

BEVERAGES

SAN PELLEGRINO,
ACQUA PANNA

3⁵⁰ / 6⁰⁰

ROOT BEER

3²⁵

COKE, DIET COKE,
SPRITE

3⁵⁰

LEMONADE

3⁷⁵

ICED TEA

3⁵⁰

COLD BREWED ICED
COFFEE

4⁰⁰

COFFEE, TEA

3⁵⁰

CAPPUCCINO*

4⁰⁰ / 5²⁵

CAFE LATTE*

5²⁵

CAFE MOCHA*

5⁷⁵

ESPRESSO

3⁰⁰

TURMERIC ALMOND LATTE

5⁰⁰

YOGIC CHAI LATTE

3⁵⁰ / 4⁵⁰

MATCHA LATTE*

5²⁵

MATCHA SHOT

3⁵⁰

* hot or iced

PLEASE LET US KNOW
OF ANY
ALLERGY CONCERNS

20% GRATUITY WILL
BE ADDED TO
PARTIES OF 7 OR MORE

APPETIZERS

MATZO BALL SOUP 5⁰⁰ / 7⁰⁰

VEGETARIAN CHILI 5⁰⁰ / 11⁰⁰
with sour cream, Cabot Vermont cheddar, cilantro

ASPARAGUS FRIES 8⁰⁰
Parmesan, basil, lemon

“RHODE ISLAND STYLE” CALAMARI 11⁰⁰
crispy calamari with pickled cherry peppers, lemon wheels, lemon caper aioli

SMOKED CHICKEN WINGS 12⁰⁰
Buffalo sauce and Alabama white bbq sauce

FRIED AVOCADO 9⁰⁰
with spicy ranch

QUESADILLA 10⁵⁰
grilled corn, black beans, zucchini, scallions, jalapeños, jack cheese, guacamole

SALADS & SANDWICHES

FARM SALAD 9⁰⁰
artisanal greens, carrot, fennel, radish, green goddess dressing

CAESAR SALAD 11⁰⁰

CHOPPED SALAD 13⁰⁰
cucumbers, charred corn, red onion, feta, hearts of palm, radishes, Kalamata olives, avocado, cherry tomatoes, oregano dressing

BAJA FISH TACO SALAD 16⁰⁰
market lettuce, charred corn, black beans, avocado, tortilla strips, jalapeno-lime dressing, pico de gallo, pan seared mahi mahi

KALE SALAD 14⁵⁰
Tuscan & baby kale, goat cheese, grapes, apples, celery, radishes, quinoa, farro, toasted walnuts

COBB 15⁰⁰
blue cheese, bacon, egg, tomatoes, grilled chicken, avocado, pickled shallots, romaine, red wine vinaigrette

ADD TO YOUR SALAD, GRILLED:

CHICKEN · 5⁰⁰ / SHRIMP · 7⁰⁰ / STEAK OR SALMON · 9⁰⁰

CALIFORNIA CHICKEN SANDWICH 16⁰⁰
all natural, free-range chicken, double smoked bacon, avocado, lettuce, tomato, herbed mayo, house chips

FOUR CHEESE GRILLED CHEESE 13⁰⁰
*Gouda, Cheddar, Gruyere, and American on Balthazar ciabatta
Add double smoked bacon, avocado, or tomato: 2⁰⁰*

CLASSIC TURKEY CLUB 14⁵⁰
triple-decker sandwich with smoked turkey, Nodine's ham, Swiss, double smoked bacon, and chimichurri mayo on sourdough served with house chips

SALMON BURGER 13⁵⁰
tomato, veggie slaw, sriracha tartar sauce

VEGGIE BURGER 12⁰⁰
quinoa, chickpea, carrot, and walnut patty, muenster, lettuce, pickles, roasted tomato, harissa mayo, flaxseed roll

HAMBURGER 13⁵⁰
served with a side of hand cut french fries

CHEESEBURGER 15⁰⁰
with french fries. Choice of blue cheese, cheddar or pepper jack

CUSTOMIZE YOUR BURGER

ADDITIONAL ITEMS +2⁰⁰

Double Smoked Bacon · Wild Mushrooms · Sautéed Onions · Avocado

ENTRÉES

PAN SEARED ORGANIC SALMON 22⁰⁰
chermoula crust, summer tabbouleh, charred corn, yogurt, coriander

BUTTERMILK FRIED CHICKEN 20⁰⁰
honey biscuits, coleslaw

BEER BATTERED FISH & CHIPS 16⁰⁰
served with hand cut fries and tartar sauce

ROASTED HALF CHICKEN 20⁰⁰
asparagus, heirloom carrots, roasted fingerlings, pan jus

