
**NAKED
SEAFOOD**

OYSTERS ON THE 1/2 SHELL 22.
mignonette

JUMBO LUMP CRAB 22.
cocktail sauce

SOUP

SOUP OF THE DAY 12.

SALADS

FRIED OYSTERS OVER GRILLED ROMAINE 19.
roasted garlic aioli
corn bread croutons

ROASTED BEETS 15.
arugula, goat cheese, toasted pistachios
lemon poppy seed vinaigrette

HOUSE SALAD 15.
baby greens, dried cranberries
toasted walnuts, crumbled gorgonzola
roasted shallot vinaigrette

APPETIZERS

BUTTER POACHED CLAMS 19.
parmesan breadcrumbs

CRISPY SUSHI TUNA ROLL 19.
wakame salad
plum-ginger & chili lime dipping sauces

LOBSTER MAC & CHEESE 25.
orecchiette pasta, lobster meat
cheddar & gruyere cheeses
baked in casserole

GRILLED LAMB LOLICHOPS 24.
chick pea & polenta cake
honey, lemon, parsley & mustard vinaigrette

EGGPLANT ROLLENTINI 18.
plum tomato sauce

JUMBO SHRIMP COCKTAIL 19.

STEAMED LITTLENECK CLAMS 18.
clam broth, drawn butter

MANHATTAN CLAM CHOWDER 12.

CAESAR SALAD 15.
hearts of romaine

ARUGULA SALAD 14.
cherry tomatoes, jalapeños
pecorino romano
lemon vinaigrette

SHAVED BRUSSELS SPROUT SALAD 14.
walnuts, pecorino, lemon juice and olive oil

PLATES

HUMMUS PLATE 19.
fresh mozzarella, celery, cucumber
fennel, roasted beets, pickled vegetables
kalamata tapenade
grilled naan

CHEESE SELECTIONS OF THE DAY 18.
housemade chutney, dried fruit
no. 73II seeded crackers

MEAT & CHEESE PLATE 20.
chorizo, salami felino, speck
pecorino al tartufo, claudio's mozzarella
market vegetables, castelvetrano olives
bread

CLAUDIOS' BURRATA 18.
melted plum tomatoes
roasted sweet and long hot peppers

Plate Sharing Charge 8. Third Party Gift Cards Not Accepted

Our Glass Water Bottles 25.

6OZ JUMBO LUMP CRAB CAKE 39.
french fries, vegetable slaw
remoulade, sriracha

FRIED JUMBO SHRIMP (5) 38.
sweet potato fries, cole slaw

JUMBO LUMP CRAB IMPERIAL 38.
smashed potatoes, cole slaw

WARNER'S BOUILLABAISSE 45.
shrimp, scallops
fish, whole clams
pernod, saffron broth
tuscan bread, saffron aioli
add 4oz lobster tail 21.

8OZ COLD WATER LOBSTER TAIL 58.
(broiled or fried)
baked potato, cole slaw
add crab imperial 20.

JUMBO LUMP CRAB PASTA 40.
plum tomatoes, garlic, basil
add two shrimp 14.

JOVIAL PENNE [GF] 29.
sautéed seasonal greens, Rancho Gordo beans
shaved pecorino
add cannuli's sausage 7.

GRAIN FED 12OZ VEAL CHOP MILANESE 54.
arugula, cherry tomatoes, jalapeño
pecorino romano cheese
lemon vinaigrette

LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP 48.
granny smith apple, applewood smoked bacon, white cheddar
mashed sweet potatoes, crispy parsnips
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 49.
mashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial 20.

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 52.
hand cut french fries, gribiche
red wine au jus, compound butter

KOBE BEEF MEATLOAF 32.
mashed potatoes, peas & carrots
pan gravy

CRISPY ROASTED 1/2 DUCK 41.
sweet potato and butternut squash galette
bacon braised red cabbage
sundried cherry and orange reduction

CAULIFLOWER STEAK 32.
creminis and greens, cauliflower purée
brown butter, crispy capers

GRIGGSTOWN FARM ROASTED 1/2 CHICKEN 36.
roasted brussels sprouts and butternut squash
mashed potatoes, herbs, pan juices

SIDES

sautéed seasonal greens 10.

sautéed Rancho Gordo beans and greens 14.

baked potato or sweet potato 8.

cannuli's sausage 14.

sweet potato and butternut squash galette 12.

bacon braised red cabbage 10.

roasted brussels sprouts and butternut squash 14.

