCO POUTINE** // braised brisket, gruyère, gravy, sour cream, chives 11
- NOLA MUSSELS** // Tasso ham, cajun spice blend, white wine, toasted bread 14
- WINGS** // buttery buffalo or coffee-scented bbq, bleu cheese purée, celery-carrot slaw G9/15
- FRIED CALAMARI** // marinara sauce, lemon 13
- FINGERS** // whole-grain honey mustard 10

### GREENS & GRAIN

- ARUGULA** // arugula & frisée mix, butternut squash, granny smith apples, toasted pumpkin seeds, apple-cider vinaigrette ▼G12
- CAESAR** // romaine, parmesan, shaved eggs, brioche croutons 9
- MIXED HOUSE GREENS** // shaved cucumbers, cherry tomatoes, fine herbs, honey-balsamic vinaigrette ▼G10
- WALDORF** // radicchio, arugula, frisée, walnuts, apples, celery, grapes, bacon, creamy lemon-thyme dressing G12
- WARM FARRO BOWL** // kale, sliced almonds, apples, squash, parmesan, raisins ▼13

add: salmon \$9, shrimp \$8, crispy pork belly \$5,  
free range chicken breast \$7

### ENTRÉE

- HARVEST RISOTTO** // apples, maitakes mushrooms, walnuts, parmesan, sage, brown butter ▼G18
- WESTER ROSS SALMON** // garlic roasted broccoli rabe, parsnip puree, mustard-dill sauce G24
- BRAISED SHORT RIB OF BEEF** // whipped yukon potatoes, truffled baby carrots, chive-almond pesto G29
- FREE RANGE CHICKEN BREAST** // roasted farmer vegetables, whipped yukon potatoes G24
- DUCK BREAST** // butternut purée, toasted marshmallow, cranberry compote, salsify 26
- BLACKENED SHRIMP & GRITS** // Castle Valley grits, aged white cheddar, Tasso ham, arugula G24

### PIZZA

- THE STANDARD** - marinara, mozzarella 10
- MARGHERITA** - basil pesto, mozzarella, 12  
garlic-roasted tomatoes ▼
- SHEPHERD** - preserved figs, goat cheese, 12  
caramelized onions, arugula ▼
- MIGHTY MEATY** - marinara, sausage, pepperoni, 14  
bacon, mozzarella, red chili flakes
- SPINACH** - spinach, béchamel sauce, three- 12  
cheese blend, truffle oil ▼

#### EXTRAS

pepperoni, sausage, mushrooms, caramelized onions, roasted red peppers, pork belly (\$1 each)

### SANDWICH

- GRILLED REUBEN** // corned beef, sauerkraut, gruyère, russian dressing, rye 13
- ROASTED PORK LOIN** // broccoli rabe, provolone, arugula, garlic aioli, baguette 12
- CHICKEN MELT** // Arcadia lettuce, tomatoes, gruyère, bacon, avocados, caramelized onions, balsamic, Brioche bun 15
- FRENCH DIP** // thinly sliced, gruyère, porcini butter, rosemary beef jus, baguette 15
- GOAT & FIGS** // goat cheese, fig preserves, caramelized onions, rosemary, pumpernickel bread ▼12
- PROSCIUTTO DI PARMA** // our mozzarella, roasted red peppers, arugula, balsamic, olive oil, baguette 13

### "THE" CHEESEBURGER \$14

8 oz. Perrotti's butcher blend

#### CHOOSE

cheddar spread  
aged white cheddar  
provolone  
american  
gruyère  
bleu

#### REQUEST

Arcadia lettuce  
tomatoes  
raw onions

#### ADD

caramelized onions 50¢  
mushrooms 50¢  
bacon \$2  
avocado \$2  
farm's egg \$2

### SIDES \$6

- FRENCH FRIES
- TATER TOTS
- SWEET POTATO FRIES
- MASHED POTATOES
- SEASONAL VEGETABLES
- BAKED POTATO

▼ - vegetarian G - gluten free

• Our products may contain wheat, egg, dairy, soy, or fish allergens; please inform server of any allergies or restrictions.  
• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

# WHITE WINE



<b>SPARKLING WINE, GRUET BRUT</b> green apple, citrus, crisp NV // NEW MEXICO	9 // 32
<b>PROSECCO, PER ORA</b> fruity aroma, floral, clean NV // VENETO, ITALY	9 // 32
<b>RIESLING, CHATEAU STE. MICHELLE</b> crisp apple, subtle minerality, versatile 2016 // COLUMBIA VALLEY, WASHINGTON	7 // 24
<b>SAUVIGNON BLANC, CANYON ROAD</b> fresh citrus, tropical fruits, simple 2017 // CALIFORNIA	6 // 22
<b>SAUVIGNON BLANC, MATUA VALLEY</b> lemon peel, grapefruit, steely 2017 // MARLBOROUGH, NZ	7.5 // 26
<b>PINOT GRIGIO, ECCO DOMANI</b> white flowers, peach, refreshing 2017 // VENETO, ITALY	7 // 24
<b>CHARDONNAY, BLEECKER</b> tropical, apple, slight oak 2017 // CALIFORNIA	7 // 24
<b>CHARDONNAY, KENDALL JACKSON</b> fruit forward, toasted oak, complex 2017 // CALIFORNIA	10 // 34
<b>CHARDONNAY, MORGAN WINERY</b> honeyed peaches, orange blossom, buttery 2015 // SANTA LUCIA, CALIFORNIA	// 45

