



RESTAURANT & PUB

DINNER & DRINKS

Nº 1 – SOUTH UNION AVENUE
CRANFORD NEW JERSEY 07016
f i g 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 BRUSSEL SPROUTS // parmesan, bacon lardons, lemon, pomegranate seeds 9
TRUFFLE POTATO WEDGES // lemon-thyme aioli, parmesan ▼G8

CHEESE PLATE

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

APPETIZER

- SOUP DAY** // seasonal preparation
FRENCH ONION // caramelized onions, gruyère, crouton 7
STEAMED BERKSHIRE PORK BUNS // pickled cucumber, srirachi aioli, carrots, peanuts, cilantro 9
HOTEL NACHO // beef chili, cotija cheese, onions, jalapeños, tomatoes, sour cream, cilantro 11
DISCO TATER TOTS // braised brisket, gruyère, gravy, sour cream, chives 11
NOLA CLAMS // 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
BRISKET TACOS // barbacao style, cilantro, white onions, break-fast radishes, jalapeños G12
OLD BAY FRIED CALAMARI // remoulade 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, chestnuts, parmesan, sage, brown butter ▼G18
WESTER ROSS SALMON // garlic roasted broccoli rabe, parsnip puree, mustard-dill sauce G24
NY STRIP STEAK // potato gratin, bourbon glazed squash, natural beef jus G32
FREE RANGE CHICKEN BREAST // roasted farmer vegetables, whipped yukon potato G24
DUCK BREAST // butternut purée, toasted marshmallow, cranberry compote, salsify, salty pecan brittles 28
LAMB RAGOÛT // artisanal spaghetti, pancetta, crispy basil 25
BLACKENED SHRIMP & GRITS // Castle Valley grits, aged white cheddar, pork belly, arugula G24
BERKSHIRE PORK LOIN // cannellini beans, sun dried tomatoes, glazed cipolini, frisée & apple salad G24

PIZZA

- THE STANDARD - marinara, our mozzarella 10
MARGHERITA - basil pesto, our mozzarella, 12
garlic-roasted tomatoes ▼
SHEPHERD - preserved figs, goat cheese, 12
caramelized onions, arugula ▼
MIGHTY MEATY - sausage, pepperoni, bacon, 14
our 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, arugula, garlic aioli, baguette 12
CHICKEN MELT // slab bacon, Arcadia lettuce, tomatoes, avocado, gruyère, caramelized onions, balsamic, Brioche 15
FRENCH DIP // sliced NY strip, 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



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

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

ROSE SPRITZ // 9
Rose wine, Aperol, elderflower
liqueur, soda water

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

RED WINE



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

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

BOTTLED BEER

SPATEN, Helles Lager	5.2% // 4.5	RODENBACH GRAND CRU, Flanders Red	6.0% // 7
INDUSTRIAL ARTS TOOLS OF THE TRADE, Amer. Pale Ale Δ	4.8% // 8	EVIL TWIN NO HERO, Oatmeal Stout Δ	7.0% // 6.5
SIERRA NEVADA PALE ALE, American Pale Ale	5.6% // 4.5	EVIL TWIN EVEN MORE JESUS, Imperial Stout Δ	12.0% // 8.5
NEW BELGIUM FAT TIRE, Amber Ale	5.2% // 6	ANGRY ORCHARD, Cider	5.0% // 5
BROOKLYN BEL AIR, Sour Ale	5.8% // 6	PROSPECT CIDERWORKS SIDRO, Cider	5.4% // 7
OMMEGANG WITTE, Witbier	5.2% // 6		
REVOLUTION ROSA HIBISCUS, Herb/ Spice Ale	5.8% // 6	<u>BOMBERS (22 oz. or more)</u>	
OMNIPOLLO FATAMORGANA, Imperial IPA	8.0% // 9	HOPPIN' FROG B.O.R.I.S, Imperial Stout	9.4% // 25
WEIHENSTEPHANER, Hefeweizen	5.4% // 5.5	GUEUZERIE TILQUIN STOUT RULLQUIN, American Wild Ale	7.0% // 40
SAM ADAM'S BOSTON, Vienna Lager	4.9% // 4.5	EVIL TWIN IMP. MEX. CAKE BREAK, Imperial Stout	10.5% // 25
OMMEGANG ABBEY, Belgian Dubbel	8.5% // 6.5	Δ - 16 oz. can	
UNIBROUE LA FIN DU MONDE, Belgian Tripel	9.0% // 7		

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