

KITCHEN 519

STARTERS

Crispy Brussels ★	14
<i>Smoked pork belly, sheep Gorgonzola</i>	
Montreal Mussels	15
<i>Garlic Gorgonzola sauce, fries</i>	
Twice Baked Eggplant ❷	12
<i>Feta, olive, toasted focaccia, dill</i>	
Smoked Garlic Za'atar Hummus	10
<i>House pita, pickled veg, feta</i>	
Crispy Cauliflower ❶	15
<i>Corn meals crust, choice sauce</i>	
Fried Korean Calamari	16
<i>seasonal kimchi, sesame seed, scallion</i>	
Chicken Fried Deviled Eggs	4 for 8
<i>horseradish, dill, bacon, paprika</i>	
Crab Cake Sliders	14
<i>3 sliders, pickle, Fire Sauce, LTO</i>	
Nachos Supreme ★	15
<i>jalapeño, hibiscus onion, cotija, guacamole</i>	
Smoked Cream Cheese	Crab 16, pork 15
<i>honey, fruit preserves, pickled apple, crostini</i>	
BBQ Pork Bacon Pickle Flatbread	15
<i>Ranch, cheddar, pepper aioli</i>	
Guacamole	13
<i>Cotija, pico de gallo, chipotle, jalapeno, tajin</i>	

SANDWICHES

All come with side greens, sub fries +\$2

Spicy Chicken Sandwich	16
<i>Hibiscus onion, dill pickle, spicy sauce</i>	
<i>Option Sub Seitan</i>	
South Jersey Brisket Sandwich	18
<i>Rabe, pepper mayo, onion, smoked cooper</i>	
<i>Option Sub Seitan</i>	
Burnt Ends Burrito	18
<i>Gouda Mac and cheese, cabbage, Pico</i>	
Inside Out Burger	18
<i>Bacon Gorgonzola stuffed, smoked onion, cheddar</i>	
Pulled Pork	16
<i>Pineapple slaw, Cotija,, chipotle, chicharon dust</i>	
Beyond Burger	15
<i>Portobello, cabbage, pico, choice vegan</i>	
Vegan BBQ Jackfruit ❷	15
<i>mushroom, onion, house BBQ sauce, cabbage</i>	

TACOS

3 Tacos, add chips and pico \$2/ Guac\$3	
Key West Shrimp Taco	16
<i>pineapple slaw, cheddar, lettuce, spicy ranch</i>	
Pulled Pork	15
<i>cheddar, pineapple, chili crisp</i>	
Brisket	17
<i>Corn, Cooper, lettuce, pico</i>	
Tofu Burnt End ❷	14
<i>Kimchi, jalapeno</i>	

CRAFT BBQ BY POUND

with pickles, choice one sauce	
Baby Back Ribs	Half 18 Full 32
Brisket	Half pound 18
Pulled Pork	Half Pound 15
Chicken Wings	6 pc 9/12 pc 18
Vegan Jack Fruit	Half 16
Tofu Burnt Ends	Half 15
Brisket Burnt Ends	Half 19

SAUCES

House Hot Sauce ❸
Ask about seasonal flavors

Korean BBQ, Alabama White, House Bourbon, Hot Honey, Buffalo, Aji Verde

SIDES Small 4 /Large 7

Smoked Sweet Potato ❶	House Garlic Fries
<i>Pecan, marshmallow, hot honey</i>	
Charred Broccoli Au gratin	Maple Stuffed Corn Bread
Parmesan Potatoes	Brisket Baked Beans
Kimchi Fried Rice	Lemon Broccoli Rabe
<i>Add pork \$2, shrimp \$6, crab \$7</i>	
Brussel Sprouts	Gouda Mac and Cheese
	Cucumber Salad
	German Potato Salad

MAINS

Jail Island Salmon	26
<i>Dill lemon Feta Topping Choice two sides</i>	
Crab Cakes	36
<i>2 cakes, red pepper sauce, choice 2 sides</i>	
14oz NY Strip Steak	42
<i>Cowboy butter, aji verde, garlic fries</i>	
Oyster Mushroom ❷	24
<i>Kimchi Fried Rice, chilli crisp, spinach</i>	
Macadamia Crusted Chicken	24
<i>Crispy potato, arugula, roasted pepper, honey Dijon sauce</i>	
Molasses Lamb Shank	34
<i>Seared, smoked, wine braised, creamy quinoa, Israeli salad, feta</i>	

PASTA

Caprese Chicken Pasta	25
<i>Linguin, house pesto, mozzarella, truffle burrata, smoked tomato</i>	
Seafood Pastalaya	30
<i>Mussel, shrimp, wild boar sausage, crab</i>	
Smoked Gouda Mac And Cheese	21
<i>cavatappi, 4 cheese, tomato confit, garlic crust</i>	
<i>add crab \$7, brisket \$7, bacon \$5</i>	

SOUPS AND SALADS

Add a protein: grilled chicken \$6 grilled shrimp \$7 or salmon \$15	
Soup du Jour	Market Price
House Salad GF V	10
<i>cherries, pecan, gorgonzola cheese, onion, herb vinaigrette</i>	
Grilled Caesar Salad	10
<i>parmesan, crouton, smoked egg</i>	
Beet and Goat Cheese	10
<i>Green goddess, candied bacon</i>	
Smokehouse Wedge	10
<i>Sheep Gorgonzola, houses bacon, hibiscus onion, tomato</i>	

PLATTERS

two sides, cornbread

1 Meat	21
2 Meat	28
3 Meat	37
Brisket add \$3	
Add 1 Boar Sausage \$5	



BELLVIEW WINERY

DRY WHITE

Pino Grigio

*green apple - citrus -
crisp & clean
\$26/bottle*

Sunrise

*citrus - kiwi - melon
off-dry
\$21/Bottle*

DRY RED

Sunset

*light & un-oaked - fruity
low tannins
\$20/bottle*

Merlot

*black cherry - earthy
smooth tannins
\$36/Bottle*

FRUITY

Fiesta

*cranberry - grape blend
sangria base
\$21/bottle*

SPARKLING

Pet-Nat

*dry - refreshing acidity
light & crispy
\$28/bottle*

DRINKS

Orange Juice \$6

Fresh Squeezed to order

Juice \$4

Fountain Soda -free refills \$3

*Coke - Diet Coke - Sprite - Ginger Ale
Lemonade - Peach Green Tea*

Jarritos \$4

Mexican Coke \$5

Berry Kombucha \$4

Hibiscus Lemonade \$4

Tea/Coffee \$4

Cold Brew \$4

add cold foam \$1

French Press \$7

Hot Chocolate \$5

Pellegrino 1 Ltr \$8

Aqua Panna 1 Ltr \$8

Our Kitchen to go

8Oz House Made Hot Sauces

Thai Red Hot Apple \$10

NJ Blueberry & Jalapeño Hot Sauce -LIMITED \$10

House Honey Hot Sauce \$10

Mango Serrano \$10

ORDER ONLINE AT KITCHEN519.ONLINE

Our kitchen is a hub of creativity and freshness! We're a scratch kitchen, meaning everything we serve, from our mouthwatering dishes to every sauce and condiment, is made here.

We take pride in using locally sourced, seasonal ingredients, ensuring that your meal is not only fresh but also supports our community.

This commitment to quality might lead to some variations in our menu items, but it's all to guarantee the best dining experience for you. Enjoy the freshest meals, crafted with care and local flavors!



Have an event coming up?

we cater!

kitchen519njcatering@gmail.com



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