



HANDCRAFTED COCKTAILS

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| ONE 53 <i>Our Signature Cocktail</i> Magellan Gin, St. Germain Elderflower Liqueur, Lemon | 15 |
| Pomegranate Margarita Tequila, Triple Sec, POM Juice House-made Sour Mix | 14 |
| Indian Summer Cardamom Infused Gin, Canton Ginger Liqueur, Lime, Sage | 15 |
| Paper Plane Buffalo Trace Bourbon, Aperol, Amaro, Lemon | 13 |
| Smoke & Ice Reposado Tequila, Canton Ginger, Mezcal, Lime, Jalapeño, Cilantro | 15 |
| Spanish Mule Fig & Vanilla Infused Brandy, Ginger Beer, Lime | 14 |
| Brown Derby Buffalo Trace Bourbon, Grapefruit, Honey | 15 |
| Oaxacan Sunset Reposado Tequila, Canton Ginger, Aperol, Orange, Lemon | 15 |

STARTERS

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| Mushroom Soup w/ Hot Chili Oil | 12 |
| ONE53 House Salad | 10 |
| Grilled Caesar Salad | 12 |
| Heirloom Tomato Panzanella Salad | 14 |
| Zucchini Fritters w/ Anchovy Aioli | 10 |
| Spicy Shrimp in White Wine Garlic Sauce | 14 |
| Burrata w/ Cherry Tomatoes, Arugula Pesto & Balsamic Reduction | 16 |
| Escargot en Croute | 16 |
| Nueske's Bacon w/ Sliced Tomato, Red Onion & Bleu Cheese | 17 |
| Artisanal Cheese Plate | 19 |
| Mussels in Tomato-White Wine Broth w/ Andouille | 18/21 |
| Seared Foie Gras | 24 |
| +Sauternes, Sablettes | 15 |

PASTA

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| Jersey Corn Ravioli w/ Red Bell Peppers & Basil | 26 |
| Pipette w/ Crumbled Sausage & Broccoli Rabe in White Wine Sauce | 28 |
| Sautéed Shrimp w/ Roasted Garlic & Cherry Tomatoes over Angel Hair | 32 |
| Bucatini w/ Jumbo Lump Crab, Fried Lemons & Red Pepper Flakes | 36 |

COOKTOP

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| Chicken Milanese over Arugula w/ Tomato Fresca | 28 |
| Grilled Arctic Char w/ Lemon Anchovy Butter & Julienned Summer Squash | 34 |
| Pan Seared Flounder w/Jersey Corn Succotash, Corn Purée & Chili Oil | 36 |
| Pan-Seared Jägerschnitzel w/ Bacon Mushroom Gravy, Red Cabbage & Spätzle | 36 |
| Breaded Pork Schnitzel w/ Braised Red Cabbage & Spätzle | 32 |
| + á la Holstein - Caper Butter Sauce, Anchovy & Fried Local Egg | 36 |

GRILL

All Grilled Dishes Served with Hand-cut Fries & Field Greens.

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| Char-Grilled Strip Steak | 53 |
| Char-Grilled Prime Flat Iron Steak | 36 |
| Char-Grilled Marinated 1/2 Chicken (Griggstown Quail Farm) | 32 |
| Char-Grilled Double Cut Pork Chop | 30 |
| Char-Grilled Market Fish | MP |
| Rossini Burger - American Wagyu Beef, Seared Foie Gras, Black Truffle Cheese, & Trumpet Mushrooms in Madeira on Brioche Bun w/ Truffle Mayo | 39 |
| ONE 53 Burger | 16 |
| + Cheese | 2 |
| + Bacon | 2 |
| + Mushrooms | 2 |

SIDES

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| Hand-Cut Fries w/ Truffle Mayo | 6/9 |
| Sautéed Greens w/ Garlic & EVOO | 8 |
| Roasted Hot Peppers w/ Garlic & Mushrooms | 11 |
| Mac & Cheese | 12 |
| Broccoli Rabe w/ Sausage, Parmesan & Chili Flakes | 13 |

20% Gratuity will be added to parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*