



1314 WASHINGTON ST.
HOBOKEN, NJ 07030

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WWW.BIN14.COM

FALL LATE NIGHT

EXECUTIVE CHEF
ANTHONY PINO

CHEF DE CUISINE
JUSTIN ANTIORIO

WHOLE WHEAT
CRUST 2

GLUTEN FREE
CRUST 3

CHEESE

3/\$15 | 4/\$19 | 5/\$23

- Flory's Truckle
- Camembert (P)
- Mt Tam (P)
- Etivaz
- Casatica (P)
- Bayley Hazen Bleu
- Saint Nectaire (P)
- (P)- Pasteurized

SALAD

Dinosaur kale Caesar, shaved parmesan, brioche croutons 9

BRUSCHETTA

- Sausage and pepper, warm ricotta 5
- Pulled Pork, apple butter, barbeque, bleu cheese 6
- Tuna tartare, jalapeño, scallions, capers 5
- Wild mushroom, pecorino, truffle oil 4
- Roma tomato, basil, garlic, ricotta 3

SMALL PLATES

- Meatballs and marinara 8
- Pretzel calamari, hot peppers, capers & lemon 10
- Grilled octopus, white beans, toasted quinoa, nduja 10
- Pork belly, pickled grapes, celery root, apples, mojo 10
- "Bolognese Fries", shaved pecorino, parsley 9
- Pecorino fries with chili flakes 7
- Truffle fries with romano, black pepper 9
- Olives and spicy pickles 5

PIZZA

- Kale and ricotta, garlic, lemon zest 9
- Margherita, fresh mozzarella and basil 9
- Prosciutto di Parma, plums, chestnuts, ricotta 12
- Sausage, broccoli rabe pesto, ricotta, roasted tomatoes 10
- Truffle and creamy taleggio 13
- Pork belly, maple mustard, pancetta, spiced pickles, etivaz 11

CURED

\$8 each | All for \$30

- Prosciutto
- Gin & Juice
- Duck Salami
- Soppressata
- Salami Picante
- Barolo Salami