# JUST FOR KIDS!

12 years of age and under.
\*Not available to go

# Spaghetti 5.99

A child's portion of spaghetti and homemade meat sauce.

### **Chicken Tenders 5.99**

A child's portion of our golden fried chicken strips served with a side of French fries.

#### Salad Bar 5.99

Our 'One of Kind' salad bar includes an assortment of freshly cut vegetables, a variety of homemade items and 3 choices of homemade soups.

#### **Ground Sirloin 7.49**

8 oz. of our fresh ground sirloin served with a side of French fries.

#### **Grilled Cheese 5.49**

Melted American cheese on grilled Texas toast served with a side of French fries.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*\*

# **DESSERTS**

# **Greek Custard 7.99**

Homemade Greek pastry made with Filo dough and a spiced custard filling and topped with warm honey syrup.

### **Traditional Apple Pie 6.99**

A slice of our warm, flaky pie crust filled with cinnamon & apples. With a scoop of vanilla ice cream! á la mode 7.49

# Baklava 7.99

Homemade Greek pastry layered with Filo dough and a mix of spiced nuts topped with a warm honey syrup.

# Nina's Famous Cheesecakes! 6.99

Regular or Chocolate
This cheesecake is
whipped to perfection!
A slice of Nina's rich
and creamy homemade
cheesecake baked in a
flavor packed crust.
Add a topping 7.99

# BEVERAGES

### Soft Drinks 2.99

Coke, Sprite, Diet Coke, Dr. Pepper

# **Other Beverages**

Iced Tea and Coffee 2.59 Hot Tea and Cocoa 2.99 Milk 2.99

# BEER

Must be 21 or older and have valid ID.

Bud Light Coors Light Miller Lite Michelob Ultra Sam Adams Lager Guinness Blue Moon Belgian White Ale Stella Artois Yuengling

# WINE LIST

Must be 21 or older and have valid ID.



**REDS** glass/bottle

# **CHARDONNAY**

Kendall Jackson

9/34

Tropical flavors such as pineapple, mango, and papaya delicately intertwine with aromas of vanilla and honey. A hint of toasted oak and butter rounds out the long, lingering finish.

# Robert Mondavi Private Selection 7/24

This bourbon barrel-aged wine offers flavors of grilled pineapple, lemon custard, graham cracker, toffee, and vanilla bean with baking spices and toasty oak.

# **PINOT GRIGIO**

**Ecco Domani** 

8/26

On the palate, this wine bursts with tropical fruit flavors and delicate floral aromas. Pale straw in hue, it offers a crisp, refreshing finish.

# Robert Mondavi Private Selection 7/24

This wine boasts an array of flavors: honeydew, ripe melon, citrus, and ripe fruit.

# SAUVIGNON BLANC

Kim Crawford 9/34

Ripe, tropical flavors of passion fruit, melon, and grapefruit highlight this fresh, juicy wine's vibrant acidity with plenty of weight and length on the palate.

### Robert Mondavi Private Selection 7/24

This wine offers crisp and expressive flavors of lemon, grapefruit, guava, mango, and honeydew.

### **RIESLING**

### Chateau Ste Michelle

8/26

Crisp apple aromas and flavors with subtle mineral notes mingle beautifully in this "everyday" wine.

Sun Garden 7/24

This wine features flavors of candied orange peel, citrus blossom, honey, apricots, peach, and key lime.

Please note wine prices include a 15% statewide wine tax.



# **CABERNET SAUVIGNON**

Bonanza

9/34

Aromas of lush black cherry, blackberry, and cassis combine with rich, seamless tannins to provide a robust backbone. Notes of cedar, vanilla, and a hint of mocha linger on the finish

### Robert Mondavi Private Selection 7/24

This bourbon barrel-aged wine offers flavors of ripe blackberry cobbler, blueberry pie, praline, sweet vanilla custard, brown sugar, caramel, mocha, coffee, and smoke.

#### PINOT NOIR

La Crema Pinot Noir

9/36

Aromas of black plum, cherry, rhubarb, and hints of earth intertwine with flavors of red plum, raspberry, and blood orange to crate this bright, juicy, lingering wine.

# **Mark West Pinot Noir**

9/36

This Pinot Noir has notes of black cherry, plum and strawberry. This wine is medium bodied with soft tannins.

#### Robert Mondavi Private Selection 7/2

This wine features a variety of flavors: ripe red cherries, violent, hints of Asian spice, sweet tobacco, and Madagascar vanilla bean.

# **MERLOT**

**Kendall Jackson** 

9/34

Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice and soft, delicate tannins to carry this wine to a long, silky, and lingering finish.

### Robert Mondavi Private Selection 7/24

This wine boasts flavors of ripe cherry, Asian plum, cranberry, mocha, and English toffee.

# **ROSÉ AND SPARKLING WINE**

Prophecy Pinot Noir Rosé

8/24

Vibrant, summer fruit flavors with a palate of ripe cherries and strawberries round out this juicy, clean rosé.

# **Beringer White Zinfandel**

6/20

Fresh berry, citrus, and melon aromas are the highlight of this wine rounded out with subtle hints of nutmeg and clove.

# La Marca Prosecco

186ml-10

With a lively effervescence, this delicate, golden straw-colored wine offers aromas of fresh citrus, honey, and white flowers. The clean, fresh palate includes flavors of ripe lemon, green apple, and grapefruit.

# Cupcake Moscato d'Asti

9/28

This vibrant and expressive wine has dominant floral notes and hints of bright flavors – including peach, lychee, and tropical fruits. A hint of fine bubbles tickles the palate and balances the sweetness.

# OUR STORY.

In 1939, Frank and Mattie Lorino opened the Little Dutch Restaurant and it became known as "the best place to eat in Morristown." The Angelos family took over operation of the Little Dutch in 1973. They pledged to carry on the tradition of tasty, wholesome, home-cooked food priced reasonably following the standard established by Frank and Mattie. In 2019 after 46 years of successful operation, George and Nina Angelos retired and sold the famous eatery to Jamie and Kim Lambert. Vowing to continue the commitment to quality and value, the Lamberts have brought a renewed energy to ensure the restaurant is still "the best place to eat in Morristown." We sincerely hope you enjoy your visit and appreciate this small piece of local history.