

TRIUMPH | PRINCETON

APPETIZERS

Sweet Potato & Pistachio Dim Sum

Persimmon puree, smoked maple syrup \$16

Potato Wrapped Shrimp

Lime aioli, mango salsa \$18

Wild Mushroom Baklava

Roasted pear, walnuts, blue cheese, basil syrup \$16

Vegetable Kimchi Fritters

Green onion aioli, sesame \$16

Fritto Misto

Calamari, shrimp, mussels, clam fritters, jalapenos, lemon \$24

Duck & Pistachio Terrine

Cornichons, whole-grain mustard, peach chutney, crostini \$17

Grilled Octopus

Gigante beans, heirloom tomatoes, black olive oil \$18

Duck & Date Cannelloni

Parsnip, fresh figs, shaved truffle foie gras, port syrup \$18

Soup du Jour \$12

SHARED PLATES

Cheese Plate

Artisanal cheeses, walnuts, dried fruit relish, apples, grapes, pears, crostini \$27

Salumi Plate

Salami, mortadella, prosciutto, grapes, whole-grain mustard, hard cheese \$31

East Coast Oysters

Mignonette, fresh lemon \$18/36

West Coast Oysters

Mignonette, fresh lemon \$20/40

Flat Bread

Ricotta, roasted hubbard squash, bacon, truffle aioli, arugula, shaved Parmigiano \$18

MUSSELS & FRIES

Saffron Curry

White wine, cream, shallot, garlic, parsley, butter \$24

Beer Mussels

House beer, shallots, garlic, fresh basil, Bourguignon butter \$24

SALADS

Honey Roasted Pear

Gorgonzola, hazelnuts, arugula, walnut oil vinaigrette \$16

Trevisano Wedge

Heirloom tomatoes, honey pickled onions, bacon, goat cheese, candied pecans, roasted garlic balsamic vinaigrette \$16

Add shrimp or chicken \$16 each

ENTREES

Roasted Griggstown Chicken

Spaghetti squash, sweet potatoes, apples, brandy cream \$33

Filet Mignon

Potato cake, roasted shallots, sauteed spinach, brie demi-glace \$42

Roasted Duck

Pecan red rice, hubbard puree, bacon red wine demi-glace \$36

Rabbit Wellington

Black rice, mushroom, spinach, puff pastry, lingonberry sauce \$42

Lamb Braciola

Spinach, garlic, pine nuts, Parmigiano, whipped yukon gold potatoes, rosemary lamb jus \$36

Braised Short Rib

Ham hock risotto, sauteed greens, natural jus \$38

Rabbit & Duck Cassoulet

Apple, prune, pork, lardons, cannellini beans, sausage \$34

Pink Peppercorn Fettuccine

Lobster, peas, bacon lardons, tomatoes, cream \$36

Grilled New York Strip

Caramelized onion, duck-fried potatoes, blue cheese fondant, bacon demi-glace \$34

Cod

Cannellini beans, oven-roasted tomatoes, basil pesto broth \$34

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■ APPETIZERS

- Sweet Potato & Pistachio Dim Sum** Persimmon puree, smoked maple syrup \$16
House Pretzels Ale cheddar sauce, house-made beer mustard \$13
Vegetable Kimchi Fritters Green onion aioli, sesame \$16
Fritto Misto Calamari, shrimp, mussels, clam fritters, jalapenos, lemon \$24
Duck & Pistachio Terrine Cornichons, whole-grain mustard, peach chutney, crostini \$17
Cheese Plate Artisanal cheeses, walnuts, dried fruit relish, apples, grapes, pears, crostini \$27
Salumi Plate Salami, mortadella, prosciutto, grapes, whole-grain mustard, hard cheese \$31
East Coast Oysters mignonette, fresh lemon \$18/36
West Coast Oysters mignonette, fresh lemon \$20/40
Flat Bread Ricotta, roasted hubbard squash, bacon, truffle aioli, arugula, shaved Parmigiano \$18
Small Bites Citrus thyme olives, Parmigiano Reggiano, sweet and spicy Brazil nuts \$13
Soup du Jour \$12

■ MUSSELS AND FRIES

- Saffron Curry** White wine, cream, shallot, garlic, parsley, butter \$24
Beer Muscles house beer, shallots, garlic, fresh basil, Bourguignon butter \$24

■ SALADS

- Honey Roasted Pear** Gorgonzola, hazelnuts, arugula, walnut oil vinaigrette \$16
Trevisano Wedge Heirloom tomatoes, honey pickled onions, bacon, goat cheese, candied pecans, roasted garlic balsamic vinaigrette \$16
Add shrimp or chicken \$16 each

■ SANDWICHES

- Three Little Pigs** Smoked pork, ham, bacon, smoked gouda, fried green tomatoes, arugula, smoked onion jam, pizza wrap \$19
House-Made Pastrami or Corned Beef Sauerkraut, beer mustard, gruyere, rye, house chips \$19
Monte Cristo Smoked ham, roasted turkey breast, brie, smoked maple syrup, brioche french toast, pickle, house chips \$19
Brewer's Sandwich Smoked gouda, tomatoes, red onion, basil mayonnaise, arugula, pickle, house chips \$17
First-Class Burger Grass-fed beef, caramelized onion, Fourme d'Ambert cheese, roasted garlic aioli lettuce, tomato, brioche bun, house-cut fries, dill pickle \$23
Parcel Post Burger Grass-fed beef, lettuce, tomato, brioche bun, house-cut fries, dill pickle \$20
Add cheddar, fresh mozzarella, smoked gouda, gruyere, brie or bacon \$2 each

■ ENTREES

- Lamb Braciola** Spinach, garlic, pine nuts, Parmigiano, whipped yukon gold potatoes, rosemary lamb jus \$36
Pink Peppercorn Fettuccine Lobster, peas, bacon lardons, tomatoes, cream \$36
Steak Frites New York strip, house-cut fries \$34
Fish & Chips Atlantic cod, malt vinegar, tartar sauce, house-cut fries \$28
Fried Chicken Fried green tomatoes, whipped yukon potatoes \$27
Roasted Griggstown Chicken Breast Spaghetti squash, sweet potatoes, apples, brandy cream \$33

■ KIDS MENU

- Petit Steak Frites** \$17
Fried Chicken Drumstick or thigh \$14
Fish & Chips \$15
Kids Burger \$14
Pasta Butter or olive oil and parmigiano \$13