

*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
Einstök <i>Icelandic</i> White Ale.....	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 Black Bean Soup .....	7.00
Barnegat Bay Oysters on the ½ Shell .....	12.00
Chicken Liver Pâté with Onion Chutney .....	9.00
Pork Satay with Cucumber Salad and Peanut Sauce .....	10.00
Hummus, Pickled Vegetables, Grilled Flat Bread .....	9.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	8.00
Classic Caesar Salad with Garlic Croutons .....	9.00
Salad of Watercress, Walnuts and Blue Cheese .....	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 .....	17.00
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
<b>Grilled White Pizza with:</b>	
Mashed Potato and Onion .....	11.00
Sun Dried Tomatoes .....	11.00
Italian Sausage and Onion .....	11.00
Black Olive and Caramelized Onions .....	11.00
Wild Mushroom with Sunny Side Up Egg .....	13.00

43 S. Main St. Lambertville NJ 08530

## Entrées

Roasted Asparagus Risotto, Parmigiano Reggiano .....	13.00
Grilled Shrimp, Penne Pasta, Creamy Tomato Sauce.....	15.00
Sautéed Soft Shell Crab BLT.....	15.00
Grilled Pork Chop with Garlic Mashed Potatoes .....	19.00
Griggstown Chicken Breast with Porcini Mushroom Cream...	26.00
Grilled NY Strip Steak, Green Peppercorn Brandy Cream.....	30.00
Grilled Mahi Mahi Creamed Spinach, Red Wine.....	28.00

## Desserts.....\$9.00

Warm Flourless Chocolate Cake, Coffee Ice Cream

Carrot Cake with Cream Cheese Icing

Strawberry Shortcake

Warm Rhubarb Crisp with Vanilla Ice Cream

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

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