

Starters

BLEND QUESADILLA • 13.25

flour tortilla stuffed with chicken, pico de gallo, bacon, monterey and cheddar cheese, served with salsa and sour cream

CASCADING BURRATA • 12.95

with prosciutto drizzled, roasted pepper vinaigrette served over sliced tomatoes and pesto

EDAMAME • 7.95

 tossed in salt & served with soy sauce

EMPANADAS • 12.95

made in house, stuffed with ground beef, peppers & potatoes, served with cheese sauce

GUACAMOLE • 12.95

 avocado, pico de gallo, fresh lime juice and cilantro, served with hand-cut corn tortilla chips

LAMB LOLLIPOPS • 18.25

 three lollipops served over balsamic glaze drizzled greens

NACHOS • 9.95

 corn tortilla chips topped with black beans, pico de gallo, jalapeños, monterey and cheddar cheese, served with sour cream
add bacon 4 | chicken 4 | poke tuna 8
short rib 7 | shrimp 6 | steak 8

OLIVE HUMMUS • 9.95

 homemade garbanzo bean hummus
 topped with a blend of mediterranean olives, served with fresh cut veggies

POTATO SKINS • 10.95

 loaded with melted cheddar, bacon and a touch of sour cream

SHORT RIB DISCO FRIES • 10.95

 hand cut fries topped with shredded short rib, smothered in brown gravy and topped with queso

WINGS • 14.95

 choice of bone-in or boneless served with ranch dressing, celery, carrots

choice of sauce:

blend signature | buffalo |
barbecue | garlic parm | general tso |
sriracha honey



Handhelds

gluten free buns and wraps available upon request

AHI TACOS • 16.95

sushi grade ahi tuna, avocado and pico de gallo with a wasabi cucumber drizzle

BLACKENED CHICKEN WRAP • 16.95

cajun dry rub seasoning with bbq ranch, lettuce and tomato served with hand-cut fries & pickle

ROASTED VEGGIE WRAP • 18.95

 roasted peppers, grilled zucchini, marinated mushrooms, spinach wrapped in a flour tortilla, served with hand-cut fries & pickle

TOSCANO WRAP • 16.95

grilled chicken, spinach, aged provolone and tomato with a roasted pepper dressing served with hand-cut fries & pickle

CHICKEN TENDERS & FRIES • 14.75

breaded chicken tenders served with honey mustard, hand cut fries & pickle

CRISPY CHICKEN SANDWICH • 17.95

topped with mango salsa, drizzled with sriracha infused honey, served with hand-cut fries & pickle

SHORT RIB BBQ SANDWICH • 18.75

braised short rib tossed in a smokey BBQ sauce, topped with bacon and coleslaw, served with hand-cut fries & pickle

AMERICAN BURGER • 16.95

angus beef topped with American cheese, lettuce, and tomato, served with hand-cut fries & pickle

BLACK & BLEU BURGER • 17.95

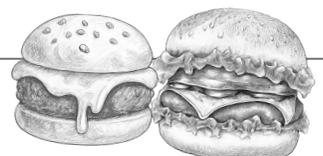
blackened angus beef topped with crumbled bleu cheese, lettuce and tomato, served with hand-cut fries & pickle

EXIT 7A BURGER • 18.50

angus beef topped American cheese, pork roll and bacon, served with hand-cut fries & pickle

SWISS MUSHROOM BURGER • 17.95

angus beef topped with wild mushrooms, Swiss cheese, served with hand-cut fries & pickle



BLEND
HAMILTON NJ



Vegan Friendly  • Gluten Free Ingredients 

Please inform your server of any ALLERGIES, equipment and utensils may be shared

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness)

Bowls

choice of dressing or sauce: raspberry vinaigrette, champagne vinaigrette, balsamic vinaigrette, roasted pepper vinaigrette, ranch, blue cheese, blend's signature sauce | buffalo | barbecue | garlic parm | general tso | sriracha honey

add bacon 4 | chicken 4 | poke tuna 8 | short rib 7 | shrimp 6 | steak 8



CAESER SALAD · 12.95

romaine, croutons, parmesan cheese

CUCUMBER AVO SALAD · 12.95

 spring greens tossed with avocado, mango salsa, grape tomatoes, red onion and served in cucumber ring

HOUSE SALAD · 10.95

 arcadian harvest blend lettuce with cucumbers, tomato, shredded carrots

HUMMUS BOWL · 15.95

 bowl of rice topped with chickpea hummus, roasted peppers, olives, cucumbers, black beans, shredded carrots

POKE BOWL · 22.75

sushi grade ahi tuna tossed in soy sauce with sesame seeds, served over sliced cucumbers, avocado, jalapenos, carrots and spiraled zucchini in a cucumber wasabi dressing

SHORT RIB BOWL · 29.95

braised and served over a bowl of sesame garlic rice topped with grilled peppers, glazed carrots, coleslaw & black beans

SOUTHWESTERN BOWL · 19.95

 blackened chicken over cilantro lime rice topped with avocado, street corn, mango salsa, sour cream & shredded cheese

SURF N TURF SALAD · 34.95

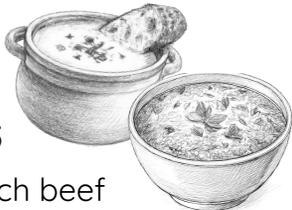
 4oz sliced hanger steak, 4 large grilled shrimp on spinach-spring mix salad, with gorgonzola, dried cranberries, cherry tomatoes, pumpkin seeds topped with champagne vinaigrette

SOUP DU JOUR · 7.95

rotating seasonal soups

FRENCH ONION · 8.95

caramelized onions in a rich beef broth, topped with melted swiss cheese



Brunch

Saturday sunday brunch menu | 11 - 3



Sides

-  sauteed spinach
-  zoodle vegetables
-  green beans/carrots
-  side salad
-  side caeser
-  mashed swt potato
-  mashed potato
-  brussel sprouts
-  baked potato
-  hand cut fries

Entrees

CAPRESE CHICKEN · 22.95

 pan-seared chicken breasts topped with roasted tomato and burrata, served over rice in a creamy pesto sauce and finished with a drizzle of balsamic reduction

BOURBON LAMB SHANK · 32.95

 honey-bourbon glazed frenched shank served with mashed potatoes, roasted carrots, and haricot verts

LOBSTER RAVIOLI · 25.95

in a light chive cream sauce served with a side salad

ZESTY SALMON · 22.00

 pan seared served with cilantro lime infused rice & side of haricot verts

PROSECCO SCAMPI · 22.95

 sautéed shrimp in a prosecco beurre blanc sauce over spiraled vegetables

SHORT RIB GNOCCHI · 27.95

braised and served ragu bolognese style over potato gnocchi with a side salad

VEGETINI · 18.95

 blend of spiraled vegetables tossed with peppers, tomatoes & edamame in a champagne aioli

Sweets

ESPRESSO CREME BRULEE · 10.95

 silky espresso infused custard with a crisp caramelized sugar crust

APPLE EMPANADA · 9.95

filled with cinnamon apple marmalade, served with scoop of vanilla ice cream

RASPBERRY SUGAR BITES · 7.95

doughnut holes tossed in raspberry sugar and drizzled with raspberry sauce

CAMPFIRE BROWNIE · 10.95

warm chocolate brownie strips stacked with marshmallows and graham cracker crumbs

ask about our allergen friendly brownie option

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