

dinner at a toute heure

andrea & jim carbine, owners

kara decker, executive chef

[bites]

“chorizo” meatballs made with house-made sausage & manchego cheese, with a green olive vinaigrette // 8

trio of crispy fried celery and peekytoe crab fritters, with pickled celery and an old bay aioli // 8

tempura dipped crispy local oysters, paired with a horseradish-herb crème fraiche // 8

crimini mushroom confit, sautéed with smoked paprika, garlic and cilantro // 8

crock of house marinated olives // 6

ATH frites with a saffron-garlic aioli // 8
plain or tossed with a a spicy house-made 5-spice

[starters]

creamy asparagus soup with a dollop of mint crème fraiche & mushroom tortelloni // 9

hand-made puff pastry tart with a sautee of spring onions, asparagus, and jalapenos finished with a local chevre goat cheese // 14

roast & marinated cold-water shrimp, tossed in an old-bay citrus marinade with garden herbs and spring onions, served with black eyed peas & an herb salsa verde // 15

coddled NJ farm eggs over a spring asparagus polenta “in a jar”, finished with a truffled pecorino cream sauce // 14

crispy breadcrumb coated softshell crab, paired with sautéed broccoli raab greens & an old-bay citrus vinaigrette // 15

house-made pork tamale with tender pork shoulder and pimento olives, paired with a garden herb chimichurri // 14

ath bruschetta, toasted bread basket with two seasonal toppings // 15

house-made fried pizza, made to order, with seasonal winter vegetables and finished with a sunnyside-up NJ farm egg // 15 (appetizer portion) or // 22 (entrée portion)

[salads]

romaine lettuce greens, hard-cooked eggs, grilled scallions, smoked cheddar, pickled asparagus, and a house-made green goddess dressing // 14

spring radish salad with assorted radish, chickpeas, watercress & radish greens, shaved parmesan, crisped croutons and a lemon olive oil drizzle // 14



[oysters]

a selection of fresh local oysters on the half shell picked fresh every morning!

[raw oysters]

with a garden mint mignonette & horseradish cocktail sauce // 3 each

a toute heure

[entrees]

confit of *free-bird* chicken leg & thigh, finished in an “adobo” sauce with caramelized onions, bok choy greens and tender jasmine long grain rice // 29

steak frites: marinated & grilled strip steak (*vintage natural Missouri beef*), finished with grilled spring onions, and Belgian style twice-cooked frites with aioli // 38

slow-braised oxtail (*vintage natural Missouri beef*), paired with a preserved lemon polenta, grilled scallions, and a garden mint pesto // 36

ATH “porchetta” of pork loin, pancetta, and herb bread crumbs rolled, seared, and roast, paired with a salt and vinegar yukon potato mash, broccoli raab greens, and a rich pork jus // 36

slow-cooked, tender tongue sandwich on a house-made ciabatta bread, with a garden green horseradish-tarragon pesto sauce, arugula, and red onion, paired with tender steak fries // 28

hand-cut linguini noodles, tossed with peconic littlenecks and cockles, scallions, chiles, and parmesan, in a white miso broth // 30

vince’s catch of the day: our fishmonger, Vince of Westfield Seafood, visits Fulton Fish market in NYC each morning and chooses his favorite pick of the day, we offer this seafood selection with a seasonal side and sauce of our chef’s choosing // 30

pan seared scallops, paired with a smoked spring-dug potato puree, spring onion mostarda and dijon mustard vinaigrette // 29

asparagus-goat cheese and house-made ricotta ravioli, with an asparagus-mushroom sautee and a white wine sauce // 27

cranford has mussels!

our house mussel pots, with variations and flavors from around the globe!

All of our mussel pots use *prince edward island* (PEI) mussels

appetizer portion // 14 full portion with frites // 23

kara’s mussel pot

our “house” pot with spicy chorizo sausage tossed in a saffron cream sauce

spring mussel pot

spring green garlic and spring onions, sautéed, and tossed in a white wine & butter sauce with garden herbs

spanish accent mussel pot

a green harissa sauce with jalapeno and herbs, finished with white wine and butter

*if you have allergies or dietary concerns, please inform your server.
please note, a 20% gratuity will be included for all parties of 5 or more
www.atouteheure.com*