



SPRING '21
MENU SERIES

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EATERY

serving excellence since '95

www.culinarycreations.com // 908.281.3894 // @CulinaryEatery

NO FORK NEEDED

S.BLT \$12

Seared salmon, turkey bacon, baby lettuce, tomato and cucumber on thick-cut 7-grain bread with an herb pesto.

Pulled Pork Banh Mi \$12

Korean-dressed tender pork wimber, cilantro, pickled red onions & daikon on a baguette.
*Veg option: *Replace Pork with Roast Portobellos*

Harvest Vegetable \$10

Grilled vegetables with artichoke hearts, baby arugula, hummus, & feta on a baguette.

Roasted Salmon Tacos \$12 CF

Hoisin-glazed salmon with pickled vegetables, cilantro, feta, & guacamole in soft tortilla shells.

California Turkey Croissant \$9.5

Spinach, tomato, brie & honey dijon.

French Tuna Melt \$9"

Tuna salad, swiss, balsamic onions on a croissant & topped with a tomato & avocado puree.

Tuscan Grilled Cheese \$10

Balsamic caramelized onions, portobello, provolone & american. *Add a free range chicken breast +\$2*

Chicken & Arugula Bruschetta \$12

Chicken, baby arugula, tomato, artichoke, mozzarella, with an herb pesto served on a baguette.

Classic Local Burger \$9"

An 8oz, locally-sourced ground beef patty with lettuce & tomato on a pan roll.

Nashville Hot Chicken Sandwich \$13

Spiced buttermilk, double coated fried boneless chicken thigh, Nashville sauce, Melted Cheddar, Creamy Slaw, Pickles, Lettuce



Carolina Pulled Pork Sandwich \$12

Tender Pulled Boston Butt with Carolina Gold BBQ, Melted Cheddar, Apple-wood Bacon, Creamy Slaw
*Make it even more incredible - add Two Eggs +2

SIDES \$4

Sweet Potato Fries

Sweet Potato Tots

Skin-on French Fries

Tater Tots

Fried Green Beans

Roasted Asparagus

Fresh Fruit Salad

SALADS

CF= GLUTEN FREE

Kale, Fruit & Nut \$10 CF

Kale, sliced almonds & walnuts, red onions, raisins, dried cranberries, Pecans & shaved parm with white balsamic vinaigrette.

Seared Salmon \$12 CF

Romaine and spinach with cucumber, mushrooms, grape tomatoes & goat cheese with a honey dijon dressing.

Arcadian \$8 CF

Arcadia lettuce mix with mushrooms, grape tomatos, cucumbers, & broccoli with a balsamic vinagrette.

Seasonal Spring Salad \$12 CF

Fresh Spring Lettuce Mix with Florence Fennel, Orange Segments, Almonds, Dried Cranberries, White Balsamic.

**Make it more Awesome with Grilled Free Range Chicken Breast*

[ADD SOME PROTEIN TO ANYTHING]

Grilled Vegetables \$3.5 // Chicken Breast \$4

Seared Salmon \$5 // Roast Portobello \$3.5

PASTAS

CF= GLUTEN FREE PASTA AVAILABLE +\$1

Salmon Gremolata \$12.5

Capellini, broccoli, grape tomatoes, spinach with a lemon parsely olive oil.

Hand-Rolled Gnocchi \$12

with peas & tomatoes in a pink brandy cream sauce.

Deconstructed Carbonara \$12

Two eggs (easy or sunny), two bacon strips, ham, peas, onion, tomatoes tossed in a cream sauce & topped with grated pecorino.

Penne alla Vodka \$11

Tossed with sliced mushrooms & fresh peas in a pink Absolut cream sauce & topped with grated pecorino.

Seasonal Pasta: Florence Capellini \$12

Baby Arugula, Spinach, Sun dried Tomato, Fennel, Lemon & Herbs, White wine EVOO grated pecorino, Ricotta Dollop

ORDER ONLINE:

OrderCulinary.com

CULINARY CREATIONS EATERY

434 US Highway 206, Hillsborough, NJ 08844

BREAKFAST

BRUNCH

LUNCH

Available All Day & Everyday

SIGNATURE EGG~ZOTICS

Egg whites available for \$1.5 extra

GF = GLUTEN FREE with GF bread

Shakshuka 'Purgatory' \$11.5 GF

Zucchini, squash, onion, pepper, tomato base with feta, 3 eggs served with an herb pesto & warm pita.

