



RESTAURANT & PUB

DINNER & DRINKS

Nº 1 - SOUTH UNION AVENUE

CRANFORD NEW JERSEY 07016

CRANFORDHOTEL.COM

SNACKS

- GUACAMOLE** // made to order, cilantro, onions, jalapeños ▼G7
- MARINATED OLIVES** // citrus zest, rosemary ▼G8
- HOTEL HUMMUS** // roasted grapes, mint, smoked pimento ▼7
- SPINACH DIP** // three-cheese blend, corn chips G7
- WHIPPED RICOTTA** // garlic confit, pepper, toast points ▼9
- CRISPY BRUSSELS SPROUTS** // parmesan, bacon lardons, lemon, pomegranate seeds 9
- TRUFFLE POTATO WEDGES** // lemon-thyme aioli, parmesan ▼G8

CHEESE PLATE

ROTATING SELECTION OF 3 \$16
seasonal jam, crostini, local honey

APPETIZER

- SOUP DAY** // seasonal preparation
- FRENCH ONION** // caramelized onions, gruyère, crouton 7
- STEAMED BERKSHIRE PORK BUNS** // pickled cucumbers, sriracha aioli, carrots, peanuts, cilantro 9
- HOTEL NACHOS** // beef chili, cotija cheese, onions, jalapeños, tomatoes, sour cream, cilantro 11
- DISCO TATER TOTS** // braised brisket, gruyère, gravy, sour cream, chives 11
- NOLA MUSSELS** // Tasso ham, cajun spice blend, white wine, toasted bread 14
- WINGS** // buttery buffalo or coffee-scented bbq, bleu cheese purée, celery-carrot slaw G9/15
- OLD BAY FRIED CALAMARI** // remoulade sauce, lemon 13
- FINGERS** // whole-grain honey mustard 10

GREENS & GRAIN

- ARUGULA** // arugula & frisée mix, butternut squash, granny smith apples, toasted pumpkin seeds, apple-cider vinaigrette ▼G12
- CAESAR** // romaine, parmesan, shaved eggs, brioche croutons 9
- MIXED HOUSE GREENS** // shaved cucumbers, cherry tomatoes, fine herbs, honey-balsamic vinaigrette ▼G10
- WALDORF** // radicchio, arugula, frisée, walnuts, apples, celery, grapes, bacon, creamy lemon-thyme dressing G12
- WARM FARRO BOWL** // kale, sliced almonds, apples, squash, parmesan, craisins ▼13

add: salmon \$9, shrimp \$8, crispy pork belly \$5,
free range chicken breast \$7

ENTRÉE

- HARVEST RISOTTO** // apples, maitakes mushrooms, chestnuts, parmesan, sage, brown butter ▼G18
- WESTER ROSS SALMON** // garlic roasted broccoli rabe, parsnip puree, mustard-dill sauce G24
- NY STRIP STEAK** // potato gratin, bourbon glazed squash, natural beef jus G32
- FREE RANGE CHICKEN BREAST** // roasted farmer vegetables, whipped yukon potatoes G24
- DUCK BREAST** // butternut purée, toasted marshmallow, cranberry compote, salsify, salty pecan brittles 26
- LAMB RAGOÛT** // artisanal spaghetti, pancetta, crispy basil 25
- BLACKENED SHRIMP & GRITS** // Castle Valley grits, aged white cheddar, Tasso ham, arugula G24
- BERKSHIRE PORK LOIN** // cannellini beans, sun dried tomatoes, glazed cippolini, frisée & apple salad G24

PIZZA

- THE STANDARD** - marinara, our mozzarella 10
- MARGHERITA** - basil pesto, our mozzarella, 12
garlic-roasted tomatoes ▼
- SHEPHERD** - preserved figs, goat cheese, 12
caramelized onions, arugula ▼
- MIGHTY MEATY** - marinara, sausage, pepperoni, 14
bacon, our mozzarella, red chili flakes
- SPINACH** - spinach, béchamel sauce, three- 12
cheese blend, truffle oil ▼

EXTRAS

pepperoni, sausage, mushrooms, caramelized onions, roasted red peppers, pork belly (\$1 each)

SANDWICH

- GRILLED REUBEN** // corned beef, sauerkraut, gruyère, russian dressing, rye 13
- ROASTED PORK LOIN** // broccoli rabe, provolone, arugula, garlic aioli, baguette 12
- CHICKEN MELT** // Arcadia lettuce, tomatoes, gruyère, bacon, avocados, caramelized onions, balsamic, Brioche bun 15
- FRENCH DIP** // sliced NY strip, gruyère, porcini butter, rosemary beef jus, baguette 15
- GOAT & FIGS** // goat cheese, fig preserves, caramelized onions, rosemary, pumpernickel bread ▼12
- PROSCIUTTO DI PARMA** // our mozzarella, roasted red peppers, arugula, balsamic, olive oil, baguette 13

"THE" CHEESEBURGER \$14

8 oz. Perrotti's butcher blend

CHOOSE

cheddar spread
aged white cheddar
provolone
american
gruyère
bleu

REQUEST

Arcadia lettuce
tomatoes
raw onions

ADD

caramelized onions 50¢
mushrooms 50¢
bacon \$2
avocado \$2
farm's egg \$2

SIDES \$6

- FRENCH FRIES
- TATER TOTS
- SWEET POTATO FRIES
- MASHED POTATOES
- SEASONAL VEGETABLES
- BAKED POTATO

▼ - vegetarian G - gluten free

• Our products may contain wheat, egg, dairy, soy, or fish allergens; please inform server of any allergies or restrictions.

