

KITCHEN 519

STARTERS

Crispy Brussels ★	
<i>Smoked pork belly, sheep Gorgonzola</i>	14
Montreal Mussels	
<i>Garlic Gorgonzola sauce, fries</i>	15
Twice Baked Eggplant ❷	
<i>Feta, olive, toasted focaccia, dill</i>	12
Honey Chicken Garlic Hummus	
<i>House pita, pickled veg, feta, house pita</i>	14
Crispy Cauliflower ❷	
<i>Corn meals crust, choice sauce</i>	15
Fried Korean Calamari	
<i>seasonal kimchi, sesame seed, scallion</i>	16
Chicken Fried Deviled Eggs	
<i>horseradish, dill, bacon, paprika</i>	4 for 8
Surf and Turf Cornbread Sliders	
<i>1 Dressed Crab Cake and 1 Brisket Slider</i>	15
Nachos Supreme ★	
<i>jalapeño, hibiscus onion, cotija, guacamole</i>	
Smoked Cream Cheese	Crab 16, pork 15
<i>honey, fruit preserves, pickled apple, crostini</i>	12
BBQ Pork Bacon Pickle Flatbread	
<i>Ranch, cheddar, pepper aioli</i>	15
Crab Stuffed Jalapeno Poppers	
<i>Cream cheese, house jam, aji verde</i>	13

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 Cheesesteak	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	17
<i>Bacon Gorgonzola stuffed, smoked onion, cheddar</i>	
14 Hour Pulled Pork	15
<i>cabbage, cheddar, pickle</i>	
Beyond Burger	15
<i>Portobello, cabbage, pico, choice vegan</i>	
Vegan BBQ Jackfruit ❷	15
<i>mushroom, onion, house BBQ sauce, cabbage</i>	

SOUPS AND SALADS

Add: grilled chicken \$6 grilled shrimp \$7 or salmon \$15 bacon \$4

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>	
Pickled Beet and Feta	10
<i>ancho red beet, cardamom gold beet, sunflower seed, onion</i>	
Smokehouse Wedge	10
<i>Sheep Gorgonzola, houses bacon, hibiscus onion, tomato</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 ❷
Ask about seasonal flavors

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

SIDES

Kimchi Fried Rice	
<i>Add pork \$2, shrimp \$6, crab \$7</i>	
Brussel Sprouts	
House Garlic Fries	
Maple Stuffed Corn Bread	
Brisket Baked Beans	

Small 4 /Large 7

Lemon Brocoli Rabe	
Gouda Mac and Cheese	
Cucumber Salad	
German Potato Salad	
Sweet Potato Casserole	
Broccoli Au gratin	

Chefs Tasting

Choice of 3 appetizers, pork, brisket, wings, ribs, 4 sides. Served family style
\$45 Per person, minimum 4
Add dessert \$5 Per

STEAKS -Choose one side

6oz filet	36
14oz Ribeye	MP
14 oz NY Strip	39

ADD ONS

Cowboy Butter	5	Smoked Mushrooms and Onion Cream	4
<i>smoked apple, honey, paprika</i>		Black Garlic Shrimp Scampi	7
Sheep Milk Gorgonzola Crust	7		

MAINS

Jail Island Salmon	27
<i>Dill lemon Feta Topping Choice two sides</i>	
Crab Cakes	36
<i>2 cakes, red pepper sauce, choice 2 sides</i>	
Oyster Mushroom ❷	24
<i>Kimchi Fried Rice, chili crisp, spinach</i>	
Macadamia Crusted Chicken	25
<i>Crispy potato, arugula, roasted pepper, honey Dijon sauce</i>	
Pumpkin Spice Brisket	27
<i>cauliflower mash, creamed bacon cpinach, apple cider glaze</i>	
Caprese Chicken Pasta	25
<i>Linguin, house pesto, mozzarella, truffle burrata, smoked tomato</i>	
Seafood Pastalaya	30
<i>Mussel, shrimp, wild boar sausage, crab, creamy jambalaya sauce, fettucini</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>	



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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