Cracked Egg Skillet \$11.5 GF

Mushroom, artichoke, grape tomato, asparagus, spinach & 3 eggs cracked & baked, with a warm drop biscuit, chimichuri.

Mediterranean Frittata \$11.5 GF

Spinach, grape tomato, artichokes, red onions, green peppers, feta, 3 egg whites, 2 eggs, served open-faced with crispy chickpeas, warm pita & hummus.

Asparagus & Salmon Omelet \$12.5 GF

Egg white omelet with a flaked salmon fillet, spinach topped with asparagus & brie. Served with fresh fruit salad.

Chorizo Avocado Tostadas \$11.5 GF

Chorizo, 2 eggs (easy or sunny), arugula, tomato, cheddar, avocado puree & cilantro served on corn tortillas.

Tuscan Florentine Frittata \$11.5 GF

2 eggs and 3 egg whites with baby arugula, kale, portobello, tomatoes, artichoke hearts & mozzarella served open-faced, bruschetta crostini.

French Market Oefus \$11.5 GF

Mushrooms, balsamic onions & goat cheese omelet topped with roasted asparagus & herb pesto with a croissant.

South-of-the-Border Skillet \$11 GF

Chorizo, red onion, peppers, grape tomatoes, cheddar & cilantro with 3 eggs with an avocado puree on corn tortillas.

Seasonal Spring Omelet \$12 GF

Garden Vegetable Ricotta omelet, Spring Onions, Petite Peas, Spinach, Artichokes & Ricotta / Roast Asparagus, Basil, Tomato / Warm Pita

BRUNCH

Cubano Monsieur \$11.5

Grilled ham, roasted pork, dijon, pickles, swiss, & cheddar on country white bread and topped with a cheese bechamel. Try it Madame with two eggs +\$2

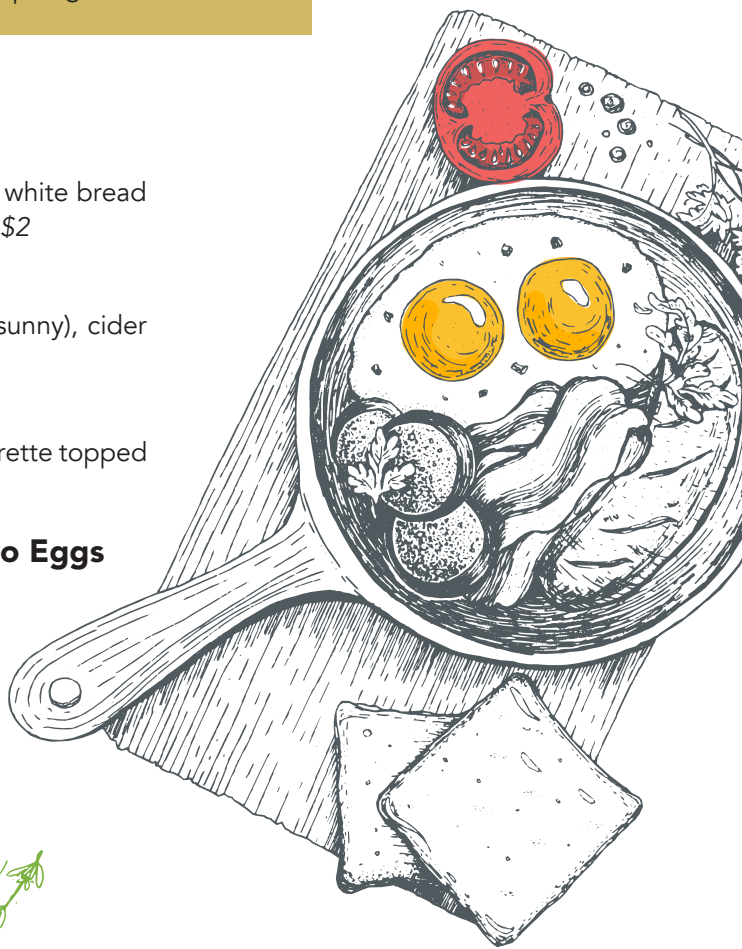
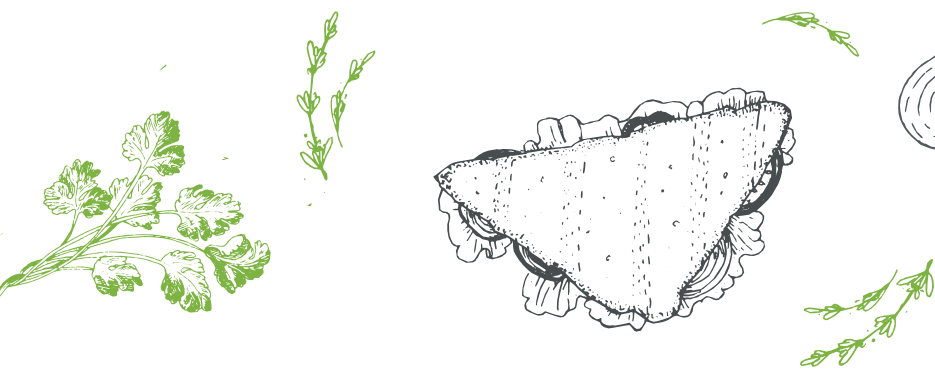
Brunch Burger \$11.5