# RED WINE



<b>ROSÉ FRIZANTE, MAS. DAUMAS GASSAC</b> lively, fruity, dry 2017 // LANGUEDOC, FRANCE	12 // 42
<b>ROSÉ, VON WINNING</b> red berry, vibrant acidity, off-dry 2017 // GERMANY	10 // 38
<b>PINOT NOIR, THE PINOT PROJECT</b> black cherry, baking spices, pomegranate 2017 // CALIFORNIA	8 // 28
<b>PINOT NOIR, SEAN MINOR "4 BEARS"</b> cherry, raspberry, bright acidity 2017 // PASO ROBLES, CA	9.5 // 34
<b>PINOT NOIR, BANSHEE AVERAEN</b> fresh berries, allspice, licorice 2016 // WILLAMETTE VALLEY, OR	// 37
<b>MERLOT, PEPPERWOOD</b> plum, black pepper, vanilla NV // CHILE	6 // 22
<b>RIOJA, CVNE VINA REAL RESERVA</b> chocolate, black cherries, spicy 2013 // RIOJA, SPAIN	// 53
<b>MALBEC, BODINI</b> ripe fruits, densely rich, juicy 2017 // MENDOZA, ARGENTINA	9 // 32
<b>RED BLEND, LA POSTA TINTO</b> mocha, peppery, earthy NV // ARGENTINA	8 // 26
<b>CHIANTI CLASSICO, CASTELL'IN VILLA</b> leather, tobacco, bold 2013 // CHIANTI, ITALY	// 49
<b>CABERNET SAUV, BACKSTORY</b> cherry, black currant, raspberry 2017 // CALIFORNIA	7 // 24
<b>CABERNET SAUV, McWILLIAMS ESTATE</b> ripe blackberry, brown spice, vanilla 2016 // AUSTRALIA	8 // 28
<b>CABERNET SAUV, WYATT</b> plum, cherry, cranberry 2016 // CALIFORNIA	9 // 32
<b>ZINFANDEL, KLINKER BRICK</b> bright, fresh berries, spicy oak 2015 // LODI, CALIFORNIA	// 41

## COCKTAILS

**THE HOTEL OLD FASHIONED** // 9.5  
Knob Creek Bourbon, orange bitters,  
demarara sugar cube, orange twist

**CRANFORD MULE** // 10  
Tree City Vodka, fresh squeezed  
lime, ginger beer

**SOFTER SIDE OF BOURBON** // 10  
Bulleit Bourbon, Aperol,  
IPA syrup, lemon juice

**GINGER MIST** // 9  
Prosecco, ginger syrup, grapefruit juice

**ROSÉ SPRITZ** // 9  
Rose wine, Aperol, elderflower  
liqueur, soda water

**WHISKEY SMASH** // 10  
Jameson's Irish whiskey, basil,  
raw sugar, lemon

**CHECK OUR SPECIALS MENU  
FOR A ROTATING LIST OF  
SPECIALTY BOTTLED BEERS &  
SEASONAL CRAFT COCKTAILS!**

# BOTTLED BEER

<b>INDUSTRIAL ARTS TOOLS OF THE TRADE</b> , Amer. Pale Ale Δ	4.8% // 8	<b>EVIL TWIN NO HERO</b> , Oatmeal Stout Δ	7.0% // 6.5
<b>SIERRA NEVADA PALE ALE</b> , American Pale Ale	5.6% // 4.5	<b>EVIL TWIN EVEN MORE JESUS</b> , Imperial Stout Δ	12.0% // 8.5
<b>NEW BELGIUM FAT TIRE</b> , Amber Ale	5.2% // 6	<b>PROSPECT CIDERWORKS SIDRO</b> , Cider Δ	5.4% // 7
<b>CROOKED STAVE SOUR ROSÉ</b> , American Wild Ale	4.5% // 7	<b>ANYDAY ROSÉ</b> , Cider	6.9% // 6
<b>OMMEGANG WITTE</b> , Witbier	5.2% // 6		
<b>WEIHENSTEPHANER</b> , Hefeweizen	5.4% // 5.5		
<b>OMMEGANG ABBEY</b> , Belgian Dubbel	8.5% // 6.5		
<b>UNIBROUE LA FIN DU MONDE</b> , Belgian Tripel	9.0% // 7		
<b>RODENBACH GRAND CRU</b> , Flanders Red	6.0% // 7		

### FOLLOW US ON BEERMENUS

- ✓ Our full selection, always updated
- ✓ New beer notifications
- ✓ Upcoming events & Specials



Δ - 16 oz. can

### BOMBERS (22 oz. or more)

<b>HOPPIN' FROG B.O.R.I.S.</b> , Imperial Stout	9.4% // 25
<b>GUEUZERIE TILQUIN STOUT RULLQUIN</b> , American Wild Ale	7.0% // 40
<b>PIPEWORKS SURE BET</b> , Imperial IPA	9.5% // 22