

# THE Sergeantsville INN

IN THE  
HISTORIC BUILDING  
OF SERGEANTSVILLE  
1734

*Order with your Heart  
and  
Share Family-style*

## FIRST

### EAST COAST OYSTERS

chilled or grilled  
22 | 24

### DAVID'S DEVILED EGGS

osetra caviar  
22

### TOMATO BISQUE

basil & crème fraîche  
15

### BEETS

ricotta & plums  
17

### RADICCHIO

pears, radish, cheddar  
17

### RADISHES

capicola & anchovies  
17

## BREAD AND CULTURE SOURDOUGH

with nice butter ... 9

*and*

5 spoke creamery tumbleweed ... 5

housemade ham ... 6

cantabrian anchovies ... 10

## SECOND

**GRILLED MUSHROOMS** maitake mushrooms & herbs ... 14

**ARANCINI** corn, pecorino, spiced tomato ... 16

**BEEF CARPACCIO** caramelized onion & grilled toast ... 22

**MIDDLENECK CLAMS** smoked chorizo, sherry, toast ... 24

**BEER BATTERED ONION RINGS** horseradish aioli ... 13

## *Chef's Special*

**LAMB SHANK** fresh beans & red onion ... 55

## THIRD

### GRIGGSTOWN HALF CHICKEN

honeynut squash & herb sauce . . . . . 37

### DUCK BREAST

caraflex cabbage & agrodolce . . . . . 56

### DUCK CONFIT

heirloom beans, braised kale, bacon . . . . . 35

### BONE-IN PORK CHOP

sweet potato & fennel . . . . . 39

### STEAK FRITES

dry-aged ny strip & green peppercorn . . . . . 48

### HALIBUT

cauliflower & capers. . . . . 36

### SALMON

chanterelles & polenta . . . . . 34

### SEA SCALLOPS

fresh beans & grilled peppers . . . . . 36

### PUMPKIN RAVIOLI

kabocha squash & parmesan . . . . . 31

## *Large Format*

### 320Z CÔTE DE BŒUF

bone-in ribeye with sweet  
potato & mushrooms ... 150

### ROAST DUCK

whole duck with squash  
& caraflex cabbage ... 135

chef's choice ... \$85/person

## BY THE GLASS

### SPARKLING

la jara SPUMANTE BIANCO BRUT NV  
*Veneto, Italy* . . . . . 15/65

champagne solemme 1ER CRU 'TERRE DE SOLEMME' NV  
*Champagne, France* . . . . . 20/85

### WHITE

michel barraud MÂCON-VILLAGES 2022  
*Burgundy, France* . . . . . 17/75

stein WEIHWASSER FEINHERB RIESLING 2024  
*Mosel, Germany* . . . . . 15/65

barone cornacchia CASANOVA PECORINO 2023  
*Abruzzo, Italy* . . . . . 15/65

f. chidaine CLOS DE LA GRANGE SAUVIGNON 2024  
*Loire, France* . . . . . 16/70

### ORANGE

il censo PRARUAR 2020  
*Sicily, Italy* . . . . . 15/65

### ROSÉ

weingut soellner DANI ROSÉ 2024  
*Wagram, Austria* . . . . . 15/65

domaine terrebrune BANDOL ROSÉ 2015  
*Provence, France* . . . . . 17/75

### RED

malvirà ROERO 2020  
*Piedmont, Italy* . . . . . 17/75

bernard vallette QUATRE SAISONS 2022  
*Beaujolais, France* . . . . . 15/65

beurer TROLLINGER 2023  
*Württemberg, Germany* . . . . . 15/65

jeanne marie CABERNET SAUVIGNON 2021  
*California, USA* . . . . . 17/75

ask about our Cameo wine!



## COCKTAILS

### COSMO

vodka, cranberry,  
dry curaçao, lemon  
16

### WHITE NEGRONI

dry gin, bitter bianco,  
blanc vermouth  
16

### FREEZER MARTINI

gin, dry vermouth, ice cold  
17

### JUNGLE BIRD

rum, campari,  
pineapple, lime  
16

### PALOMA

tequila, lime,  
grapefruit soda  
16

### CORPSE REVIVER #2

gin, cocchi americano,  
orange, lemon  
16

### OAXACA OLD FASHIONED

mezcal, agave, bitters  
17

### TOMMY'S MARGARITA

tequila, lime,  
agave  
16

## BEER

birra moretti PALE LAGER *Udine, Italy* . . . . . 8  
maine beer co LUNCH IPA *Freeport, ME* . . . . . 10  
hacker-pschorr OKTOBERFEST *Munich, Germany* . . . . . 8  
grimm WEISS *Brooklyn, NY* . . . . . 10  
guinness DRAUGHT STOUT, *Dublin, Ireland* . . . . . 8

## ALTERNATIVES

unified ferments JASMINE GREEN ... 10/30  
bitburger DRIVE 0.0 PILSNER ... 6  
saratoga STILL WATER ... 5  
saratoga SPARKLING WATER ... 5  
fever tree GRAPEFRUIT SODA ... 5  
kimino YUZU SODA ... 5