

## -STARTERS-

<b>Ahi Tuna</b>	<b>DF</b>	<b>11</b>	<i>chilled noodles, scallion, sesame crusted tuna</i>
<b>Dry Smokey Rub Ribs</b>		<b>8</b>	<i>maker's mark whiskey infused bbq sauce</i>
<b>Jumbo Wings</b>	<b>GF</b>	<b>12</b>	<i>Choice of sauce: traditional, bbq, golden bbq, sweet chili</i>
<b>Artisan Cheese Board</b>	<b>GF</b>	<b>14</b>	<i>local white cheddar, herdsman bleu, brie, grapes, winter chutney</i>
<b>Charcuterie Board</b>	<b>GF</b>	<b>14</b>	<i>prosciutto, capicola, hot soppressata</i>
<b>Pork Belly Mac &amp; Cheese</b>	<b>sm 11/ lrg 21</b>		<i>cheese sauce, chipotle bread crumbs</i>
<b>Chicken Quesadilla</b>		<b>11</b>	<i>al pastor chicken, pico de gallo, pepperjack cheese</i>



**HYATT  
REGENCY**  
MORRISTOWN

## -SALADS-

<b>Santa Fe Salad</b>	<b>VG</b>	<b>10</b>	<i>black beans, peppers, onion, corn, tomatoes, chipotle dressing</i>
<b>Beet Salad Trio</b>	<b>VG/GF</b>	<b>12</b>	<i>mixed roasted beets, pickled beets, goat cheese, frisee, lime yogurt dressing</i>
<b>Not So Traditional Cobb Salad</b>	<b>GF</b>	<b>14</b>	<i>grilled chicken, bleu cheese, bacon, hard boiled egg, tomatoes, avocado, citrus vinaigrette</i>
<b>Caesar Salad</b>	<b>VG</b>	<b>10</b>	<i>parmesan, fried capers, croutons</i>
<b>Kale Pomegranate Salad</b>	<b>GF/VG</b>	<b>11</b>	<i>pomegranate seeds, red apple, candied walnuts, lemon basil vinaigrette</i>

## -SOUPS-

<b>Potato Leek Soup</b>	<b>GF</b>	<b>8</b>	<i>bacon, scallion, onion cream</i>
<b>Duck Cassoulet Soup</b>	<b>DF/GF</b>	<b>7</b>	<i>white bean, escarole and duck confit</i>

### - SALAD ADD ONS-

<i>salmon, steak</i>	<b>14</b>
<i>shrimp</i>	<b>10</b>
<i>chicken</i>	<b>8</b>

## -BURGERS & SANDWICHES-

*all burgers and sandwiches are served with french fries or side salad*

<b>Smoked Brisket</b>	<b>15</b>	<i>white cheddar cheese, bbq sauce, frizzled onions, toasted onion roll</i>
<b>South West Burger</b>	<b>14</b>	<i>jalapeno, mushrooms, pepper jack cheese, onion roll</i>
<b>Crab Burger</b>	<b>16</b>	<i>lettuce, tomato, red onion, old bay remoulade, pickled carrots, brioche bun</i>

## -SUBSTITUTES- 2

*truffle fries*

*sweet potato fries*

*yucca fries*

<b>Grilled Chicken Sandwich</b>	<b>14</b>	<i>green aioli, aged gouda, avocado spread, focaccia bun</i>
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<b>Grilled Pastrami Reuben</b>	<b>14</b>	<i>Brisket brined for 9 days - in-house wood &amp; coal smoked, swiss, sauerkraut, house made sauce, marble rye</i>	
<b>Grilled Black Bean Burger</b>	<b>VG</b>	<b>10</b>	<i>lettuce, tomato, red onion, brioche bun</i>
<b>Grass Fed Burger</b>		<b>14</b>	<i>lettuce, tomato, red onion, brioche bun</i>

## -THE TACO TRUCK- 12

*your choice of 2 corn or flour tortilla tacos:*

*choose 1 meat - 1 topping - 1 sauce*

## -MO'TOWN PIZZA -

*gluten-free or regular crust*

<b>Makayla's Margarita</b>	<b>VG</b>	<b>11</b>	<i>fresh tomato, mozzarella, basil, parmesan</i>
<b>Chef B's Meat Lovers</b>		<b>12</b>	<i>meatball, sausage, pepperoni, bacon, grilled chicken, mozzarella</i>
<b>Cindy's Cheese</b>	<b>VG</b>	<b>10</b>	<i>house made sauce, mozzarella, parmesan</i>
<b>Chef G's Salad Pizza</b>	<b>VG</b>	<b>12</b>	<i>chopped greens, garden vegetables, bleu cheese, lemon basil dressing</i>

## -MEAT- -TOPPINGS- -SAUCES-

<i>chicken</i>	<i>wild mushrooms</i>	<i>red chimichurri</i>
<i>fish</i>	<i>pickled onions</i>	<i>garlic aioli</i>
<i>carne asada</i>	<i>pico de gallo</i>	<i>chipotle glaze</i>
<i>shrimp</i>	<i>guacamole</i>	<i>tomatillo sauce</i>
	<i>cabbage slaw</i>	
	<i>corn salsa</i>	

## -ENTREES-

<b>Fried Chicken</b>	<b>22</b>	<i>corn flake crusted, mashed potatoes, brussels sprouts, chambord infused demi</i>
<b>Braised Lamb Shank</b>	<b>30</b>	<i>orzo, roasted carrots, parsnip chips</i>
<b>Short Ribs</b>	<b>26</b>	<i>parsnip puree, asparagus, fried onions</i>
<b>Bolognese</b>	<b>20</b>	<i>mirepoix, hot pork sausage, beef short rib, pasta ribbons, creamy tomato sauce</i>

## -SIDES- 6

<i>grilled asparagus</i>
<i>wild mushrooms</i>
<i>green beans</i>
<i>roasted butternut squash</i>
<i>brussel sprouts</i>
<i>whipped potato</i>

<b>Duck Confit</b>	<b>24</b>	<i>pappardelle, roasted butternut squash, brown butter, sage, candied walnuts, goat cheese</i>	
<b>Pan Seared Salmon</b>	<b>GF</b>	<b>24</b>	<i>celery root puree, grilled scallions, green beans, teriyaki glaze</i>
<b>Grilled Pork</b>	<b>GF</b>	<b>26</b>	<i>neiman ranch pork chop, charred pork belly, frisee, soft boiled egg, kale</i>
<b>Mushroom Ragu</b>	<b>GF/VG/DF</b>	<b>20</b>	<i>local mushrooms, herbs, garlic, spaghetti squash</i>