

pizzettas

MARGARITA

fresh mozzarella, plum tomato
sauce, basil, olive oil 11

SMOKED SALMON PIZZETTA

lemon cream cheese, topeka caviar,
truffle potato chips 18

DANNY BOYS BRUSCHETTA PIZZETTA

ricotta, fresh mozzarella, basil,
roasted tomato bruschetta 14

FUNGI PIE

forest mushrooms, caramelized
onions, fontina, crispy shallots 14

ARTICHOKE PIE

swiss chard, ricotta, fresh
mozzarella, garlic-chili oil 15

appetizers

DEVILED EGG

pumpernickel crostinis, pickles 5

CRISPY CALAMARI

chicory, grape tomatoes,
pickled vegetables, warm
lemon-caper vinaigrette 12

CANNELLINI BEAN HUMMUS PLATE

grilled flatbread, vegetables,
olive tapenade 12

ARTISAN CHEESE PLATE

three select cheeses served with
traditional accompaniments 15

sides

FRENCH FRIES 4

TRUFFLE FRIES 7

ARTICHOKE RISOTTO 8

RED QUINOA VEGETABLE PILAF 7

SWEET POTATO ORZO 7

RAINBOW SWISS CHARD 7

YUKON GOLD POTATO-RAMP PUREE 7

sandwiches & BURGERS

THE JOEY

crispy chicken cutlet, provolone,
baby arugula, tomato, pesto aioli,
balsamic, italian bread 12

GRANDPA'S

sopressata, roasted peppers, fresh
mozzarella, balsamic, italian bread 12

THE CHICKEN SALAD PITA WRAP

macintosh apples, walnuts, dried
cranberries, cheddar, baby greens 11

WARM BLACK FOREST HAM AND GRUYERE CROISSANT

lettuce, tomato, honey mustard 12

SHORT RIB GRILLED CHEESE

muenster cheese, plum tomatoes, onion relish,
crispy shallots, country white bread 15

ORGANIC SCOTTISH SALMON BURGER

grilled scallion and tomato, lettuce,
lemon tartar sauce, sesame brioche 17

CLASSIC ANGUS BURGER

tomato marmalade, onion relish, boursin
cheese, horseradish aioli, brioche bun 15

du'jour

small 4.5 large 6

coffee

FRENCH PRESS

HOUSE • SINGLE 3 DOUBLE 7

SPECIAL • SINGLE 3.5 DOUBLE 8

CAPPUCCINO 4 • LATTE 4

ESPRESSO 2.5 DOUBLE ESPRESSO 4

HOT CHOCOLATE 3

byob • split plate fee: 5

18% gratuity on all parties of 6+

salads

SALAD OF THE HOUSE

baby greens, seasonal
vegetables, chickpeas, roasted
beets, choice of dressing 8/12

BELGIUM ENDIVE SALAD

radish, dates, shaved
pecorino, spiced walnuts,
maple sherry vinaigrette 9/14

GOLDEN BEET SALAD

arugula, toasted almonds,
raisins, goat cheese,
fig balsamic, olive oil 9/14

SOBA NOODLE SALAD

mango, toasted cashews, golden
raisins, avocado, asian vegetable
slaw, citrus vinaigrette 9/14

entrees

RICOTTA GNOCCHI

white truffle sage 18

FOREST MUSHROOM RAVIOLI

roasted root vegetable,
mushroom thyme broth 22

PAN ROASTED FREE RANGE CHICKEN

yukon gold potato-ramp puree,
apricot relish, natural jus 27

DAY BOAT SEA SCALLOPS

artichoke risotto, snow pea shoots,
pimento coulis 29

SUMAC CRUSTED ORGANIC SALMON

red quinoa vegetable pilaf,
heirloom carrots,
blood orange reduction 27

BRAISED SHORT RIB

sweet potato orzo, stewed leeks,
juniper jus 28

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