

Wines by the Glass

• **Reds** •

Votre Santé	PINOT NOIR	8.00
Domaine de Dionysos	CÔTES DU RHÔNE.....	10.00
Aime	MALBEC	8.00
Simi	CABERNET SAUVIGNON	12.00
Coppola	MERLOT.....	12.00

• **Whites** •

Thomas Henry	CHARDONNAY	7.00
Giuliana Rosati	PINOT GRIGIO	7.00
Ferrari-Carano	CHARDONNAY	12.00
La Petite Perriere	SAUVIGNON BLANC.....	8.00
Martin Ray	CHARDONNAY	10.00

• **Sparkling** •

Domaine Ste. Michelle	CHAMPAGNE	8.00
Sofia Coppola	BRUT ROSÉ	9.00
Canella	PROSECCO	8.00
Sofia Coppola	BLANCS DE BLANCS	9.00



Beers and Ales

• **Imports** •

Bass Ale	5.00
Samuel Smith <i>Organic</i> Pale Ale	6.00
Guinness Draught	5.00
Samuel Smith Nut Brown Ale	6.00
Guinness Blonde Lager.....	5.00

• **Domestic & Micro-Brews** •

Victory “Hop Devil” IPA	6.00
Einstök <i>Icelandic</i> White Ale	6.00
Ballast Point “Sculpin” Grapefruit IPA.....	7.00
Elysian “Space Dust” IPA.....	8.00
Miller Genuine Draft	3.50
Miller Lite	3.50

• **Non-Alcoholic** •

Becks.....	5.00
------------	------

Appetizers

Puree of Carrot Ginger Soup.....	7.00
French Onion Soup	9.00
Barnegat Bay Oysters on the 1/2 Shell	13.00
Chicken Liver Pâté with Onion Chutney.....	9.00
Massachusetts Goat Cheese, Sun Dried Tomatoes, Flatbread ..	12.00
Stilton Cheese with Bread and Apples	12.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	9.00
Classic Caesar Salad with Garlic Croutons and Parmigiano	10.00
Mixed Greens with Poached Pears and Blue Cheese.....	12.00

Burgers & Pizza

Grilled Sirloin Hamburger	11.00
with American Cheese or Pepper Jack	add 1.00
w/ Goat Cheese, Blue, Cheddar	add 3.00
w/ Caramelized Onions add 1.00 w/Sunny Side Up Farm Egg ..	add 2.00
Low Carb Hamburger Plate	17.00
Sirloin Burger on a Bun, No Potatoes, Choice of any 1/2 Salad	
with American Cheese or Pepper Jack	add 1.00
w/ Goat Cheese, Blue, Cheddar	add 3.00
w/ Caramelized Onions add 1.00 w/Sunny Side Up Farm Egg ..	add 2.00

Grilled White Pizza with:

Mashed Potato and Onion.....	11.00
Sun Dried Tomatoes.....	11.00
Italian Sausage and Onion	11.00
Black Olive and Caramelized Onions.....	11.00
Sautéed Butternut Squash and Goat Cheese.....	13.00

Entrées

Curried Chickpeas, Basmati Rice, Mango Chutney	10.00
Roasted Asparagus Risotto, Parmigiano Reggiano	13.00
Grilled Octopus on Saffron Risotto with Chorizo	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	20.00
Coq au Vin on Sautéed Spätzle.....	20.00
Sautéed Skate, Brown Butter, Lemon and Capers.....	25.00
Grilled Swordfish, Creamed Spinach, Red Wine	30.00
Grilled Rib Eye Steak with Scalloped Potatoes.....	30.00

Desserts.....\$9.00

Vanilla Crème Brûlée

Carrot Cake with Cream Cheese Icing

Molten Chocolate Cake, Coconut Ice Cream

Warm Apple Tarte Tatin with Vanilla Crème Anglaise

Espresso \$3.50 Cappuccino \$4.00 Cafe au Lait 2.50