

Wines by the Glass

• Reds •

Cartlidge & Browne	PINOT NOIR.....	8.00
McManis	CABERNET SAUVIGNON	8.00
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
Nicolas Feuillatte	BRUT ROSÉ	21.00



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

Split Pea Soup with Ham	7.00
Barnegat Bay Oysters on the Half Shell	12.00
Chicken Liver Pâtè with Onion Chutney	9.00
Taleggio Cheese with Vermont Honeycomb	12.00
Goat Cheese, Sun Dried Tomatoes and Grilled Flatbread	12.00
Stilton Cheese Plate, Raisin Hazelnut Bread, Local Apples	12.00
Mixed Greens Salad with Apple Cider Vinaigrette	8.00
Classic Caesar Salad with Garlic Croutons	10.00
Field Greens, Peppered Pears and 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
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

43 S. Main St. Lambertville NJ 08530

Entrées

Sautéed Crab Cake, Pickled Red Cabbage and Tartar Sauce ...	15.00
Wild Mushroom Risotto with Parmigiano Reggiano	13.00
Beef Stew on Egg Noodles	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Sautéed Cod, Brown Butter, Lemon and Capers	25.00
Rare Tuna, Creamed Spinach, Red Wine	28.00
Grilled Lamb Chops with Garlic Potato Gratin	32.00

Desserts.....\$9.00

Maple Crème Brûlée

Flourless Chocolate Cake, Coffee Ice Cream

Apple Tarte Tatin

Warm Ginger Cake, Butterscotch Sauce, Vanilla Ice Cream

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

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