

Wines by the Glass

• **Reds** •

Cartlidge & Browne	PINOT NOIR.....	8.00
Domaine de Dionysos	CÔTES DU RHÔNE.....	10.00
Aime	MALBEC	8.00
Simi	CABERNET SAUVIGNON	12.00
Sebastiani	MERLOT	12.00

• **Whites** •

Beringer Stone Cellars	CHARDONNAY	6.00
La Fiera	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



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
New Belgium “Fat Tire”.....	7.00
Ballast Point “Sculpin” IPA.....	7.00
Elysian “Space Dust” IPA.....	8.00
Miller Genuine Draft.....	3.50
Miller Lite.....	3.50

• **Non-Alcoholic** •

Becks	5.00
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Appetizers

French Onion Soup	9.00
Bobolink Dairy Farms "Drumm" with Vermont Honeycomb ..	12.00
Hummus, Pickled Vegetables, Grilled Flatbread	9.00
Goat Cheese, Sun Dried Tomatoes and Grilled Flatbread	12.00
Local Mixed Greens with Apple Cider Vinaigrette	10.00
Classic Caesar Salad with Garlic Croutons	9.00
Salad of Baby Arugula, Roasted Beets and Goat Cheese	11.00

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	16.00
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
Fingerling Potatoes, Bacon, Sunny Side Up Egg	13.00
Charred Broccoli Rabe and Ricotta	13.00
Sautéed Wild Mushrooms and Sunny Side Up Egg	13.00

43 S. Main St. Lambertville NJ 08530

Entrées

Sautéed Wild Mushroom Risotto with Parmigiano Reggiano ..	13.00
Sautéed Crab Cake, Pickled Red Cabbage, Tartar Sauce	15.00
Grilled Octopus on Saffron Risotto with Chorizo	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Sautéed Cod, Brown Butter, Lemon and Capers	25.00
New Zealand Venison with Scalloped Potatoes	30.00
Grilled Salmon, Creamed Spinach, Red Wine	28.00
Grilled T-Bone Steak with Green Peppercorn Cream	35.00

Desserts.....\$9.00

Warm Flourless Chocolate Cake, Strawberry Ice Cream

White Chocolate Cheesecake

Chocolate Caramel Walnut Tart

Warm Blackberry Buckle with Vanilla Ice Cream

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

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