

# GOLDEN PHEASANT INN

EST 1857

## *Bienvenue*

Welcome to our picturesque Bucks County inn nestled between the Delaware River and the Canal.

This land was originally acquired in 1769 as part of the London company land grant. However, the original tavern, known as Waterman's Inn, was not constructed until after Joseph Haney purchased the property in 1811.

In 1832 the Pennsylvania Canal was opened as a means to transport materials, primarily coal, to Philadelphia and New York City. The new canal ran directly behind this property.

Over the next hundred-plus years the tavern changed hands many times. Finally in 1986 it was purchased by the Faure family who ran the restaurant and inn until 2019.

In early 2020 the Golden Pheasant Inn was reopened by the Thompson family who have a passion for protecting historic properties and land in the area. They also own the Black Bass Hotel and the Lumberville General Store which are located seven miles south on River Road.

We are committed to carrying on the tradition of welcoming hospitality, delicious French-inspired cuisine, great wines and warm, inviting lodging in this idyllic setting.

# *Specialty Cocktails*

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| <p style="text-align: center;">FRENCH 65<br/>CHAMPAGNE, COINTREAU, ANGOSTURA BITTERS</p> <p style="text-align: center;">GOLDEN PHEASANT BELLINI<br/>PROSECCO, ST-GERMAIN, PEACH PURÉE</p> <p style="text-align: center;">FRENCH BLONDE<br/>DEEP EDDY GRAPEFRUIT VODKA, LILLET, GRAPEFRUIT JUICE</p> <p style="text-align: center;">WHITE COSMO<br/>GREY GOOSE, LIME JUICE, WHITE CRANBERRY JUICE</p> <p style="text-align: center;">GINGER MARTINI<br/>CITRON VODKA, CANTON GINGER, LEMON JUICE</p> | <p style="text-align: center;">ELDERFLOWER MARTINI<br/>BLUE COAT GIN, ST-GERMAIN, LIME JUICE</p> <p style="text-align: center;">GOLDEN PHEASANT MANHATTAN<br/>DAD'S HAT RYE WHISKEY, ST-GERMAIN, BITTERS, CHERRY</p> <p style="text-align: center;">KIM'S PIMM<br/>HENDRICKS, PIMMS NO. 1, GINGER ALE</p> <p style="text-align: center;">FRENCH SUNRISE<br/>PATRON, TRIPLE SEC, CHAMBORD, ORANGE JUICE</p> <p style="text-align: center;"><b>PREMIUM LIQUOR COCKTAILS</b>    \$ 14</p> |
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# *Wine*

| BIN # | SPARKLING WINE   | GLASS / BOTTLE | BIN # | RED WINES   | GLASS / BOTTLE |
|-------|--|----------------|-------|---|----------------|
| 101   | DE PERRIERE BRUT<br>BLANC DE BLANC<br>FRANCE                   | \$10 / \$35    | 201   | CAPITELLES DES FERMES<br>PINOT NOIR<br>AUDE VALLEY, FRANCE      | \$11 / \$38    |
| 102   | I CASTELLI PROSECCO<br>ITALY                                   | \$11 / \$38    | 207   | MIGRATION BY DUCKHORN<br>PINOT NOIR<br>SONOMA COAST, CALIFORNIA | \$22 / \$80    |
|       | <b>WHITE WINES</b>   |                | 211   | CA' MOMI MERLOT<br>NAPA VALLEY CALIFORNIA                       | \$13 / \$50    |
| 111   | CONTI DI SAN BONIFACIO<br>PINOT GRIGIO<br>VENETO, ITALY        | \$11 / \$38    | 212   | DECOY MERLOT BY DUCKHORN<br>SONAMA COUNTY, CALIFORNIA           | \$15 / \$55    |
| 121   | RATA SAUVIGNON BLANC<br>MARLBOROUGH, NEW ZEALAND               | \$11 / \$38    | 221   | MORANDE ESTATE<br>CENTRAL VALLEY, CHILE                         | \$12 / \$45    |
| 124   | PIERRE PRIEUR "DOMAINE ST. PIERRE"<br>SANCERRE, LOIRE VALLEY   | \$13 / \$50    | 222   | PULL ESTATE CABERNET SAUVIGNON<br>PASO ROBLES, CALIFORNIA       | \$13 / \$45    |
| 131   | LOUIS JADOT<br>MACON VILLAGE, FRANCE                           | \$13 / \$48    | 224   | CANVASBACK BY DUCKHORN<br>WASHINGTON STATE                      | \$22 / \$80    |
| 133   | DOUBLE T BY TREFETHEN<br>CHARDONNAY<br>NAPA VALLEY, CALIFORNIA | \$15 / \$55    | 231   | FERRATON PERE & FILS<br>COTES DU RHÔNE, FRANCE                  | \$14 / \$52    |
| 138   | DUCKHORN CHARDONNAY<br>NAPA VALLEY, CALIFORNIA                 | \$18 / \$68    | 241   | ATALIVA MALBEC<br>MENDOZA, CALIFORNIA                           | \$10 / \$35    |
| 141   | MUSCADET DOMAINE DU<br>MOULIN CAMUS<br>LOIRE VALLEY, FRANCE    | \$11 / \$38    | 242   | GRAYSON CELLARS ZINFANDEL<br>CALIFORNIA                         | \$10 / \$35    |
| 142   | TRIMBACH RIESLING<br>ALSACE, FRANCE                            | \$13 / \$50    |       |   |                |
| 143   | PEIRANO ESTATE VIOGNIER<br>CENTRAL VALLEY, CALIFORNIA          | \$12 / \$45    |       |   |                |

