



Starters

Crispy Fried Calamari

ancho chili aioli and marinara dipping sauces
14~

Tuna Tartare

sushi grade tuna, wasabi cream and soy sauce
12~

Grilled Tandoori Shrimp

marinated in yogurt, dry ginger, cloves, nutmeg and dried mango, kachumber salad 16~

Salmon Tacos

corn tortillas with salmon, jack cheese, salsa, guacamole, and sour cream 14~

Grilled Lamb Chops

marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, mango chutney 19~

1913 Steak Bites

bite-sized cuts of steak, served with a spicy tiger sauce 16~

Haryali Chicken Tikka

marinated in mint, yogurt, roasted cloves, green cardamom and star anise, grilled, tiger sauce and salsa 13~

Jamaican Jerk Chicken Quesadilla

grilled jamaican jerk chicken, cheddar and jack cheese, sautéed onions and sour cream 14~

Quakertown Fire Wings

chicken wings in traditional buffalo sauce, celery, bleu cheese 13~

Vegetable Spring Rolls

served with sweet chili and soy sauces 11~

Baked Macaroni & Cheese with Crisp Bacon

macaroni with swiss and cheddar cheese, topped with crisp bacon 11~ add lobster 9~

Traditional Hummus

with red pepper coulis, pita chips and cucumber, carrots and beet slices 10 ~

Just Nachos

crisp tortilla chips, jack cheese, jalapeños, salsa 11~
add pan fried whitefish 7~ add guacamole 3~

Flatbreads

Spinach, Mushrooms, Jalapenos, Caramelized Onions, Goat Cheese Flatbread 17~

Spicy Andouille Sausage, Pineapple Salsa, Fresh Mozzarella, Arugula Flatbread 19~

Soups and Salads

Soup of the Day *half ~ full ~*

Crock of French Onion Soup

topped with bread and melted swiss cheese 8~

Beets and Goat Cheese

mixed greens, roasted beets, goat cheese fritter and citrus vinaigrette 11~

Baby Spinach & Belgian Endive

gorgonzola cheese, crisp bacon, toasted walnuts, red apples, walnut vinaigrette 12~

Mixed Field Greens

cherry tomatoes, red onions and herb vinaigrette 10~

Iceberg Wedge

creamy bleu cheese, crisp bacon, red onions, tomatoes 10~

Classic Caesar

the inn's house made dressing, grana padano shavings 10~

Add to your salads

chicken 7~*shrimp* 10~ *salmon*~12 *steak* 11~

House Made Burgers and Sandwiches

Pittstown Burger

black angus burger with lettuce, tomato, onion, pickles, cole slaw and house made fries 13~ add cheese 2~

Alexandria Burger

black angus burger, crisp bacon, melted provolone and caramelized onions, house made fries and ancho chili aioli 15~

Hunterdon Burger

ground turkey burger, arugula and guacamole, pineapple salsa, sweet potato fries and kimchi 15~ add cheese 2~

Chicken Club

grilled chicken, crisp bacon, lettuce, tomato, on a club roll house made fries and basil mayonnaise 13~

Hanger Steak & Provolone Sandwich

topped with grilled onions, melted provolone cheese, on a club roll, house made fries and red wine demi glace 16.5~

Salmon BLT Sandwich

grilled salmon fillet, topped with crisp bacon, lettuce and tomato on a club roll, house made fries and ancho chili aioli 16.5~

substitute sweet potato fries ~3.5



Entrees

Ahi Tuna

yellowfin tuna, sesame crusted, seared rare, ginger soy sauce, snow peas and jasmine rice 34~

The Grill's Salmon Fillet

sautéed salmon, honey and teriyaki glazed, 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 19~

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 in a white wine and garlic lemon sauce 33~

Grilled Lobster Tail

in parsley, garlic and olive oil, asparagus spears and rice with melted butter 35~

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 35~

Organic Wild Boar Chop (Fossil Farm NJ)

sesame crusted broccoli, bacon whipped potato, green peppercorn demi glace 36~

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 26~

Black Angus Ribeye Steak

grilled ribeye marinated in orange puree, raisin paste and dried onion, caramelized onions, green peppercorn demi glace, seasonal vegetables and roasted red bliss potatoes 36~

Pittstown Bistro Chicken

pan roasted bistro chicken accented with garden herbs, pan au jus, seasonal vegetables and whipped potatoes 26~

Cajun Style Penne Pasta

spicy andouille pork sausage, sautéed onions, mushrooms, penne and a spicy herb cream sauce 20~

The Grill's Ravioli of the Season

seasonal house made ravioli

Gluten Free Pasta with Seasonal Vegetables

vegetables and sundried tomatoes with thai curry and coconut sauce 18~

For The Table

*Asparagus spears~8 Broccoli~6 Sautéed Spinach~6 Mixed Vegetables~6
Sweet Potato Fries~6 Roasted Red Bliss Potatoes~5 Whipped Potatoes~5
House Made Fries~5*

(18% gratuity is added to parties of 6 or more, corkage 15~)