Weekly Specials

3 Courses for 37.

Sunday

Chopped Salad
applewood smoked bacon & blue cheese

Sunday Sauce
housemade meatballs, sausage & pork chop gravy, gemelli pasta

Chocolate Biscotti
with pistachios & dried cherries

Monday

Radicchio Salad
butternut squash, arugula, golden raisins, pistachios, walnuts, pears sherry blue cheese vinaigrette

Italian Pot Roast
short rib, carrots, mashed potatoes

Affogato
harry & beans espresso, haagen dazs vanilla

Tuesday

Tortilla Soup

Fish Tacos
grilled or fried mahi, pico de gallo mashed avocado, fried queso blanco cabbage slaw, mango aioli

Tres Leches Rice Pudding

Wednesday

Shaved Brussels Sprouts
pecorino, toasted walnuts

Chicken Parmesan over Linguini

Chocolate Budino

Thursday

House Salad
baby greens, dried cranberries toasted walnuts, crumbled gorgonzola roasted shallot vinaigrette

Turkey Dinner
roast turkey, pecan stuffing, peas smashed potatoes, gravy cole slaw, cranberry sauce

Pumpkin Pie

A Meaningful Purpose at **REED'S FARM**



A Meaningful Purpose, Inc. is a 501c3 non-profit organization founded in 2020 to address the needs of food insecurity, soil regeneration, and community inclusiveness in Atlantic County, NJ. This mission is carried out at the historic Reed's Farm. Our 78-acre farm utilizes organic and regenerative practices, our market & kitchen operate year-round, we host a sanctuary for farm animals, and provide educational and vocational programming to local schools and organizations with a focus on individuals with cognitive disabilities.

Micky's Market Hours:
Thursday - Sunday: 9am - 3 pm

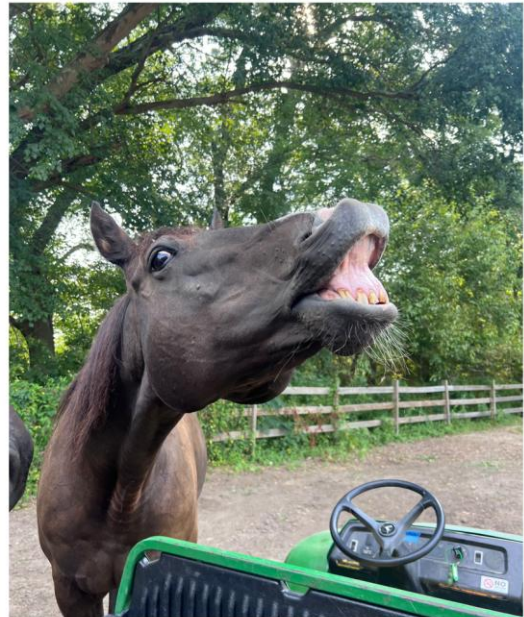
VISIT OUR SITE TO DONATE



 **REEDSFARM**

REEDSFARM.ORG

5075 Spruce Avenue, Egg Harbor Township



A Meaningful Purpose at Reed's Farm is a 501c3 non-profit organization -- all proceeds from items purchased in the market go directly back into our programming, which includes: community-based agricultural education + workforce development, and a regenerative farm + animal sanctuary.



STEVE AND COOKIE'S
— MARGATE, NJ —

HAPPY HOUR

CAESAR SALAD 8.

*hearts of romaine
croutons, parmesan*

ARUGULA SALAD 8.

*cherry tomatoes, jalapeños,
pecorino romano & lemon vinaigrette*

HOUSE SALAD 8.

*baby greens, dried cranberries, toasted walnuts,
crumbled gorgonzola, roasted shallot vinaigrette*

HUMMUS PLATE 12.

*fresh mozzarella, celery, cucumber,
fennel, roasted beets, pickled veggies
kalamata tapenade, grilled naan*

BUTTER POACHED CLAMS 10.

parmesan breadcrumbs

CRISPY SUSHI TUNA ROLL 12.

*wakame salad
plum-ginger & chili lime dipping sauces*

MEAT & CHEESE PLATE 14.