OUR WINES HAVE BEEN CAREFULLY SELECTED THROUGH COLLABORATION WITH ELITE WINEMAKERS  
AND OUR OWNERSHIP, EXCLUSIVELY FOR THE GOLDEN PHEASANT INN  
PLEASE RESPECT YOUR FELLOW DINERS BY SILENCING YOUR CELL PHONE. THANK YOU!



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## DINNER

### *Soups & Salads*

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SOUP DU JOUR \$11

FRENCH ONION SOUP \$12  
CLASSIC ONION SOUP WITH MELTED GRUYÈRE<sup>^</sup>

BABY LETTUCE SALAD \$13  
RED ONION, RADISH, MARINATED BABY BEETS, SHERRY  
VINAIGRETTE<sup>\*</sup>

STRAWBERRY WATERCRESS SALAD \$14  
FRESH AND PICKLED STRAWBERRIES, POPPY SEED  
DRESSING, FETA CHEESE, RED ONION, PISTACHIOS<sup>\*</sup>

LYONNAISE SALAD \$14  
FRISÉE, CRISPY POTATOES, BACON LARDONS  
TOSSED IN DIJON VINAIGRETTE TOPPED  
WITH A POACHED EGG<sup>\*</sup>

### *Appetizers*

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SUMMER PEACH TOAST \$14  
BURRATA, PEACH LAVENDER JAM, RED FRESNO CHILI,  
DUKKAH, BASIL<sup>^</sup>

PHEASANT PÂTÉ \$15  
SERVED WITH CORNICHONS, BLACK CURRANT  
CHUTNEY, GRAIN MUSTARD<sup>^</sup>

GRILLED OCTOPUS \$16  
PRESERVED LEMONS, UPLAND CRESS, ROASTED  
TOMATOES, CAPERS, GIGANTE BEANS<sup>\*</sup>

ESCARGOTS À LA PERNOD \$17  
SERVED IN A GARLIC BULB, HERB BUTTER,  
FRISÉE, TOASTED HAZELNUT AND PERNOD<sup>\*</sup>

### *Shareable Platters*

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FRUITS DE MER \$48  
OYSTERS, SHRIMP COCKTAIL, JUMBO LUMP CRAB REMOULADE, GRAVLAX AND DIVER SCALLOP CRUDO<sup>\*</sup>

OYSTERS 6 AT \$18 / 12 AT \$36  
CHEF'S SELECTION WITH CHAMPAGNE MIGNONETTE AND COCKTAIL SAUCE<sup>\*</sup>

## *Entrées*

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### SALAD NIÇOISE \$31

SLICED AHI TUNA, HARICOT VERTS, TOMATO CONFIT, OLIVE TAPENADE,  
EGG MIMOSA, FINGERLINGS, CAPERS\*

### PAN SEARED ARCTIC CHAR \$34

EGGPLANT PURÉE, PIPERADE, FENNEL, WATERCRESS, CITRUS\*

### DIVER SCALLOPS \$38

PAN SEARED SCALLOPS WITH CORN PURÉE, ROASTED CORN, CLAMS,  
BACON, LEEKS, SMOKED TOMATO VINAIGRETTE\*

### FILET MIGNON \$39

POMME PURÉE, HARICOT VERTS, ROYAL TRUMPET MUSHROOM, BORDELAISE\*

### ROASTED DUCK BREAST \$36

BACON BRAISED SAVOY CABBAGE, FINGERLING POTATOES, CHERRY REDUCTION\*

### VIETNAMESE STYLE GRILLED PORK CHOP \$36

FRESH HERB SALAD WITH PLUMS, GINGER RICE, AND PICKLED VEGETABLES\*

### WHOLE ROASTED MAITAKE MUSHROOM \$25

SAUTÉED SPINACH, FINGERLING POTATOES, LEEK REMOULADE\*

\* GLUTEN FREE

^ BREAD MAY BE MODIFIED TO BE GLUTEN FREE

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