FISH TACOS 17⁰⁰
crispy cod, huitlacoche, avocado crema, cabbage slaw

MEAT LOAF 19⁰⁰
with mashed potatoes, braised collards, and pan gravy

BROCCOLI & CHEDDAR QUICHE 13⁰⁰
served with artisanal greens

MACARONI & CHEESE 14⁰⁰
with Cabot Vermont cheddar. Add bacon lardons: 2⁰⁰

SWEET PEA RAVIOLI 17⁰⁰
ricotta, pancetta, asparagus, mint, lemon

SAUSAGE RIGATONI 16⁰⁰
spicy Italian sausage, fennel, tomato, basil, cream

ALL DAY BREAKFAST

OMELETTE 13⁰⁰
with french fries or mixed greens · Add 2 items: fines herbs, tomato, bacon, goat cheese, chorizo, avocado, ham, spinach, mushrooms, cheddar, Gruyere, onions

BREAKFAST BURRITO 13⁰⁰
with scrambled eggs, chorizo, rice & beans, cheese, and avocado

AVOCADO TOAST & POACHED EGGS 15⁰⁰
with flax seed, herb salad, lemon.

BREAKFAST BURITTO BOWL 15⁰⁰
poached eggs, tomatillo braised chicken, avocado, cotija, corn, rice & beans, crema, tortilla strips

RAYMOND'S FRENCH TOAST 13⁵⁰
with fresh fruit and pure Berkshires maple syrup

PANCAKES 12⁰⁰
with fresh fruit and pure Berkshires maple syrup

SIDES

FRENCH FRIES 6⁰⁰

SAUTÉED SPINACH 6⁰⁰

ONION RINGS 6⁰⁰

MASHED POTATOES 6⁰⁰

MAC & CHEESE 6⁰⁰

GRILLED ASPARAGUS 6⁰⁰

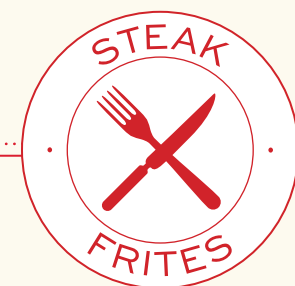
HARICOTS VERTS 6⁰⁰

DOUBLE SMOKED BACON 6⁰⁰

RAYMOND'S STEAK FRITES

22⁰⁰

Choice of maitre d'butler
or Bearnaise sauce



SPECIALTY DRINKS

HOUSEMADE SODAS
3⁵⁰

LIME RICKEY
3⁵⁰

RASPBERRY LIME RICKEY
3⁷⁵

ICED GREEN TEA
WITH HONEY & GINGER
3⁷⁵

NEW YORK EGG CREAM
CHOCOLATE OR VANILLA
4⁰⁰

WHITE* OR MATCHA
HOT CHOCOLATE
5⁰⁰

BELGIAN HOT
CHOCOLATE
4⁵⁰

SPICY MEXICAN HOT
CHOCOLATE
4⁵⁰

ADD A JOANNE'S
HOMEMADE
MARSHMALLOW +75¢

* already comes with a marshmallow

SPECIALS & DESSERTS ON REVERSE



DESSERTS

WARM APPLE PIE	8 ⁰⁰
CHOCOLATE PUDDING	8 ⁰⁰
STICKY TOFFEE CAKE	8 ⁰⁰
KEY LIME PIE	8 ⁰⁰
TURTLE BROWNIE SUNDAE	8 ⁰⁰
ARBORIO RICE PUDDING	8 ⁰⁰
HAND SPUN MILKSHAKES	6 ⁵⁰
ICE CREAM SODAS & FLOATS	5 ⁰⁰
AFFOGATO	6 ⁰⁰
ICE CREAM OR SORBET	6 ⁵⁰

SORRY, WE **DO NOT**
TAKE RESERVATIONS.
“THE EARLY BIRD
GETS THE GRITS”



TAKEOUT AND CURBSIDE PICKUP AVAILABLE

MONTCLAIR

973-744-9263

MONDAY – SATURDAY

8:00AM – 10PM

SUNDAY

8:00AM – 9PM

28 CHURCH ST.
MONTCLAIR, NJ

RIDGEWOOD

201-445-5125

MONDAY – THURSDAY, SUNDAY

8:00AM – 9PM

FRIDAY & SATURDAY

8:00AM – 10PM

101 E. RIDGEWOOD AVE.
RIDGEWOOD, NJ

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