8oz, locally-sourced ground beef patty topped with an egg (easy or sunny), cider bacon, guacamole, lettuce, & tomato.

Egg-cited Hen Salad \$11.5 GF

Baby arugula, cider bacon, chicken, asparagus, bruschetta, basil vinaigrette topped with an egg (easy or sunny) & served with a crostini.

Try our Carolina Pulled Pork Sandwich (above) with Two Eggs



Our Commitment to You...

We changed our Look and our Image, but **not** the High Quality Standard you expect from us.

Culinary Creations Eatery is working hard to be Green Restaurant Certified. Sourcing Locally, Supporting Local Farms with the Freshest Ingredients, being environmentally conscious with Eco & Reusable Packaging and recycling.

Our New Look is Furnished by Local Craftsman using local Woods & Products.

Planning a Party? Let Us Exceed your Expectations at Your next event with Our Award winning catering division. Culinary Creations: Catering with a Creative Touch.

@Culinary_Creations
www.CulinaryCreations.com



BREAKFAST

8am-11am Weekdays // All day Sat. & Sun.

PANCAKES, FRENCH TOAST & SWEETS

Puffed Buttermilk Pancakes \$8.5
House batter pancakes, puffed high and topped with confectionery sugar. **Go Bananas** Add Bananas with Blueberries // Chocolate Chips // Granola +\$2.5

Dried Fruit & Nut Griddle Cakes \$10.5
An almond, pecan, walnut, dried cranberry & raisin mix baked in a pancake with house granola & agave drizzle.

Stuffed Toast & Banana \$9.5
Cinnamon, brown sugar, & cream cheese mixture stuffed between two slices of country bread French toast style topped with sliced bananas and confectionery sugar.

Lemon Ricotta French Toast \$10.5
French bread - French Toast with a ricotta-lemon zest mousse & blueberry-lavendar compote.

Egg & Brie French Toast \$11.5
Ham & brie with thick-dipped french toast topped with two eggs (easy or sunny).

Pain Perdu \$11
Hand-cut Thick brioche french toast.

Seasonal Spring French Toast \$13
Our Pain Perdu topped with Honey Macerated Strawberries, Ricotta & Housemade Granola

[TRY A SEASONAL SWEET FLIGHT] \$13
Honey Macerated Strawberry Ricotta Pancake // Blueberry Pancake // Banana Granola Pancake

MORNING EGGS

Papion \$9.5
Two fried eggs, pork roll, hashbrown patties & american cheese on a roll.

Double Egg & Cheese \$6.5
Simple egg and cheese sandwich on your choice of a roll or croissant/bagel (+50¢). Add bacon, a pork roll, or sausage for \$2.

Two Eggs Your Way \$8.5
Served with red potato home fries and toast

CRAFT AN OMELET

1-2 Fillings \$9.5 // **3+ Fillings** \$11 Served with red potato home fries & toast (7-grain, country white, or marble rye // gluten-free +\$1.75 // bagel, english muffin, or croissant +\$1.5) **Frittata:** eggs & whites open \$11.5

Fillings

Broccoli // Onions // Peppers // Mushrooms // Spinach
Tomatoes // Kale // Arugula // Artichoke // Zucchini
Portobello // Ham // Sausage // Bacon // Swiss // Cheddar
American // Provolone // Mozzarella // Feta // (Brie or Goat +.95)

SIDES

Meats \$4 // **Eggs** \$2. ea

Pork Roll // Cider Bacon // Chorizo // Links // Patties
Single Egg // Egg Whites

Fruits & Vegetables \$4 sub home fries \$3

Fresh Fruit // Tater Tots
Sweet Potato Tots // Asparagus
Red Potato Home Fries \$3.5



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