

Wines by the Glass

• Reds •

Cartlidge & Browne	PINOT NOIR.....	8.00
McManis	CABERNET SAUVIGNON	8.00
Bodega Norton	MALBEC	8.00
Simi	CABERNET SAUVIGNON	12.00
Joseph Carr	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
Nicolas Feuillatte	BRUT RESERVE BLUE LABEL...18.00	
Nicolas Feuillatte	BRUT ROSÉ	21.00

43 S. Main St. Lambertville NJ 08530



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
Ballast Point “Sculpin” IPA.....	7.00
Dogfish Head Namaste.....	7.00
Firestone Walker “PIVO” Pils.....	6.00
Elysian “Space Dust” IPA.....	8.00
Miller Genuine Draft.....	3.50
Miller Lite.....	3.50

• Non-Alcoholic •

Becks	5.00
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(609)397-3552

Appetizers

Puree of Carrot Ginger Soup with Cornbread Croutons	7.00
Five-Spice Baby Back Ribs with Asian Slaw	11.00
Goat Cheese, Sun Dried Tomatoes and Grilled Flatbread	12.00
Stilton Cheese Plate, Raisin Walnut Bread and Local Apples ..	12.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	8.00
Classic Caesar Salad with Garlic Croutons	10.00
Salad of Belgian Endive, Toasted Walnuts, Blue 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	10.00
Sautéed Butternut Squash and Goat Cheese.....	12.00
Sun Dried Tomatoes	10.00
Italian Sausage and Onion.....	10.00
Black Olives and Caramelized Onions.....	10.00
Sautéed Wild Mushroom and Sunny Side Up Egg.....	13.00

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Entrées

Sautéed Crab Cake, Pickled Red Cabbage and Tartar Sauce ...	15.00
Wild Mushroom Risotto with Parmigiano Reggiano	13.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Griggstown Farm Chicken, Butternut Squash Risotto	26.00
Sautéed Cod, Brown Butter, Lemon and Capers.....	25.00
Grilled Swordfish, Creamed Spinach and Red Wine	28.00
Grilled Rib Eye Steak with Truffle Mashed Potatoes	32.00

Desserts.....\$9.00

Flourless Chocolate Cake with Peanut Butter Ice Cream

Warm Apple Tarte Tatin

Sweet Potato Pie

Carrot Cake with Cream Cheese Icing

Pumpkin Cheesecake

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

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