

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
A Selection of Pâtés and Accompaniments	14.00
Hummus, Pickled Vegetables 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, Watermelon and Feta 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
Marinated Tomatoes and Basil.....	10.00
Pesto	10.00
Black Olives and Caramelized Onions.....	10.00
Wild Mushroom, Sunny-Side-Up Egg	12.00

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Entrées

Roasted Asparagus Risotto with Parmigiano Reggiano	12.00
Sautéed Crab Cake, Pickled Red Cabbage, Tartar Sauce	15.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Grilled Griggstown Chicken, Corn and Bacon Risotto	26.00
Sautéed Skate, Brown Butter, Lemon and Capers	24.00
Rare Tuna, Truffle Mashed Potatoes, Red Wine.....	26.0
Pan Roasted Duck Breast with Lime Ginger Sauce	32.00
Grilled 12 Ounce NY Strip Steak with Scalloped Potatoes	32.00

Desserts.....\$9.00

Butterscotch Pot de Crème, Macadamia Biscotti

Blueberry Polenta Cake

Key Lime Cheesecake with Raspberry Sauce

Flourless Chocolate Cake with Coconut Ice Cream

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