

Happy Hour Specials

Monday - Friday 5pm-7pm

\$6

Reuben Spring Rolls

Crispy Brussels Sprouts



Smoked Wings*

Pork Tacos*

SANDWICHES

All sandwiches served with hand cut fries

CRAB CAKE SANDWICH* / \$15

House Made Crab Cake. Gem Lettuce. Tomato. Whole Grain-Mustard & Tarragon Aioli. Brioche Roll.

STEAK SANDWICH* / \$14

Sliced Marinated Steak. Sweet Vidalia Onion Jam. American Cheese.

INFUSED BURGER* / \$14

8oz Black Angus Chuck. Smoked Gouda. Applewood Smoked Bacon. Brioche Bun. Lettuce. Tomato.

A selection of

SMALL PLATES

CHEESE BOARD* / \$15

Local and Imported Assorted Artisanal Cheeses. Whole Grain Mustard. Spiced Nuts. House Made Jam & Pickled Red Onions.

ROASTED SHISHITO-PEPPERS / \$9

Roasted Garlic. Soy Sauce Sesame-Sweet Chili Sauce.

REUBEN SPRING ROLLS* / \$10

Corned Beef. Sauerkraut. Lacy-Swiss cheese. Putin Mayo. (Russian Dressing)

SMOKED WINGS* / \$12

House Smoked Wings. Sticky Sauce. Sesame Seeds. Lime.

CARROTS / \$10

Oven Roasted Heirloom Carrots. Spicy Carrot Puree. Fried Carrot Chips. Greek Yogurt. Carrot Top Pesto. Sumac.

GARDEN FLATBREAD / \$12

Sautéed Mushrooms. Caramelized Onions. Fresh Herbs. Boursin Cheese. Chimichurri.

HUMMUS / \$12

White Bean Hummus. Toasted Pita. Sundried Tomato. Feta. Garlic Olive Oil.

CRISPY FRIED-

BRUSSELS SPROUTS/ \$10
Chunked Bacon. Fresh Shaved Parmesan. Balsamic Redux.

SALMON

YAKITORI* / \$16

Grilled Salmon. Sweet Soy Glaze. Crushed Peanuts.

FINGERLING POTATO

FRITTER / \$13

Roasted Fingerling Potatoes. Smoked Bacon. Gala Apples. Dijon Mustard. Apple Cider Reduction. Chunked Lobster.

CALAMARI* / \$11

Chipotle Ranch. Sweet Soy. Banana Peppers.

OYSTERS* / \$12

Buttermilk Fried VA Oysters. Red Pepper Aioli. Preserved Lemon. Scallion.

MUSSELS* / \$13

P.E.I Mussels. Scampi Butter. Herbs. White Wine. Crusty Bread.

SAUSAGES* / \$15

Artisanal Sausages. Braised Greens. Whole Grain Mustard.

BLACKENED SHRIMP* / \$12

Pico de Gallo. Micro Cilantro. Fresh Lime.

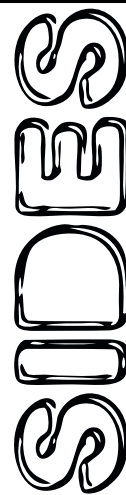
SOFT PRETZEL STICKS / \$7

House Pimento Cheese. Whole Grain Mustard.

CHICKEN LETTUCE

WRAPS* / \$10

Gem Lettuce. Pickled Carrot. Honey Mustard Dressing. Crushed Cashews.



Sauteéd Asparagus \$5



Hand-Cut Garlic
Parmesan Fries \$6



Roasted Brussels-
Sprouts \$6



Herb Roasted-
Fingerling Potatoes \$6



Sauteéd Mushrooms \$6



Mixed Green Salad \$5



LARGE PLATES

LOBSTER MAC & CHEESE* / \$17

House Mac Sauce. Cavatappi Pasta. Seasoned Bread Crumbs. Chunked Lobster.

NEW YORK STRIP* / \$29

12 oz. Certified Black Angus Beef. Garlic Parmesan hand-cut Frites. Bordelaise.

