

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
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.....	5.00
Firestone Walker “PIVO” Pils.....	6.00
Dogfish Head “Burton Baton” Imperial IPA.....	8.00
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

Black Bean Soup	7.00
A Selection of Pâtés and Accompaniments	14.00
Hummus, Pickled Vegetables and Grilled Flatbread	10.00
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
Sun Dried Tomatoes	10.00
Wild Mushroom, Sunny-Side-Up Egg	12.00
Italian Sausage and Onion	10.00
Pesto	10.00
Black Olives and Caramelized Onions.....	10.00

43 S. Main St. Lambertville NJ 08530

Entrées

Roasted Asparagus Risotto with Parmigiano Reggiano	12.00
Sautéed Crab Cake, Pickled Red Cabbage, Tartar Sauce	15.00
Grilled Octopus, Saffron Risotto and Chorizo	15.00
Roasted Goat Hill Farms Duckling with Orange Sauce	22.00
Grilled Pork Chop with Garlic Mashed Potatoes	19.00
Sautéed Cod, Brown Butter, Lemon and Capers	24.00
Grilled Salmon, Creamed Spinach, Red Wine	28.00
NY Strip Steak au Poivre with Scalloped Potatoes	30.00

Desserts.....\$9.00

Chocolate Cream Pie

Blueberry Polenta Cake

Vanilla Crème Brûlée

Flourless Chocolate Cake with Strawberry Ice Cream

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

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