



1314 WASHINGTON ST.
HOBOKEN, NJ 07030

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WWW.BIN14.COM

FALL DINNER

EXECUTIVE CHEF
ANTHONY PINO

CHEF DE CUISINE
JUSTIN ANTIORIO

CHEESE

3/\$15 | 4/\$19 | 5/\$23

Flory's Truckle

Camembert (P)

Mt Tam (P)

Etivaz

Casatica (P)

Bayley Hazen Bleu

Saint Nectaire (P)

(P)- Pasteurized

SALADS

Mixed beets, burrata, pomegranate, chestnuts, basil 9

Butternut, arugula, pancetta, gorgonzola, pumpkin seed, maple balsamic 9

Dinosaur kale Caesar, shaved parmesan, croutons 9

Quinoa & kale, apples, pickled grapes, roasted celery root 9

HOMEMADE WARM MOZZARELLA

Truffle honey 11

Extra virgin olive oil, fleur de sel, cracked pepper 9

Roasted tomato, basil, balsamic 9

Burrata, brussels, maple, extra virgin olive oil 10

BRUSCHETTA

Sausage and pepper, warm ricotta 5

Pulled Pork, apple butter, barbeque, bleu cheese 6

Beef tartare, truffles, parmesan and quail egg 6

Tuna tartare, jalapeño, scallions, capers 5

Lobster, chives, celery, crispy prosciutto, avocado 6

Wild mushroom, pecorino, truffle oil 4

Duck rilette, lingonberry compote, toasted hazelnuts 6

Roma tomato, basil, garlic, ricotta 3

Smashed white beans, garlic, nduja, brussels 4

SEASONAL VEGETABLES

Cauliflower au gratin, toasted bread crumbs 8

Brussels sprouts, bacon, maple butter 8

Broccoli rabe, toasted garlic, piquillos 9

Roasted wild mushrooms, lemon, pecorino 9

CURED

\$8 each | All for \$30

Prosciutto

Gin & Juice

Duck Salami

Soppressata

Salami Picante

Barolo Salami

SMALL PLATES

Olives and spicy pickles 5

Meatballs and marinara, pecorino 8

Pretzel calamari, hot peppers, capers & lemon 10

Grilled octopus, white beans, toasted quinoa, nduja, cauliflower 10

Roasted bone marrow, parsley, lemon zest, toast points 11

Pork belly, pickled grapes, celery root, apples, mojo 10

Shrimp poppers, pickled fresnos, jalapeño mustard aioli 11

Pecorino fries with chili flakes 7

Truffle fries with romano, black pepper 9

"Bolognese Fries", shaved pecorino, parsley 9

Eggplant, ricotta, confit tomato, mozzarella, pecorino 9

PIZZA

Pork belly, maple mustard, pancetta, spiced pickles, etivaz 11 WHOLE WHEAT

Truffle and creamy taleggio 13 CRUST 2

Salami Picante, burrata, shishito peppers, mozzarella 12

Wild mushroom, goat cheese and arugula 11 GLUTEN FREE

Kale and ricotta, garlic, lemon zest 9 CRUST 3

Margherita, fresh mozzarella and basil 9

Prosciutto di Parma, plums, chestnuts, ricotta 12

Sausage, broccoli rabe pesto, ricotta, roasted tomatoes 10

ENTREES

Duck risotto, butternut, wild mushrooms, pecorino, pumpkin seeds 18 ALL PASTAS ARE

Pumpkin and sweet potato ravioli, maple brown butter, pecorino 17 HOMEMADE

Sausage & beef bolognese, tomato confit, ricotta, garlic, cavatelli 17

Bucatini, Parmigiano Reggiano, pepper, yolk, pecorino, guanciale 16

Petit osso bucco, celery root puree, wild mushrooms, gremolata 18

Market fish, saffron cauliflower, broccoli rabe, roasted tomato 19

Poussin roulade, chorizo, olives, fingerlings, cacciatore sauce 18

Diver scallops, butternut puree, chestnuts, pomegranate 18

Gluten Free Pasta Options Available (Additional \$3)