

der keller

■ APPETIZERS

- Sauteed Clams** Garlic, potato, basil pesto, tomato, butter, white wine \$20
Braised Artichoke Lemon, fresh herbs, butter, asiago \$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 \$24
Salumi Plate Salami, mortadella, prosciutto, grapes, whole-grain mustard, hard cheese \$27
East Coast Oysters mignonette, fresh lemon \$18/36
West Coast Oysters mignonette, fresh lemon \$20/40
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

- Belgian Endive** Fried boucheron, heirloom tomatoes, orange segments, toasted walnuts, verjus vinaigrette \$16
Arugula Black grapes, candied pecans, heirloom tomatoes, crumbled blue cheese, sweet chili vinaigrette \$16
Add shrimp or chicken \$16 each

■ SANDWICHES

- House-Made Pastrami or Corned Beef** Sauerkraut, beer mustard, gruyere, rye, house chips \$19
Salumi Salami, prosciutto, mortadella, mozzarella, mustard butter, balsamic, semolina roll, 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

- House-Made Pappardelle** Oven-roasted tomato, fava beans, roasted eggplant, garlic, wild mushrooms, fresh basil \$26
Steak Frites New York strip, house-cut fries \$34
Fish & Chips Atlantic cod, malt vinegar, tartar sauce, house-cut fries \$28
Braised Lamb Rosemary and olive oil roasted potato, cauliflower caponata, rosemary jus \$33
Fried Chicken Potato salad, house-made cole slaw, sweet chili sauce \$27
Sauteed Dorade Sunchoke and fava bean succotash, chive butter \$30
Roasted Griggstown Chicken Breast Campfire potato, sauteed corn and cauliflower, white wine, creme fraiche \$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

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■ DRAFTS

\$3.50/5 oz. \$5.50/10 oz. \$9/16 oz.

Keller Pils 4.9% abv
Unfiltered German Pils
Crisp, clean, bread

Czech-12 5.0% abv
Czech Premium Pale Lager
Crisp, balanced, refreshing

Dunkel 4.9% abv
Munich Style Dark Lager
Malty, bread, smooth

Dark Lager 5.1% abv
European Dark Lager
Rich, malty, bread crust

Hazy IPA 7.8% abv
New England Style IPA
Tropical citrus, pineapple,
coconut/11oz. snifter

Bengal Gold IPA 6.5% abv
American IPA
Pine, berry, assertive

Hefeweizen 4.9% abv
German Wheat Beer
Clove, banana, round

Gose 4.7% abv
German Tart Ale
Coriander, refreshing,
beach breeze

Hand Pump:
Princeton Pub Ale 5.0% abv
Pale Ale
Amber, smooth, complex

■ HOUSE COCKTAILS

Sage Julep
Keller Select bourbon, sage
simple syrup, muddled mint
and sage \$17

Espresso Martini
Milagro Reposado, Mr. Black,
cold brew, vanilla tea simple
syrup \$17

Kiwi Cucumber Mash
Hendricks gin, St. Germaine, lemon
juice, kiwi puree, Tajin rim \$15

Sandia Margarita
Milagro Silver, Del Maguey Vida
mezcal, watermelon juice, agave,
Tajin rim \$15

■ CIDER

Iron Bound Original
A sessionable blend of
fresh-pressed bittersweet
and sweet apples \$10/12oz.

■ WHITE WINE

Pinot Grigio
Salvalai 2022 / Veneto \$10/37

Alvarinho
Nortico 2022 / Portugal \$12/44

Malvasia “Salina”
Caravaglio 2023 / Sicily \$15/56

Chardonnay
Dunites 2022 / SLO Coast
\$19/72 *Coravin*

Chablis
Domaine Fèvre 2022 / Burgundy
\$22/84 *Coravin*

■ RED WINE

Garnacha
Celler Piñol / 2021 Terra Alta
\$14/52

Cabernet Sauvignon
“Barrel Selection”
Fabre Montmayou 2021
Patagonia \$11/40

Pinot Noir
Dom. Cornu Camus 2022
Pernand-Vergelesses \$21/79
Coravin

Pinot Noir
Trousse-Chemise 2022
Willamette \$17/64 *Coravin*

Cabernet Sauvignon
Pied à Terre 2018 / Sonoma
\$26/99 *Coravin*

Barolo
Cordero di Montezemolo 2020
Monfalletto \$39/150 *Coravin*

■ MOCKTAILS

Sage Lemonade
Sage syrup, lemon juice,
sliced lemon \$11

Grapefruit Spritz
Grapefruit and lemon juice,
simple syrup, club soda, lime \$11

Cold Brew
Cold brew, orange juice,
orange bitters, vanilla syrup,
espresso beans \$11

■ ROSÉ & BUBBLES

Mencia Rosé
Liquid Geography / Bierzo
\$12/44
50% of profits from this wine are
donated to organizations dedicated
to cancer research.

Grenache Rosé
L'Effet Papillon 2023
Côtes Catalanes \$13/48

Rosé Frizzante
Integrale / Asolo, Italy NV
\$12/44
Unfiltered. Made with organic grapes.

Cava
Naveran 2022 / Penedès \$13/48
Made with organic grapes.

■ DESSERTS

\$14 each

Jasmine Layer Cake
Passion fruit mousse, condensed
milk frosting

Chocolate Cherry Mousse
Masala chai cherry coulis, fresh
cherries, yogurt and pistachio

Lemon Tart
Sea-salt honey thyme ice cream,
blackberry-peppercorn compote

Pineapple Rum Cake
Pineapple brown butter rum
cake, whipped creme fraiche

Warm Rice Pudding
Salted caramel, miso peanut
butter crumbs, espresso whiskey
ice cream, wafer cookie

Peach Posset
Spiced crumble, ricotta ice
cream, chili hot honey

**House-Made Ice Cream
& Sorbet**
Please ask your server for
today's flavors

■ COFFEE & TEA

French Press
Regular or Decaf \$4/7

Harney & Sons
Organic Fine Teas \$4