

Appetizers

Matzo Ball Soup	5/7
Vegan Chili	7/11
whipped cashew cream, jalapeño, cilantro & scallion	
Smoked Chicken Wings	12
Buffalo sauce, Alabama white bbq sauce	
"Rhode Island Style" Calamari	13
pickled cherry peppers, lemon aioli	
Veal, Pork & Ricotta Meatballs	14
pomodoro, toasted garlic ciabatta	
Mussels Thailandaise	15
lemongrass, coconut curry broth, grilled country bread	

Salads & Sandwiches

Farm Salad	9
artisanal greens, vegetable crudités, green goddess dressing	
Caesar Salad	12
Kale & Wheatberry Salad	15
avocado, quinoa, grapefruit, dried cranberries, champagne vinaigrette	
Cobb Salad	18
grilled chicken, heirloom tomatoes, blue cheese, farm egg, applewood smoked bacon, avocado, dirty onions, creamy tarragon ranch	
Chopped Salad	15
cucumber, charred corn, red onion, feta, hearts of palm, radish, Kalamata olives, avocado, tomato, oregano dressing	
Add to your salad, grilled:	
chicken 5 shrimp 7 salmon 9	
ahi tuna patty 10 hanger steak 11	
BLT	13
7-grain toast, mayo, house chips add avocado +2	
Four Cheese Grilled Cheese	14
Gouda, Cheddar, Gruyere, American, Balthazar ciabatta add double smoked bacon, avocado, or tomato +2	
Grilled Chicken Sandwich	16
avocado, daikon sprouts, Gouda, smoked bacon, frizzled onions, chili citrus aioli	
Classic Turkey Club	17
Nodine's ham, Swiss, thick cut bacon, spicy pickle, chimichurri mayo	
Lower East Side Corned Beef Sandwich	17
secret sauce, Swiss, marble rye, horseradish slaw	

We are pleased to serve you.



Entrées

Baja Fish Tacos	17
blackened mahi, huitlacoche, cabbage, cilantro	
Honey-Soy Glazed Salmon	24
warm shiitake vinaigrette, cilantro fried rice, baby bok choy	
Rigatoni Bolognese	18
veal, pork & beef ragu, Parmesan, basil	
Baked Macaroni & Cheese	15
Cabot Vermont cheddar add bacon lardons +2	
Roasted Chicken "Forestiere"	23
herbed french fries, watercress, wild mushroom jus	
Grilled Turkey Meatloaf	21
ginger soy ketchup, wild rice-mushroom pilaf, baby gem	
Raymond's Steak Frites	27
black garlic, french fries, maître d' butter or Béarnaise sauce	
Buttermilk Fried Chicken	20
honey biscuits, coleslaw	
Omelette	13
french fries or mixed greens	
add 2 items: tomato, avocado, spinach, mushrooms, sautéed onions, bacon, chorizo, ham, Cabot cheddar, Gruyere, Swiss, Pepperjack, goat cheese	

Burgers

Raymond's Classic Hamburger	14
beefsteak tomato, gem lettuce, red onion, french fries	
Veggie Burger	13
quinoa, chickpea, carrot, and walnut patty, Muenster, lettuce, roasted tomato, harissa mayo	
Spiced Ahi Tuna Burger	18
avocado, zesty tartar, pickled red onion, watercress, cilantro, toasted onion bun	
Customize Your Burger	
additional items +2	
Cabot cheddar · blue cheese · Pepperjack · Swiss	
American · bacon · wild mushrooms · sautéed onions	
avocado · fried egg	

Sides

Charred Broccolini	8
Double Smoked Bacon	8
Baked Macaroni & Cheese	8
French Fries	6
Steak House Onion Rings	8
Creamy Green Spinach	8
Potato Purée	6

Beverages

Coke, Diet Coke, Sprite, Ginger Ale	3.50
Root Beer	3.25
Housemade Soda	3.50
San Pellegrino	3.5/6
Acqua Panna	3.50/6
Lemonade	3.75
Iced Tea	3.50
Cold Brewed Iced Coffee	4
Coffee, Tea	3.50
Turmeric Almond Latte	5
Belgian Hot Chocolate	4.50
Spiced Apple Cider*	4
Cappuccino*	4 / 5.25
Cafe Latte*	5.25
Cafe Mocha*	5.75
Matcha Latte*	5.25
*hot or iced	

Desserts

Warm Ricotta Donuts	9
wild berry jam, chocolate sauce	
Chocolate Pudding	8
whipped marscapone, chocolate curls	
Baked Apple, Pear & Quince Crisp	12
almond crumble, fior di latte gelato	
Sticky Toffee Carrot Cake	10
cream cheese, walnut brittle, ginger gelato	
Double Chocolate Brownie	10
warm brownie, vanilla gelato, candied walnuts, hot fudge	

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Executive Chef - Ed Cotton