SALMON & CRAB HASH* / \$18

Pan Seared Salmon. Fingerling Potatoes. Wild Mushrooms. Blue Claw Crabmeat. Picked Thyme. Sweet Soy Reduction.

HALF CHICKEN* / \$16

Slow Smoked Half Chicken. Brussels Sprouts. Fingerlings. Roasted Chicken Marsala Sauce.

SEAFOOD TORTELLINI* / \$18

Shrimp. Blue Claw Crab. Garlic. Herb Cheese. Sweet Peas. Chunked Lobster. Lobster Cream.

RISOTTO / \$17

English Pea Risotto. Parmesan Cheese. Sunny Egg. Chunked Bacon.



\$10

Three Tacos per order
Flour Tortillas.
Served with Sour Cream

SHREDDED CHICKEN*
Cilantro Ranch. Pickled-Red Onions.

ROASTED PORK*
Sriracha Aioli. Pineapple Salsa

ROASTED MUSHROOMS
Pico De Gallo



Salads.

add Chicken* \$4 add Shrimp* \$5
add Salmon* \$5

APPLES & CHÈVRE / \$13
Artisanal Greens. Granny Smith Apples. Dried Cranberries. Chèvre. Almonds. Apple Cider, Tarragon-Walnut Vinaigrette.

CAESAR SALAD / \$12
Gem Lettuce. Croutons. Tomato-Jam. House Caesar. Parmesan.

INFUSED SALAD / \$8
Artisanal Greens. Shredded Carrot. Red Onion. Cucumber. Champagne Vinaigrette.



INFUSED

Handcrafted.

cocktails . tapas . beer .

2175 MARLTON PIKE WEST, CHERRY HILL NJ 08002 (856) 665-7427

Happy Hour Specials

Monday - Friday 5pm-7pm

\$6



Now & later

orange. hibiscus. spiced rum.

Ave Maria

vodka. raspberry. elderflower.

Calm Before The Storm

bourbon. chamomile + lime

DRAFT BEER

Flying Fish Hazy Bones IPA	7
DogFish Head Seasonal	7
Seirra Nevada Pale Ale	7
609 IPA	7
Samuel Adams Seasonal	6
Double Nickle Vienna lager	6
Vuengling lager	3
Miller lite	3

A selection of

COCKTAILS



Cherry Blossom 12

bourbon. almond milk. vanilla.
cherry.

Briar Patch 10

tequila. strawberry. basil.

The Rick Shaw 10

tequila. campari. pineapple.

Fact or Fiction 9

vodka. ginger. cranberry.

Calm Before The Storm 12

bourbon. chamomile + lime

Now and later 10

orange. hibiscus. spiced rum.

Ave Maria 10

vodka. raspberry. elderflower.

Inn Keeper 9

rum. vanilla. mint.

Virgin Cocktails

Call it a Night 6

vanilla. mint. soda.

Stranger Than Fiction 6

cranberry. citrus. ginger.

Now Not later 6

hibiscus. vanilla. orange.

Beverages

cold beverages 2.50

hot beverages 4



coke

sprite

diet coke

gingerale

root beer

iced tea

lemonade

coffee

tea



BOTTLED BEER

Truly Seltzers	7
Fat Tire Belgium Ale	6
Evil Genius Adulting IPA	6
Blue Moon	5
Sam Adams Lager	5
Heineken	4
Corona	4
Miller High Life	3
Coors Light	3

WINE

Cabernet. Hyatt Washington 13/54

Rose Cava. Casas Del Mar Sprain 12/48

Cotes Du Rhone. Chanssaud France 12/48

Barbera. Povero Italy 12/48

Sauvignon Blanc. Murera Spain 10/40

Malbec. Juan Venegas Argentina 9/38

Chardonnay. Trefethen Napa Ca 13/54

Reisling. Urban Germany 12/48

Pinot Noir. Capitaes France 12/48

Prosecco. Castlli Italy 10/40

Albarino. Ethereo Spain 10/40

Pinot Grigio. Bonifacio Italy 9/38



@infused_restaurant

@infused Restaurant

Eating raw or undercooked eggs, poultry, fish, meat, or cheese, may increase your risk of foodborne illness