

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

• **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 Black Bean Soup	7.00
Chicken Liver Pâté and Accompaniments	9.00
Hummus, Tabouli and Grilled Flatbread.....	10.00
Massachusetts Goat Cheese, Sun Dried Tomatoes, Flatbread ..	12.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	8.00
Classic Caesar Salad with Garlic Croutons	10.00
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	10.00
Sautéed Butternut Squash and Goat Cheese	12.00
Sun Dried Tomatoes	10.00
Italian Sausage and Onion	10.00
Pesto and Fingerling Potatoes	12.00
Black Olives and Caramelized Onions	10.00
Sautéed Wild Mushroom and Sunny Side Up Egg.....	13.00

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Entrées

Grilled Octopus, Saffron Risotto with Chorizo	15.00
Wild Mushroom Risotto with Parmigiano Reggiano	13.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Sautéed Soft Shell Crabs Provencal.....	28.00
Rare Tuna with Black Olive Tapenade	26.00
Griggstown Farm Chicken, Butternut Squash Risotto	26.00
Wild King Salmon, Truffle Mashed Potatoes, Red Wine	34.00
Grilled 12 Ounce NY Strip Steak with Scalloped Potatoes	32.00

Desserts.....\$9.00

Flourless Chocolate Cake with Five-Spice Ice Cream

Warm Apple Tarte Tatin

Carrot Cake with Cream Cheese Icing

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

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