*chorizo, salame felino, speck
pecorino al tartufo, fresh mozzarella
market vegetables, bread*

CLAUDIOS' BURRATA 13.

*melted plum tomatoes
roasted sweet and long hot peppers*

CRAB CAKE SANDWICH 18.

*remoulade, lettuce, tomato, onion, pickle
toasted brioche roll, sweet potato fries*

KOBE BEEF BURGER 15.

*applewood bacon, farmhouse white cheddar,
lettuce, tomato, onion, pickle, toasted brioche roll, french fries*

<i>Wine Special 6 gl.</i>	<i>Corona 5.</i>
<i>Pineapple Martini 8.</i>	<i>Corona Light 5.</i>
<i>Pineapple Grapefruit Martini 8.</i>	<i>Local Draft Selections 5.</i>

Sunday - Thursday 5 to 7 Wednesday All Night!

Housemade Desserts

Seasonal Fruit Crisp 12.

Banana Cream Pie 12.

Chocolate Peanut Butter Pie 12.

Margate Beach Pie 12.

Brownie Pie 12.

Pecan Pie 12.

Crème Brûlée 12.

Haagen-Dazs Rocky Road or Vanilla 8.

Jersey Cow Ice Cream 10.

locally made, dairy free

Add 2 biscotti 4.5

Plate of Biscotti 9.

Fresh Fruit Plate 8.

Harney & Son's Fine Tea 4.

organic assam, decaffeinated ceylon, chamomile, mint verbena, japanese sencha

Harry & Beans Organic Fair Trade Coffee 4.

Harry & Beans Espresso 4.

Cappuccino 6.

Bourbon & Whiskey

Eagle Rare	25.
Blanton's	25.
Colonel E.H. Taylor Small Batch	35.
Booker's 'Storyteller	35.
Weller 12yr.	30.
Whistlepig Old World 12yr.	38.
Old Rip Van Winkle 10yr.	85.

Tequila

Cabal "Still Strength Blanco	18.
Cascahuin Blanco	17.
Casa Dragones Blanco	28.
G4 Reposado	20.
Volans Reposado	17.
Dos Artes Limited Edition Joven	55.
Cabal Anejo	25.
Casa Dragones Anejo	45.

Cognac & Armagnac

Remy Martin VSOP	20.
Remy Martin XO	68.

Scotch

Macallan 18yr.	95.
Johnnie Walker Blue Label	90.
Macallan 12yr.	24.
Glenlivet 15yr.	25.
Oban 14yr.	27.
Lagavulin 16yr.	27.

Rum

Brugal 1888	16.
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Port & Late Harvest

Sandemans Tawny Flight: 10, 20, 30 & 40 years	50.
Sauternes, Château Bastor-Lamontagne	16.
Royal Tokaji 6 Puttonoyos Aszu 2012	32.

Grappa

Gaja Grappa "Gaia & Rey"	23.
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STEVE AND COOKIE'S CLASSICS

