



tapas

Tapas are small, tasteful appetizers - as diverse as they are delicious - to be eaten in a bite or sometimes three. The tradition of Tapas provides a way to savour an eclectic variety of fine tastes while enjoying the pleasure of lively conversation in style...

Spiced Garlic Shrimp
Butter Bean Crostini _9

Marinated Grilled Skirt Steak
Pickled Cucumber - Miso Soy Mustard _9

Crab, Brie + Asparagus Roll
Jumbo Lump Crab - Phyllo _8

Crab Cakes
Spicy Aioli _9

Seasonal Roasted Vegetables
Marinated + Grilled _5

Lambchop Lollipops
Hoisin BBQ _8

Ceviche
Chef's Choice - Changes Daily _8

Spanish Chorizo
Braised in Ergo Rioja - Chick Pea Puree _8

garden.
Market Greens

Marcona Almonds - Manchego Cheese - Aged Sherry Vinaigrette _6

Caesar-Moderna
Red + Green Hearts of Romaine - Marinated White Anchovies
Garlic Croutons - Caesar Dressing _7

EXECUTIVE CHEF
Scott Masciulli

MANAGER
Michael Babcock

OWNERS
Michael Flynn, Chris Flynn, Joe Berton, Aimee Flynn

www.VerdigreNB.com

25 Liberty Street, Downtown New Brunswick, New Jersey 08901
732/247/2250

first course

Soup Du Jour
Chef's choice - Changes Daily

earth.

Beef Carpaccio
Organic Arugula - Shaved Red Onion - Parmigiano _9

ocean.

Calamari Fritti
Smoked Paprika Aioli _8

Verdigré Iced Shrimp
Housemade Spicy Cocktail Sauce _MP

main course
earth.

New Zealand Spiced Lamb
Apricot Cous Cous - Watercress - Lemon Pepper Jus _22

Pan Roasted French Chicken Breast
Creamy Mushroom Polenta - Sautéed Asparagus -
Fresh Thyme + Shallot Jus _19

10oz. Filet Mignon
Seasonal Preparation _22

ocean.

Grilled Atlantic Salmon
Sliced Fingerling Potatoes - Plum Tomatoes - Artichoke Hearts
Caramelized Vidalia Onion Reduction _20

Crab Crusted Tilapia
Basil Potato Puree - Haricot Vert -
Simi Chardonnay Buerre Blance _22

pasta.

Spaghettini Tossed with Sautéed Shrimp
Fresh Confetti Tomatoes - Light Tomato Basil Cream Sauce _21
-OR-
Extra Virgin Olive Oil - Roasted Garlic - Summer Vegetables

Verdigre

Summer

Lare