



SMALL PLATES

CANDIED BACON 10

MARGHERITA FOCACCIA PIZZA 14
marinara, fresh mozzarella, parmesan, basil

GRILLED VEGETABLE FOCACCIA PIZZA 14
balsamic marinated zucchini, squash, bell pepper, onion, ricotta, mozzarella

LEMON ARTICHOKE 12
flash fried, lemon aioli

SWEET & SPICY TRI-COLOR CAULIFLOWER 12
jalapeño-pineapple glaze, charred lemon, herbs

FRIED BROCCOLI 10
marinara, fried lemon

BEEF SLIDERS 14
american, plum tomato, pickle, ainsworth sauce

SALMON TARTARE 15
avocado, ginger, scallion, citrus soy

 **SHISHITO PEPPERS** 12
lemon, fried garlic, chili threads

SWEET TEA WINGS 14
spicy sesame honey, garlic soy

BUFFALO WINGS 14
blue cheese, pineapple, scallion

AVOCADO TOAST 13
chili flake, maldon, olive oil, whole wheat five-grain

HUMMUS TOAST 13
radish, feta, cilantro, whole wheat five-grain



GOURMET BURGERS

All burgers are served with a side of fries. Substitute the colore salad for \$3. Add candied bacon for \$5.

MAC & CHEESE BURGER 17
panko crusted mac & cheese patty, beef patty, mac & cheese, sesame bun

CLASSIC BURGER 16
hanger grind, bacon, american, green leaf, red onion, beefsteak tomato, ainsworth sauce, brioche bun


FRENCH ONION BURGER 17
caramelized onions, beef jus, swiss, onion ring, english muffin

PORK BELLY BURGER 17
pimento cheese, arugula, brioche bun

CAPRESE BURGER 16
fresh mozzarella, roasted pepper, baby arugula, balsamic pesto, potato roll

REUBEN BURGER *Build-A-Burger Winner* 17
swiss, red onion, pastrami, coleslaw, horseradish sauce, thousand island dressing

FRIED MOZZARELLA BURGER 17
fra diavolo, parmesan, basil, fried garlic, potato roll

 **VEGGIE BURGER** 16
handmade patty, gem lettuce, beefsteak tomato, spanish onion, whole-grain mustard bbq, seeded sourdough

HANGER STEAK BURGER 17
pickled jalapeños, parmesan, kewpie, brioche bun

TURKEY BURGER 16
roasted pepper, arugula, lemon aioli, seeded sourdough



FROM THE GRILL

All steak entrées are served with a side of steak fries and compound butter.

FILET 38 | **NY STRIP** 33 | **RIBEYE** 38

LEMON CHICKEN 21
sautéed spinach, pesto

ATLANTIC SALMON 23
pan-seared, parsnip, cabernet, pear-apple-cranberry compote



SOUTH OF THE BORDER

 **GUACAMOLE MEXICANO** 12
tortilla chips

CHICKEN TOSTADA 13
tinga, lechuga, rabano, crema, salsa verde

FISH TACO 15
roasted tomato pico de gallo, guacamole, chipotle aioli

STEAK TACO 16
hanger steak, guacamole, chipotle-adobo, lime

 **VEGGIE TACO** 12
roasted root vegetables, cilantro, chipotle-adobo



SIDES

mac & cheese 9 | **french fries** 6

 **sautéed broccoli** 7




GREENS

*Add protein to any salad for an additional charge.
chicken \$4 | steak \$7 | salmon \$6 | avocado \$3*

TRE COLORE 13
grape tomatoes, parmesan, agrumato lemon

COBB 16
grilled chicken, bacon, avocado, egg, blue cheese, red wine-shallot vinaigrette


 **MEDITERRANEAN** 15
israeli couscous, basil, mint, toasted almonds, dried cranberries, herb-garlic vinaigrette

ROASTED CHICKEN 16
arcadian greens, barley, farro, wild rice, toasted pecans, roasted shallot vinaigrette

CHICKEN MILANESE 15
finger chili, blood orange, lemon, baby arugula, italian vinaigrette

CAESAR 14
parmesan, white anchovy, chili crumbs

STEAK 17
hanger, gem lettuce, curly endive, cucumber, red bell pepper, jalapeño, microgreens, goat cheese, balsamic vinaigrette

 **SUMMER** 14
chopped salad, orange, fennel, watercress, frisée, pepitas, dried cranberries, kalamansi vinaigrette



SANDWICHES

PEPPERJACK CHICKEN 16
organic chicken cutlet, bacon, green leaf, jersey tomato, red onion, kewpie, potato roll

BBQ PULLED PORK 15
fuji apple coleslaw, brioche bun

VEGETABLE 14
portabello, eggplant, squash, fried mozzarella, red pepper aioli, sourdough

GRILLED CHICKEN BLT 15
swiss, chipotle aioli, handmade ciabatta

 *vegan* || *follow us*    @theainsworth | theainsworth.com

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* We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.