

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
Dogfish Head “Flesh & Blood” 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 Corn Soup	7.00
Grilled Pork Satay	9.00
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
Tomato Bread Salad with Feta and Mint	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	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
Marinated Tomatoes and Basil.....	10.00
Pesto	10.00
Black Olives and Caramelized Onions	10.00
Barbecued Chicken and Blue Cheese	12.00
Sautéed Wild Mushroom and Sunny Side Up Egg.....	13.00
Charred Broccoli Rabe, Feta and Honey	13.00

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Entrées

Roasted Asparagus Risotto with Parmigiano Reggiano	12.00
Crisp Roasted Duck Leg with Mashed Potatoes	12.00
Grilled Shrimp, Saffron Risotto with Chorizo.....	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Rare Tuna with Black Olive Tapenade	25.00
Griggstown Chicken with Corn Bacon Risotto	26.00
Sautéed Halibut, Brown Butter, Lemon and Capers	32.00
Sautéed Veal Scallopini with Porcini Mushroom Cream.....	30.00
Grilled 12 Ounce NY Strip Steak with Scalloped Potatoes	32.00

Desserts.....\$9.00

Warm Ginger Cake with Peach Ice Cream

Butterscotch Pot de Crème, Macadamia Biscotti

Peach Blueberry Crumb Tart

Flourless Chocolate Cake with Five-Spice Ice Cream

Espresso...4.00 Café au Lait...3.00 Cappuccino...5.00

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