

BELL'S MANSION

UPSCALE CASUAL RESTAURANT



SUMMER — AT THE — MANSION

JUNE • JULY • AUGUST • SEPTEMBER

Gather with family and friends for a season of garden dining,
live music, handcrafted cocktails, and weekly specials.

HAPPY HOUR DAILY 3PM-6PM

Tap Room & Outside Bar

\$4 | **\$5** | **\$7**
DRAFT BEER | HOUSE WINE | COCKTAILS

SPECIALTY BAR BITES

Celebrating
250 YEARS OF
A M E R I C A

WEEKLY FEATURES

MONDAY

Meetup Monday • 50% Off Apps (6-9 PM, Tap Room)

TUESDAY

Ladies Night • 50% Off Apps (6-9 PM, Tap Room)

WEDNESDAY

25% Off All Bottles of Wine

THURSDAY

Live Music (6-8 PM) • \$9 Jack Daniel's Cocktails

FRIDAY

Live Music (7-10 PM)

SATURDAY

\$25 Sangria Pitchers (excludes specialty sangria)

SUNDAY

Brunch (12-3 PM) • Extended Happy Hour (6-8 PM)

LIVE MUSIC

THURSDAY
6PM-8PM

FRIDAY
7PM-10PM

SATURDAY
6PM-9PM

SUNDAY
4PM-6PM

LIVE MUSIC • CRAFT COCKTAILS • GARDEN DINING • PRIVATE EVENTS
FOLLOW @BELLSMANSION  

STARTERS

FRENCH ONION SOUP 10
MELTED CHEESE, HOUSE BREAD

BLACKENED SHRIMP TACOS 15
CHIPOTLE MAYO, MANGO SALSA, SLAW

COCONUT SHRIMP 17
CREAM OF COCONUT

POTATO + CHEESE PIEROGI 14
CARAMELIZED ONIONS, SOUR CREAM

SHRIMP TOAST 15
THAI CHILI SAUCE, CHARRED TOAST, AVOCADO

FRIED CALAMARI 15
CRISPY FRIED ONION, SESAME SAUCE, SPICY SERRANO PEPPER

SPINACH & ARTICHOKE DIP 14
HAND MADE PRETZEL

HOUSE SMOKED KIELBASA & SAUERKRAUT 15
BACON, BROWN MUSTARD

APPLE GUACAMOLE 15
CREAMY GOAT CHEESE, CRISPY PLANTAIN CHIPS

NEW ZEALAND MUSSELS 19
CHARRED TOAST, GARLIC WHITE WINE SAUCE

CHICKEN SATAYS 14
SESAME MARINATED CHICKEN, SALSA VERDE

CLAMS + CHORIZO 19
CHARRED TOAST, WHITE WINE BROTH, PAPRIKA

CHICKEN NACHOS 15
HANDCUT TORTILLA CHIPS, AGED CHEDDAR JACK, PICO DE GALLO,
AVOCADO, SOUR CREAM, SERRANO PEPPER

FRIED CHICKEN WINGS 15
CHOOSE YOUR STYLE: SPICY BUFFALO - SWEET BBQ - HONEY SESAME

We will do our best to accommodate allergy restrictions, some items may be made gluten free, vegetarian or vegan, however we kindly decline menu substitutions. Please mention all food allergies to your server ahead of ordering - we are not a 100% gluten free facility.

S A L A D S

SPINACH & PEAR 13

CARROTS, TOASTED ALMONDS, CUCUMBERS, SESAME DRESSING

APPLES + GREENS 13

MIXED GREENS, QUINOA, WALNUTS, CRANBERRIES, AGED CHEDDAR

GOAT CHEESE 15

ROASTED BEETS, RED WINE VINAIGRETTE, MIXED GREENS

BELL'S WEDGE 13

ICEBURG, BLEU CHEESE, BACON

CAESAR 12

HOUSE CROUTON CRUMB, CLASSIC DRESSING

CHICKEN +10 SHRIMP +12 FILET TIPS +16 SALMON +14 LOBSTER TAIL +20

P I Z Z A & P A S T A

OLD WORLD PIZZA 14

MOZZARELLA, HOUSE TOMATO SAUCE

MARGHERITA PIZZA 15

FRESH MOZZARELLA, HOUSE TOMATO SAUCE, SLICED TOMATO, BASIL,
EXTRA VIRGIN OLIVE OIL

SPINACH PIZZA 15

RICOTTA, SPINACH, MOZZARELLA

PENNE VODKA 17

CREAMY TRADITIONAL TOMATO SAUCE

EGGPLANT ROLLATINI 22

LINGUINE, MARINARA SAUCE

GLUTEN FREE PASTA AVAILABLE +2

H A N D H E L D S

SERVED WITH PICKLE CHIPS AND A CHOICE OF HANDCUT FRIES OR SMALL SIDE SALAD

CRABCAKE BLT 22

CHIPOTLE MAYO, BRIOCHE BUN

CRISPY BBQ CHICKEN SANDWICH 17

AGED CHEDDAR, COLESLAW, CHARRED TOAST

SHAVED STEAK SANDWICH 18

MIXED GREENS, MOZZARELLA, BALSAMIC, TOMATOES, CHARRED TOAST

MANSION BURGER 18

LETTUCE, TOMATO, BRIOCHE BUN

PORTOBELLO SANDWICH 15

MIXED GREENS, BALSAMIC, FRESH MOZZARELLA, TOMATOES, BRIOCHE BUN

MAINS

SESAME CRUSTED TUNA STEAK 30
MIXED GREENS, AVOCADO + CUCUMBER SLICES, SESAME GLAZE,
PICKLED GINGER, SPICY WASABI DRESSING

