

*Wines by the Glass*

• **Reds** •

Votre Santé	PINOT NOIR .....	8.00
Domaine de Dionysos	CÔTES DU RHÔNE.....	10.00
Aime	MALBEC .....	8.00
Simi	CABERNET SAUVIGNON .....	12.00
Coppola	MERLOT.....	12.00

• **Whites** •

Ryan Patrick	CHARDONNAY .....	7.00
Giuliana Rosati	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
Ca' Furlan	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” Grapefruit IPA.....	7.00
Einstök <i>Doppel Bock</i> .....	8.00
Miller Genuine Draft .....	3.50
Miller Lite .....	3.50

• **Non-Alcoholic** •

Becks.....	5.00
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## Appetizers

Puree of Roasted Butternut Squash Soup .....	7.00
Barnegat Bay Oysters on the 1/2 Shell .....	13.00
Chicken Liver Pâté with Onion Chutney .....	9.00
Massachusetts Goat Cheese, Sun Dried Tomatoes, Flatbread .	12.00
Mixed Greens Salad with Apple Cider Vinaigrette.....	9.00
Baby Arugula with Roasted Beets and Goat Cheese .....	12.00
Salad of Belgian Endive, Toasted Pecans 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

### 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
Wild Mushroom and Sunny Side Up Egg .....	13.00
Sautéed Butternut Squash and Goat Cheese.....	13.00

43 S. Main St. Lambertville NJ 08530

## Entrées

Sautéed Wild Mushroom Risotto, Parmigiano Reggiano.....	13.00
Beef Stew with Egg Noodles.....	15.00
Sautéed Crab Cake, Pickled Red Cabbage, Tartar Sauce .....	15.00
Chicken Pot Pie .....	15.00
Confit Duck Leg with Roasted Garlic White Bean Stew .....	20.00
Grilled Pork Chop with Garlic Mashed Potatoes .....	20.00
Sautéed Cod with Brown Butter, Lemon .....	25.00
Grilled Monkfish, Truffle Mashed Potatoes, Red Wine .....	26.00
Grilled T-Bone Steak with Scalloped Potatoes.....	30.00

## Desserts.....\$9.00

Butterscotch Pot de Crème

Carrot Cake with Cream Cheese Icing

Molten Chocolate Cake, Coffee Ice Cream

Warm Pear Tarte Tatin with Vanilla Gelato

Sweet Potato Pie

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