



Elevated New American Cuisine

Appetizers

V **EARLY WINTER SQUASH SOUP**

Roasted pear, rye, pumpkin oil | 12 |

SMOKED CRAB TOAST

Grilled bread, celery, apple, fennel pollen | 19 |

V GF **BABY MUSTARD GREENS**

Pickled squash, bleu cheese, roasted peanut, charred onion vinaigrette | 12 |

V GF **HEIRLOOM POLENTA**

Perigord truffle, soft yolk, charred leek powder | 15 |

AGED BEEF TARTARE

Almond crackers fermented black trumpet mushrooms | 17 |

V GF **BURATTA**

Pickled beets, smoked apple vinaigrette | 15 |

GF **OCTOPUS**

Spiced kumquat, marcona almond, watercress | 18 |

FOIE GRAS

Pan seared, granola, persimmon, spiced honey | 21 |

V **ARTISANAL LOCAL CHEESES AND ACCOMPANIMENTS**

| 17 |

Entrees

RAVIOLI

Short rib, black truffle butter | 26 |

V **PARISIAN GNOCCHI**

Mushrooms, white beans, basil pesto | 18 |

GF **ROASTED CHICKEN**

Pumpkin polenta, nduja velouté | 25 |

GF **BEEF SIRLOIN**

Dry aged, shaved brussels, aligot, red wine | 36 |

RACK OF PORK

Dry aged, spinach fonduta, spiced maple | 34 |

GF **SEA SCALLOPS**

Seared, braised mushrooms, leeks, winter squash | 32 |

GF **HALIBUT**

Pan seared, parsnip, young kale, crab butter | 30 |

GF **ARCTIC CHAR**

Wood grilled, Italian kale, walnut pesto, brown cider butter | 28 |

Sides

BRAISED GREENS | 8 |

TRUFFLE FRIES | 8 |

WINTER SQUASH | 8 |

BRUSSELS SPROUTS

| 8 |

YUKON GOLD POTATOES

| 8 |

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20% GRATUITY WILL BE ADDED TO TABLES OF 5 OR MORE