JUMBO SHRIMP + LOBSTER TAIL 46
PAPPARDELLE PASTA, SUN-DRIED TOMATOES

HONEY GLAZED SALMON 33
GREEN BEANS , SWEET MASHED POTATOES

BERRY RED SNAPPER 30
CREAMY COCONUT RICE, SPICY JACK DANIEL'S BERRY SAUCE, GREEN BEANS

SEAFOOD STEW 29
SHRIMP, MUSSELS, CLAMS, SALMON, SAFFRON BROTH,
CRISPY SHOESTRING POTATO CHIPS

CHICKEN JOSHUA 28
PAN FRIED PANKO CRUSTED CHICKEN BREAST, FRESH MOZZARELLA,
TOMATO + GARLIC BRUSCHETTA, BALSAMIC REDUCTION, MIXED GREENS

PORK OSSOBUCCO 32
RISOTTO, SAUTÉED SPINACH

RACK OF LAMB 45
HONEY GARLIC GLAZE, ROASTED POTATOES, GARDEN VEGETABLES

SURF + TURF 50
FILET MIGNON, LOBSTER TAIL, ROASTED POTATOES, SAUTEED SPINACH

MANSION RIBEYE 46
HOUSE CUT ONION RINGS, BRAISED CARROTS, SALSA VERDE

FILET MIGNON 46
SAUTEED SPINACH, MASHED POTATOES, GRAVY

BEEF WELLINGTON 48
MUSHROOM PATÉ, ASPARAGUS, MASHED POTATOES, GRAVY

SIDES 8
SIDE SALAD
ROASTED POTATOES
MIXED VEGETABLES
HAND CUT FRIES
MASHED SWEET POTATOES

ONION RINGS
MASHED POTATOES
PENNE + BUTTER
PENNE + MARINARA
SAUTEED SPINACH
COCONUT RICE

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OUR HISTORY

BELL'S MANSION WAS BUILT BETWEEN 1835 AND 1840 BY ROBERT P. BELL, A RENOWNED LOCAL BUSINESSMAN, OWNER OF VARIOUS MILLS, WHO WAS ALSO ASSOCIATED WITH THE MORRIS CANAL & BANKING COMPANY. THE 60-ACRE IRONWORKS TRACT WAS PURCHASED BY BELL IN 1835.

THE BRICK MANSION WAS LATER PURCHASED BY HERBERT K. SALMON IN 1905. HE AND HIS BROTHER, JERRE B. SALMON, FORMED THE SALMON BROTHERS CONSTRUCTION COMPANY—THE BUILDERS OF NEW JERSEY'S FIRST CONCRETE HIGHWAY.

THE HOUSE NOW ATTEMPTS TO RECREATE SOME OF ITS HISTORY AND CHARM BY SHOWCASING VARIOUS REPLICAS AND ANTIQUES FROM ITS ERA. THE MOST PROMINENT OF THESE IS THE LARGE MIRRORED OAK BAR, WHICH ORIGINATED FROM THE PALMERTON HOTEL IN PENNSYLVANIA DURING THE 1880s.

TODAY, BELL'S MANSION IS FAMILY-OWNED AND OPERATED BY THE KACZYNSKI FAMILY. MARIA AND JACK CAN FREQUENTLY BE SEEN GREETING GUESTS THROUGHOUT THE RESTAURANT OR TENDING TO THE GARDENS.

OUR CONCEPT

WE BELIEVE IN QUALITY—
QUALITY OF GOOD COMPANY, WARM AMBIANCE, AND GREAT FOOD.

OUR MENU IS A SEASONALLY INSPIRED COLLECTION OF EUROPEAN AND NEW WORLD CUISINE. EVERY DISH IS MADE TO ORDER AND HOMEMADE. PLEASE NOTE THAT WE ARE NOT A "FAST FOOD" RESTAURANT. WE ENCOURAGE OUR GUESTS TO ENJOY A RELAXED DINING EXPERIENCE, WITH EACH COURSE SERVED AT A COMFORTABLE PACE.

PLEASE NOTE THAT NOT EVERY INGREDIENT IS LISTED ON OUR MENU. WE ARE NOT A 100% GLUTEN-FREE FACILITY. WE WILL DO OUR BEST TO ACCOMMODATE ALLERGY RESTRICTIONS; HOWEVER, WE KINDLY DECLINE MENU SUBSTITUTIONS. THANK YOU FOR YOUR UNDERSTANDING. WE CANNOT GUARANTEE THE QUALITY OF MEAT COOKED PAST THE TEMPERATURE OF MEDIUM. MEATS COOKED BELOW MEDIUM RARE MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

A MINIMUM GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE. IF THERE IS A REMAINING BALANCE ON A GIFT CARD, PLEASE NOTE THAT IT WILL BE RETURNED IN THE FORM OF A GIFT CARD AND CANNOT BE APPLIED TOWARD GRATUITY.

THANK YOU FOR DINING AT BELL'S MANSION.
FOLLOW US ON INSTAGRAM FOR THE LATEST UPDATES.
TAG US IN YOUR STORIES AND POSTS! @BELLSMANSION