WHISTLE PIG MAPLE OLD FASHIONED 25

100 PROOF WHISTLE PIG RYE WHISKEY, WHISTLEPIG MAPLE SYRUP, ORANGE RIND

WARNER'S "OASIS" MANHATTAN 18

DATE INFUSED MAKER'S MARK BOURBON, CARPANO ANTICA SWEET VERMOUTH

JOE A'S SUMMER MANHATTAN 17

PINHOOK RYE, MAJORA AMARO, COCCHI SWEET VERMOUTH, ORANGE TWIST

GEORGE'S PINEAPPLE GRAPEFRUIT MARTINI 16

PINEAPPLE INFUSED STOLICHNAYA VODKA,
GRAPEFRUIT, GIFFARD PAMPLEMOUSSE

PINEAPPLE MARTINI 16

PINEAPPLE INFUSED STOLICHNAYA VODKA, PINEAPPLE JUICE

LAVENDER LEMON-DROP MARTINI 16

AMERICAN HARVEST ORGANIC VODKA, CRÈME DE VIOLETTE,
MAMMA BELLA LIMONCELLO, LEMON TWIST

GINGER SPICE & EVERYTHING NICE MARGARITA 17

VOLANS REPOSADO, HOUSEMADE GINGER SIMPLE
COLD PRESSED LEMON, CANDIED GINGER RIM

SENSUAL SIDECAR 17

FRAPIN VS 1270 COGNAC, COINTREAU, AGAVE,
LEMON, DEMERARA RIM

"FANCY NANCY" COSMOPOLITAN 17

KETEL CITROEN, COINTREAU, CRANBERRY & FRESH LIME

NEW YORK NEGRONI 17

CATSKILLS ISOLATION PROOF GIN, FACCIA BRUTTO APERITIVO,
METHOD UPSTATE VERMOUTH, LAVENDER

REED'S FARM COCKTAILS

FARM SHRUB SPRITZ 15

LILLET BLANC, SEASONAL FARM FRUIT + WHITE BALSAMIC SHRUB,
PROSECCO, MINT

DIXIE'S PIMM'S CUP 15

ALIBI GIN, PIMMS LIQUEUR, REED'S FARM GINGER BEER
REED'S LAVENDER, CUCUMBER, MINT

ALCOHOL FREE

HIBISCUS FAUX-GRONI 13

LEAH'S PINE + JUNIPER HYDROSOL,
HIBISCUS APERITIVO, VERJUS ROUGE

SHRUB & CLUB 12

SEASONAL FARM FRUIT + WHITE BALSAMIC SHRUB
CLUB SODA, MINT

FARM FERMENTED SODAS 7

WINES BY THE GLASS

WHITE:

- Pinot Grigio, Elena Walch “Selezione” 24, Italy 14.
- Bordeaux Blanc, Château de Bonhoste 24 Bordeaux, France 11.
- Sauvignon Blanc, Trizanne Wines ‘TSW’ 24, Western Cape, South Africa 12.
- Chardonnay, Patrick Piuze ‘Val de Mer’ 23, Bourgogne Blanc, Burgundy, France 17.
- Chardonnay, Jeanne Marie 23, Central Coast, California 13.
- Gruner Veltliner, L. Hiedler 23 Kamptal, Austria 14.
- Reisling, Kruger-Rumpf 24 Nahe, Germany 12.

BUBBLES:

- Prosecco, Vigna Isa ‘Cuvee Isabella’ NV Italy 11.
- Schramsberg Blanc de Blancs 20 - 375ml 45.

ROSÉ:

- La Bernarde, Les Hauts du Luc 24, Cotes de Provence, France 14.

RED:

- Pinot Noir, Trousse-Chemise 23, Willamette Valley, Oregon 14.
- Cabernet Sauvignon, Maddalena 23, Paso Robles, California 15.
- Cabernet Sauvignon, Swanson Vineyards 23, Napa Valley, California 24.
- Chianti, Salcheto “Biskero” 23, Tuscany, Italy 11.
- Toscana, Castello Romitorio, “Romitorio” 20, Tuscany, Italy 13.
- Merlot-Cabernet Franc, “Empreintes”, 21 Bordeaux, France 14.

BOTTLED BEER

DOMESTIC 7.

Yuengling, Budweiser, Bud Light
Coors Light, Miller Lite,
Michelob Ultra

CRAFT 7.

Sierra Nevada “Torpedo” Extra IPA

LOCAL DRAFT SELECTIONS 9.

IMPORTED 7.

Corona, Corona Light
Heineken, Heineken Light
Hoegaarden, Stella Artois
Peroni, Smithwicks

IMPORTED 8.

Guinness Can

NON-ALCOHOLIC 7.

Heineken 0.0
Peroni 0.0
Athletic Brewing



STEVE AND COOKIE'S
— MARGATE, NJ —

After Dinner Cocktails

S&C Espresso Martini 17.

*stolichnaya 80 & vanilla, khalua, licor 43,
harry & beans fresh espresso*

Chocolate Martini 17.

*stolichnaya 80 & vanilla, baileys chocolate,
giffard crème de cocoa, chocolate drizzle*

Irish Coffee 13.

jameson, harry & beans coffee, fresh whipped cream

Bailey's Coffee 13.

baileys irish cream, harry & beans coffee, fresh whipped cream

Nutty Irishman 13.

baileys irish cream, frangelico, harry & beans coffee

Amaro/ Digestif

Fernet-Branca 13.

Averna 13.

Tosolini 12.

Majora Amaro 12.