

*Wines by the Glass*

• **Reds** •

Cartlidge & Browne	PINOT NOIR.....	8.00
Domaine de Dionysos	CÔTES DU RHÔNE.....	10.00
Aime	MALBEC .....	8.00
Simi	CABERNET SAUVIGNON .....	12.00
Sebastiani	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



*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
New Belgium “Fat Tire”.....	7.00
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

French Onion Soup .....	9.00
Barnegat Bay Oysters on the ½ Shell .....	12.00
Hummus, Pickled Vegetables, Grilled Flatbread .....	9.00
Taleggio Cheese with Honeycomb and Toast .....	12.00
Goat Cheese, Sun Dried Tomatoes and Grilled Flatbread .....	12.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	8.00
Classic Caesar Salad with Garlic Croutons .....	9.00
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 .....	11.00
Sun Dried Tomatoes .....	11.00
Italian Sausage and Onion .....	11.00
Black Olive and Caramelized Onions .....	11.00
Fingerling Potatoes, Bacon, Sunny Side Up Egg .....	13.00
Charred Broccoli Rabe and Ricotta .....	13.00
Sautéed Wild Mushrooms and Sunny Side Up Egg .....	13.00

43 S. Main St. Lambertville NJ 08530

## Entrées

Sautéed Wild Mushroom Risotto with Parmigiano Reggiano..	13.00
Grilled Octopus on Saffron Risotto with Chorizo .....	15.00
Grilled Pork Chop with Garlic Mashed Potatoes .....	19.00
Griggstown Chicken Breast, Porcini Mushroom Cream .....	26.00
Sautéed Cod, Brown Butter, Lemon and Capers .....	25.00
New Zealand Venison with Scalloped Potatoes .....	30.00
Pan Roasted Duck Breast with Orange Sauce .....	30.00
Grilled T-Bone Steak with Green Peppercorn Cream.....	35.00

## Desserts.....\$9.00

Warm Flourless Chocolate Cake, Coffee Ice Cream

White Chocolate Cheesecake

Chocolate Caramel Walnut Tart

Warm Blackberry Buckle with Vanilla Ice Cream

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

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