

**Appetizers**

Soups of the Night.....	8.00
Organic Greens Salad with diced apples, toasted walnuts and feta cheese dressed with balsamic vinaigrette.....	8.00
Risotto Bolognese.....	10.00
Caesar Salad with herbed croutons, house-made traditional dressing and a pecorino romano crisp.....	10.00
Braised Meatballs in red sauce, served with grilled garlic bread.....	9.00
Arugula Salad with toasted almonds, dried cranberries and blue cheese dressed with extra virgin olive oil and red wine vinegar.....	9.00
Artichoke, Onion and Potato Casserole with blue cheese and bread crumb topping.....	12.00
Pan-Seared Tuna & Potato Croquettes with herbed mayo.....	11.00

**Entrée**

Veal Scallopine with tomatoes, oregano and capers over linguine.....	28.00
Pumpkin Ravioli with brown butter sauce.....	Half Order.....14.00 Full Order....24.00
Seared Griggstown Farm Chicken with rosemary, garlic and wine sauce served with braised kale & red bliss potatoes.....	25.00
Baked Cedar Plank Organic Salmon with fennel mashed potatoes and sautéed spinach topped with maître d'hôtel butter.....	27.00
Pork Scaloppine Picatta with sautéed artichokes, capers, white wine and fresh herbs over angel hair.....	23.00
Braised Lamb Shank with soft polenta, cabbage and au jus.....	24.00
House-Made Crab Cakes with sautéed red cabbage and bacon.....	27.00
Linguine with Clams, Mussels and Shrimp prepared with red or white sauce Half Order.....	14.00 Full Order....25.00

**\*Gluten-Free & Vegetarian Options Available Upon Request\***

# Bistro Basics



**Angel Hair, Rigatoni or Linguini**  
with Tomato Sauce; Vodka Cream Sauce;  
Garlic, Olive Oil and Broccoli Rabe or  
Cacio e Pepe

12.-

add Grilled Vegetables (3.-),  
Chicken (4.-), Hanger Steak (5.-) or Shrimp (6.-)

**Bistro Beef Burger**

served with hand-cut fries  
or a side of organic green salad

15.-

add cheddar, gruyere or blue cheese (2.-)

**House-made Onion Soup Crock**

with a side of organic greens

12.-

prepared gratinee (+2.-)

**Wild Mushroom & Fresh Herb Risotto**

11.-

**Ricotta Gnocchi**

with pork ragu

12.-

**Sweet Italian Sausage**

with peppers, onions and tomato sauce

13.-

**Griggstown Farm Chicken Cacciatore**

with your choice of red or white sauce

14.-

with the addition of pasta

18.-

**Iceberg Wedge**

with grated carrots,  
crumbled blue cheese and ranch dressing

12.-

add Chicken (4.-), Hanger Steak (5.-) or  
Shrimp (6.-)

**Beef Roulade**

with red cabbage and chianti

15.-



## Desserts

Lemon Cheesecake Brulee  
with Almond Crust and Blueberry Coulis  
(gluten free)

Chocolate Chip Bread Pudding with Vanilla Gelato

Key Lime Tartlet with Vanilla-Pineapple Compote

Coconut-Chocolate Pudding with Chocolate-Crisp Bark  
(gluten free & vegan)

House Made Raspberry Jam and Peanut Butter Bouche  
with Raspberry Wine Sauce

Gelato or Sorbet Cup

All Desserts 8-