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

WHITE WINE



SPARKLING WINE, GRUET BRUT green apple, citrus, crisp NV // NEW MEXICO	9 // 32
PROSECCO, PER ORA fruity aroma, floral, clean NV // VENETO, ITALY	9 // 32
RIESLING, CHATEAU STE. MICHELLE crisp apple, subtle minerality, versatile 2016 // COLUMBIA VALLEY, WASHINGTON	7 // 24
SAUVIGNON BLANC, CANYON ROAD fresh citrus, tropical fruits, simple 2017 // CALIFORNIA	6 // 22
SAUVIGNON BLANC, MATUA VALLEY lemon peel, grapefruit, steely 2017 // MARLBOROUGH, NZ	7.5 // 26
PINOT GRIGIO, ECCO DOMANI white flowers, peach, refreshing 2017 // VENETO, ITALY	7 // 24
CHARDONNAY, BLEECKER tropical, apple, slight oak 2017 // CALIFORNIA	7 // 24
CHARDONNAY, KENDALL JACKSON fruit forward, toasted oak, complex 2016 // CALIFORNIA	10 // 34
CHARDONNAY, MORGAN WINERY honeyed peaches, orange blossom, buttery 2015 // SANTA LUCIA, CALIFORNIA	// 45

COCKTAILS

THE HOTEL OLD FASHIONED // 9.5
Knob Creek Bourbon, orange bitters,
demarara sugar cube, orange twist

CRANFORD MULE // 10
Tree City Vodka, fresh squeezed
lime, ginger beer

SOFTER SIDE OF BOURBON // 10
Bulleit Bourbon, Aperol,
IPA syrup, lemon juice

GINGER MIST // 9
Prosecco, ginger syrup, grapefruit juice

ROSE SPRITZ // 9
Rose wine, Aperol, elderflower
liqueur, soda water

WHISKEY SMASH // 10
Jameson's Irish whiskey, basil,
raw sugar, lemon

RED WINE



ROSÉ FRIZANTE, MAS. DAUMAS GASSAC lively, fruity, dry 2017 // LANGUEDOC, FRANCE	12 // 42
ROSÉ, FAMILLE SUMIERE - CHATEAU COUSSIN apricot, fresh strawberry, slight acidity 2017 // PROVENCE, FRANCE	7 // 24
PINOT NOIR, THE PINOT PROJECT black cherry, baking spices, pomegranate 2017 // CALIFORNIA	8 // 28
PINOT NOIR, SEAN MINOR "4 BEARS" cherry, raspberry, bright acidity 2017 // PASO ROBLES, CA	9.5 // 34
PINOT NOIR, BANSHEE AVERAEN fresh berries, allspice, licorice 2016 // WILLAMETTE VALLEY, OR	// 37
MERLOT, PEPPERWOOD plum, black pepper, vanilla NV // CHILE	6 // 22
RIOJA, CVNE VINA REAL RESERVA chocolate, black cherries, spicy 2013 // RIOJA, SPAIN	// 53
MALBEC, BODINI ripe fruits, densely rich, juicy 2017 // MENDOZA, ARGENTINA	9 // 32
RED BLEND, LA POSTA TINTO mocha, peppery, earthy NV // ARGENTINA	8 // 26
CHIANTI CLASSICO, CASTELL'IN VILLA leather, tobacco, bold 2013 // CHIANTI, ITALY	// 49
CABERNET SAUV, BACKSTORY cherry, black currant, raspberry 2017 // CALIFORNIA	7 // 24
CABERNET SAUV, McWILLIAMS ESTATE ripe blackberry, brown spice, vanilla 2016 // AUSTRALIA	8 // 28
CABERNET SAUV, WYATT plum, cherry, cranberry 2016 // CALIFORNIA	9 // 32
ZINFANDEL, KLINKER BRICK bright, fresh berries, spicy oak 2015 // LODI, CALIFORNIA	41

**CHECK OUR SPECIALS MENU
FOR A ROTATING LIST OF
SPECIALTY BOTTLED BEERS &
SEASONAL CRAFT COCKTAILS!**

BOTTLED BEER

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- ✓ Upcoming events & Specials



INDUSTRIAL ARTS TOOLS OF THE TRADE , Amer. Pale Ale Δ	4.8% // 8	EVIL TWIN NO HERO , Oatmeal Stout Δ	7.0% // 6.5
SIERRA NEVADA PALE ALE , American Pale Ale	5.6% // 4.5	EVIL TWIN EVEN MORE JESUS , Imperial Stout Δ	12.0% // 8.5
NEW BELGIUM FAT TIRE , Amber Ale	5.2% // 6	PROSPECT CIDERWORKS SIDRO , Cider Δ	5.4% // 7
CROOKED STAVE SOUR ROSÉ , American Wild Ale	4.5% // 7		
OMMEGANG WITTE , Witbier	5.2% // 6		
WEIHENSTEPHANER , Hefeweizen	5.4% // 5.5		
OMMEGANG ABBEY , Belgian Dubbel	8.5% // 6.5		
UNIBROUE LA FIN DU MONDE , Belgian Tripel	9.0% // 7		
RODENBACH GRAND CRU , Flanders Red	6.0% // 7		
		BOMBERS (22 oz. or more)	
		HOPPIN' FROG B.O.R.I.S. , Imperial Stout	9.4% // 25
		GUEUZERIE TILQUIN STOUT RULLQUIN , American Wild Ale	7.0% // 40
		EVIL TWIN IMP. MEX. CAKE BREAK , Imperial Stout	10.5% // 25
		PIPEWORKS SURE BET , Imperial IPA	9.5% // 22