

the Cassidy BAR + KITCHEN

AUTUMN 2019

BRUNCH

BIG SALADS

GRILLED CHICKEN CHOPPED 15
avocado, heart of palm, sunchoke, chickpea, aged gouda, caper, radish, cucumber, sunflower seed, butter leaf lettuce, herb ranch

APPLE SALAD 12
caramelized Fuji apples, candied walnuts, cranberry, roasted squash, goat cheese, red baby kale, sherry vinaigrette

AUTUMN SALAD 13
dried black fig, manchego, toasted pistachio, pomegranate, banato kale, frisée, coffee balsamic vinaigrette

GRILLED HANGER STEAK 17
ceasar dressing, baby gem, lola rosa, white anchovy, cruton, parmesan

SANDWICHES

SERVED W/ HOUSE FRIES

BREAKFAST SANDWICH 14
fried egg, house bacon, avocado, tomato, cheddar, basil aioli

GRILLED CHEESE CLASSIC 12.5
cheddar, house bacon, tomato, sourdough

CRAB CAKE SANDWICH 17
smoked basil aioli, pineapple, bacon, lettuce, tomato

SWORDFISH TACO 15
grilled swordfish, cumin, black bean, avocado, pico de gallo, red cabbage, lime crema

VEGGIE BURGER 16
tzatziki, harissa, shredded cabbage

BREAKFAST BURGER (GROUND IN-HOUSE DAILY) 15
house bacon, cheddar, fired egg, Balthazar bun

CRAFTED COCKTAILS

CASSIDY WALTZ 12
Small Batch Ridgemont Reserve 1792 bourbon, Punt E Mes, ginger, lemon, apple cider

MAPLEWOOD 12
James Pepper 1776 rye, Carpano Antica, maple syrup, black walnut bitters

UPSIDE DOWN 12
Lebelula tequila, lime, cucumber, agave

OFF THE VINE 12
Bone Black vodka (Nwk, NJ), Concord grape gastrique, St. Germain

BLOODY MARY 10
green chili vodka, tomato, fresh horseradish, crudite

PAMPLEMOUSSE 12
fresh squeezed grapefruit, prosecco, Giffard Pamplemousse

POP'S FLANNEL 13
Bulleit bourbon, Hennessy, cider, allspice

BUBBLY SANGRIA 12
prosecco, pinot noir, Illegal mezcal, Concord grape

BREAKFAST

RED VELVET PANCAKES 12
fresh berries, vanilla icing, Vermont maple syrup

CHILAQUILES 14
pulled chicken, sunny egg, simmered corn tortilla, tomatillo salsa, queso fresco, avocado, lime crema

SUNDAY FLATBREAD 14
ricotta cheese, grana, prosciutto, arugula, sunny egg

AVOCADO TOAST 15
sunny eggs, mashed avocado, pico de gallo, tomatillo salsa, olive oil toasted sour dough

SHRIMP - N - GRITS 16
sunny egg, sweet corn grits, cheddar, chorizo, jumbo shrimp

TOM'S STEAK - N - EGGS 19
duck egg, chimichurri, crispy potato

CASSIDY BENEDICT 18
pork belly, broccoli rabe, crispy potato, poached egg, hollandaise

CHEDDAR BISCUITS + GRAVY 13
house cheddar biscuits, nduja gravy, two sunny eggs

PROSCIUTTO WRAPPED OMELETTE 13
asparagus, goat cheese, caramelized onion, crispy mushroom, cherry tomato

SIDES

FRESH FRUIT 5

GRANOLA + YOGURT 8
maple-walnut granola, dried fruit, labneh yogurt

TWO EGGS 6

HOUSE BACON 6

DUCK FAT HOME FRIES 4

SOURDOUGH TOAST 2

DONUTS 5



follow us on instagram
thecassidybarkitchen

theCassidy.net • 160 Maplewood Avenue • Maplewood, NJ 07040 • (973) 762-5433

please inform your server if someone in your party has a food allergy • split plate charge is three dollars • 20% gratuity added to parties of eight or more

4.12.19