

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
Sofia Coppola	BLANCS DE BLANCS	9.00

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
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
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(609)397-3552

Appetizers

Puree of Sweet Corn Soup	7.00
Hummus and Tabouli with Grilled Flatbread	9.00
Massachusetts Goat Cheese, Sun Dried Tomatoes, Flatbread ..	13.00
Chicken Liver Pâté with Onion Chutney.....	9.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	9.00
Classic Caesar Salad with Garlic Croutons and Parmigiano	10.00
Watermelon and Feta Salad.....	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
Marinated Tomatoes with Basil and Garlic	11.00
Wild Mushrooms and Sunny Side-Up Egg	13.00

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Entrées

Pulled Pork Tacos, Kimchi, Pickled Onions, Queso	10.00
Crisp Roasted Duck Leg with Orange Sauce	13.00
Grilled Octopus on Saffron Risotto with Chorizo	15.00
Grilled Salmon with Carrot-Ginger Salad	25.00
Griggstown Chicken on Corn and Bacon Risotto	26.00
Grilled Swordfish, Truffle Mashed Potatoes, Red Wine	28.00
Grilled Rib Eye Steak with Scalloped Potatoes	28.00

Desserts.....\$9.00

Warm Flourless Chocolate Cake, Coffee Ice Cream

Blueberry Crumb Tart, Vanilla Crème Anglaise

Atlantic Beach Pie

Warm Peach Cobbler with Whipped Cream

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

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