

APPETIZERS

STUFFED MUSHROOMS GLUTEN FREE \$12

spicy Italian sausage, parmesan, onions, garlic, creamy tomato sauce

FRIED CALAMARI \$13

hot peppers, marinara

GARLIC PARMESAN WINGS \$13

YIA YIA'S MEATBALLS \$13

beef, veal & pork, house made marinara, parmesan cheese

BRUSCHETTA VEGAN \$10

garlic rubbed grilled bread topped with fresh tomatoes, basil, olive oil & salt

SHARED

BURRATA \$14

prosciutto wrapped peaches, arugula, grilled crostini

BAKED SPINACH DIP VEGETARIAN \$13

pita chips

BBQ CHIPS VEGETARIAN \$10

house made ranch dip

ANTIPASTO \$18

beef bresaola, red pepper salumi, aged provolone, fresh mozzarella with cracked black pepper, house made fig jam, roasted pepper, oven cured tomato, stem artichoke, focaccia bread

CHILI SHRIMP \$13

roasted tomatoes, garlic, Calabrian peppers, feta cheese

FLATBREADS

WILD MUSHROOM VEGETARIAN \$12

truffle, goat cheese, mozzarella, chives

KABOCHA SQUASH VEGAN \$12

red onion, cashew cheese, pomegranate molasses, scallions

CAPRESE VEGETARIAN \$12

fresh mozzarella, heirloom tomatoes, basil

SALSICCIA \$12

hot and sweet Italian sausage, pepperoni, mozzarella, basil

HANDHELDS

LOBSTER ROLL \$20

fresh warm Maine lobster, brown butter, celery leaves, toasted bun

SALMON BLT \$14

pan seared salmon, bacon, bibb lettuce, tomato, citrus aioli, multigrain bread

GRILLED CHICKEN \$14

cajun seasoned, sautéed peppers and onions, provolone cheese, lettuce, tomato

AVOCADO TOAST VEGAN \$12

garbanzo beans, cucumber, radish, sesame seeds

ROASTED TURKEY \$14

peppered bacon, aged cheddar, watercress, avocado mayo

GRILLED CHEESE VEGETARIAN \$14

tomato, basil, fontina, mozzarella, country white bread

PATTY MELT \$14

aged Cheddar, beef patty, sautéed onions, avocado, griddled sourdough bread

ARTISAN BURGER \$14

house spice rubbed, peppered bacon, cheddar, sesame bun

Handhelds served with house cut French fries, parmesan chips or side salad

DRAFT BEER

STELLA ARTOIS
BLUE MOON
BROOKLYN LAGER
VICTORY HOPDEVIL

\$7

**ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS*

DOMESTIC & IMPORTS

ANGRY ORCHARD HARD CIDER
BUDWEISER
BUD LIGHT
MILLER LIGHT
COORS LIGHT
SAMUEL ADAMS
YUENGLING

\$6

GUINNESS
AMSTEL LIGHT
PERONI
HEINEKEN
CORONA

\$6.50

LOCAL CRAFT

FLYING FISH HOPFISH *SOMERDAY, NJ*
WALT WIT BELGIAN WHITE *PHILADELPHIA, PA*
FLOWER POWER IPA *ITHACA, NY*
RIVER HORSE SPECIAL *EWING, NJ*

\$6.75

SPECIALTY COCKTAILS

ITALIAN PINK LEMONADE \$10

blood orange vodka, citron vodka, lemon juice, simple syrup, cranberry

PEARFECT MARTINI \$12

absolut pear vodka, absolut peppar vodka, triple sec, simple syrup

THE PAIN KILLER \$10

spiced rum, pineapple juice, orange juice, coconut cream, ground nutmeg

FLAMING CUCUMBER \$12

hendrick's gin, muddled cucumber, jalepeno and rosemary syrup, club soda

ESPRESSO MARTINI \$14

absolut vodka, espresso, kahlua, white crème de cacao

APPLE GINGER ROYAL \$12

crown royal apple, cider, cranberry juice, ginger beer, lemon juice

PRINCETON TIGER \$10

absolut citron, lemon juice, simple syrup, orange soda

HOT BUTTERED RUM \$13

butterscotch schnapps, captain morgan, rum chata, hot chocolate