

Wines by the Glass

• **Reds** •

Lyle-Thomas	PINOT NOIR	8.00
Domaine de Dionysos	CÔTES DU RHÔNE.....	10.00
Diseño	MALBEC	8.00
Simi	CABERNET SAUVIGNON	12.00
Vega Sindoa	MERLOT.....	12.00

• **Whites** •

Ryan Patrick	CHARDONNAY	7.00
Giuliana Rosati	PINOT GRIGIO	7.00
Groth	CHARDONNAY	12.00
La Petite Perriere	SAUVIGNON BLANC.....	8.00
Martin Ray	CHARDONNAY	10.00
Patient Cottat	SANCERRE	12.00

• **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
New Belgium “Citradelic” Tangerine IPA.....	8.00
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

Split Pea Soup (Made with Bacon).....	7.00
Old Fashioned Oyster Stew	13.00
Chicken Liver Pâté with Accompaniments.....	9.00
Pheasant Pâté with Accompaniments.....	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
Caesar Salad with Garlic Croutons and Parmigiano Reggiano	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

43 S. Main St. Lambertville NJ 08530

Entrées

Sautéed Wild Mushroom Risotto, Parmigiano Reggiano.....	13.00
Grilled Octopus, Saffron Risotto and Chorizo	13.00
Grilled Pork Chop with Garlic Mashed Potatoes	20.00
Grilled Salmon, Creamed Spinach, Red Wine	28.00
Grilled T-Bone Steak with Scalloped Potatoes.....	30.00
Griggstown Guinea Hen, Roasted Root Vegetable Risotto	28.00
Sautéed Halibut, Brown Butter, Lemon and Capers.....	32.00

Desserts.....\$9.00

Molten Chocolate Cake, Pistachio Gelato

Butterscotch Pot de Crème

Pear Tarte Tatin with Vanilla Ice Cream

Lemon Tart with Raspberry Sauce

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

(609)397-5552