



## Starters

### Crispy Fried Calamari

*ancho chili aioli and marinara dipping sauces 17~*

### Tuna Tartare

*sushi grade tuna, wasabi cream and soy sauce 13.5~*

### Grilled Tandoori Shrimp

*marinated in yogurt, dry ginger, cloves, nutmeg and dried mango, kachumber salad 17~*

### Salmon Tacos

*corn tortillas with salmon, jack cheese, salsa, guacamole, and sour cream 18~*

### Grilled Lamb Chops

*marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, mango chutney 19.75~*

### 1913 Steak Bites

*bite-sized cuts of steak, served with a spicy tiger sauce 16.75~*

### Zafrani Chicken Tikka

*marinated in tandoori spices, yogurt, roasted cloves, green cardamom and star anise, grilled, tiger sauce and salsa 16~*

### Jamaican Jerk Chicken Quesadilla

*grilled jamaican jerk chicken, cheddar and jack cheese, sautéed onions and sour cream 16~*

### Quakertown Fire Wings

*chicken wings in bourbon barbeque sauce, celery, bleu cheese 16~*

### Vegetable Spring Rolls

*served with sweet chili and soy sauces 13.5~*

### Baked Macaroni & Cheese with Crisp Bacon

*macaroni with swiss and cheddar cheese, topped with crisp bacon 12~ add lobster 11~*

### Traditional Hummus

*with red pepper coulis, pita chips and cucumber, carrots and beet slices 12~*

### Just Nachos

*crisp tortilla chips, jack cheese, jalapeños, salsa 13~ add pan fried whitefish 8~ add guacamole 3~*

### Flatbreads

*Spinach, artichokes, Caramelized Onions, Goat Cheese and mozzarella 19~*

*Tandoori chicken, Bell Peppers, Fresh Mozzarella, Onions, Creamy Tomato Sauce with Indian Spices 22.5~*

## Soups and Salads

### Soup of the Day *half ~ full ~*

### Crock of French Onion Soup

*topped with bread and melted swiss cheese 8.5~*

### Beets and Goat Cheese

*mixed greens, roasted beets, goat cheese fritter and orange and rock salt vinaigrette 14~*

### Baby Spinach

*feta cheese, crisp bacon, toasted almonds and walnuts, fruits, pomegranate vinaigrette 14~*

### Mixed Field Greens

*cherry tomatoes, pickled carrots and onions, balsamic vinaigrette 13~*

### Iceberg Wedge

*creamy bleu cheese, crisp bacon, red onions, tomatoes 13.75~*

### Classic Caesar

*the inn's house made dressing, grana padano shavings 12~*

### Add to your salads

*~ chicken- 8 ~shrimp -11 ~ salmon-12 ~ steak- 12*

## House Made Burgers and Sandwiches

### Pittstown Burger

*black angus burger with lettuce, tomato, onion, pickles, cole slaw and house made fries 17~ add cheese 2~*

### Alexandria Burger

*black angus burger, crisp bacon, melted provolone and caramelized onions, house made fries and ancho chili aioli 17.25~*

### Hunterdon Burger

*ground turkey burger, mixed field greens, blue cheese and mango chutney, sweet potato fries 17.25~*

### Franklin Veggie Burger

*plant based patty, lettuce, tomato, cauliflower slaw and house made fries 17~ add cheese 2~*

### Chicken Club

*grilled chicken, crisp bacon, lettuce, tomato, on a club roll house made fries and basil mayonnaise 14.50~*

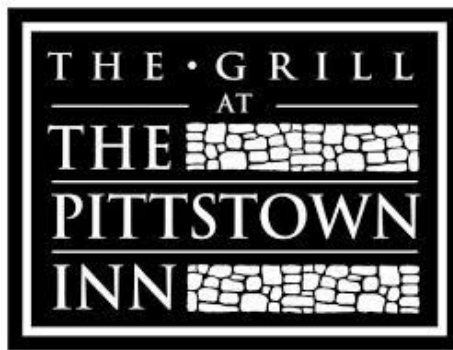
### Hanger Steak & Provolone Sandwich

*topped with grilled onions, melted provolone cheese, on a club roll, house made fries and red wine demi glace 17.5~*

### Salmon BLT Sandwich

*grilled salmon fillet, topped with crisp bacon, lettuce and tomato on a club roll, house made fries and honey mustard 17.5~*

*substitute sweet potato fries ~3.5*



## Entrees

### **Ahi Tuna**

*yellowfin tuna, wasabi dusted, seared rare, ginger soy sauce, bok choy and jasmine rice 35~*

### **The Grill's Salmon Fillet**

*pan seared salmon, honey and balsamic glaze, lemon, orange and caper sauce, seasonal vegetables and whipped potatoes 29~*

### **Classic Fish and Chips**

*traditional English meal, battered whitefish, with fries, cole slaw, malt vinegar and tartar sauce 22~*

### **Chef's Catch of the Day**

*we have fresh seasonal fish every day, your server will be happy to go over the day's catch and preparation*

### **Crab Filled and Baked Jumbo Gulf Shrimp**

*over fettuccine, alfredo sauce 36~*

### **Lobster Thermidor**

*lobster meat in a creamy white wine, cognac and tarragon sauce, sautéed asparagus and jasmine rice ~38~*

### **Grilled Lamb Chops**

*marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, sautéed spinach and roasted artichokes, sweet potato fries, mango chutney, mint jelly 36~*

### **Organic Wild Boar Chop (Fossil Farm NJ)**

*sesame crusted broccoli, bacon whipped potato, pink peppercorn demi glace 38~*

### **Hanger Steak**

*the butcher's favorite cut of beef, flavorful and tender, served marinated, grilled, and sliced, red wine demi glace, seasonal vegetables and roasted red bliss potatoes 29~*

### **Black Angus Ribeye Steak**

*grilled ribeye, caramelized onions, pink peppercorn demi glace, seasonal vegetables and roasted red bliss potatoes 39~*

### **Pittstown Bistro Chicken**

*pan roasted bistro chicken accented with garden herbs, pan au jus, seasonal vegetables and whipped potatoes 28~*

### **Cajun Style Pappardelle Pasta**

*spicy andouille pork sausage, sautéed onions, mushrooms, pappardelle and a spicy herb cream sauce 25~*

### **The Grill's Ravioli of the Season**

*seasonal house made ravioli*

### **Gluten Free Pasta with Seasonal Vegetables**

*asparagus, vegetables and sundried tomatoes, red thai curry and coconut sauce 23~*

### **For The Table**

*Asparagus spears~9 Broccoli~7 Sautéed Spinach~7 Mixed Vegetables~7 Sweet Potato Fries~7 Roasted Red Bliss Potatoes~6.5 Whipped Potatoes~6.5 House Made Fries~6.5*

*(20% gratuity is added to parties of 5 or more, corkage 25~)*