

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



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
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

Puree of Butternut Squash Soup	7.00
New England Clam Chowder	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
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
Black Olives and Caramelized Onions	10.00
Sautéed Wild Mushroom and Sunny Side Up Egg.....	13.00
Charred Broccoli Rabe and Ricotta	13.00

43 S. Main St. Lambertville NJ 08530

Entrées

Wild Mushroom Tacos, Arugula, Pickled Onions, Crema	12.00
Sautéed Crab Cake, Pickled Red Cabbage and Tartar Sauce ...	15.00
Wild Mushroom Risotto with Parmigiano Reggiano	13.00
Chicken Pot Pie	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Coq au Vin with Sautéed Spaetzle.....	23.00
Grilled Swordfish, Broccoli Rabe, Garlic and Lemon	28.00
Sautéed Grouper, Brown Butter, Lemon and Capers	32.00
Grilled NY Strip Steak with Garlic Potato Gratin	32.00

Desserts.....\$9.00

Flourless Chocolate Cake, Peanut Butter Ice Cream

Warm Apple Tarte Tatin, Vanilla Crème Anglaise

Chocolate Caramel Walnut Tart

Pumpkin Cheesecake with Gingersnap Crust

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

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