

LUNCH at a toute heure

andrea & jim carbine, owners

kara decker, executive chef

daily lunchbox & mussel pots, tuesday - friday (12 - 2 pm)

call (908.276.6600) for take-out and pick-up at the window!

[the lunchbox] // 15

choose your sandwich

+ add a side + a cookie

or, get any sandwich a la carte // priced below
oven roast sliced ham, smoked cheddar,
apple mustard, jalapeno jam and arugula
greens on multigrain bread // 10

veggie sandwich with an asparagus-
mushroom spread, melted brie cheese,
and spring greens on levain bread // 9

our seasonal grilled cheese selection with
local veggies, meats and cheeses on a
selection of breads // 10

ATH cheese-steak with sliced strip steak,
caramelized onions, and melted
provolone cheese on a grilled bun // 10

[sides]

or, get any side a la carte // 5

house made chips from Yukon gold
potatoes

market side salad with seasonal greens &
balsamic garlic vinaigrette

cup of one of our daily soups
soup to go // 5 cup // 9 bowl (pt) // 14 qt

[drinks]

boylan's soda or seltzer // 3

fresh brewed ice tea // 3

pellegrino limonata (6 oz) // 2

table bottle pana (still) // 6

table bottle pellegrino // 6

cup of coffee (drip reg or decaf) // 4

pot of tea (for one) // 3

pot of tea (for two) // 5

* please note: gratuity is included for parties of 5 or more!

[mussel pots]

fresh PEI mussels tossed in your choice of
house-made broths

any entrée portion with frites // 23

any half-portion on its own // 14

or, a side of frites on their own // 6

kara's pot: our house pot with spicy
chorizo sausage in a saffron cream sauce

the spring pot: sautéed spring onions &
garlic in a white wine, butter & herb broth

the spanish accent pot: a green harissa
sauce with jalapeno and herbs, finished
with white wine and butter

creamy red curry pot: rich and creamy
house-red curry blend finished with
cream and cilantro

[house-made pizza] // 15

house-made pizza dough cooked to order,
with seasonal vegetables & toppings and
finished with a sunnyside-up NJ farm egg

[green stuff]

farmer's market salad: garden chopped
salad with spring greens, hard cooked
egg, grilled scallions, smoked cheddar,
pickled asparagus, and house-made green
goddess dressing

entrée size with side of flatbread // 12

half-portion on its own // 9

add a trio of scallops // 4

[sweet stuff]

cookies // 3 each

ath's classic chocolate chip
chocolate crinkle cookie

spring jam bars

other sweets // 4