

**Appetizers**

Soups of the Night.....	8.00
Organic Greens Salad with marinated green beans, feta cheese, sun-dried tomatoes and sherry shallot vinaigrette.....	9.00
Shrimp and Sweet Potato Cake with smoked pepper relish.....	14.00
Grilled Caesar Salad with anchovy butter focaccia croutons, house-made traditional dressing and a pecorino romano crisp.....	10.00
Little Neck Clams on the Half Shell with traditional cocktail sauce and fresh grated horseradish .....	12.00
Arugula Salad with Cherry Grove Farm cheese, roasted wild mushrooms, extra virgin olive oil and red wine vinegar.....	11.00
Escarole and White Bean Tart with fontina cheese in a savory herbed tart.....	10.00
Antipasto with stuffed grape leaves, feta cheese, olives, roasted radishes, pickled beets and toasted pita .....	13.00

**Entrée**

Striped Sea Bass served with caper brown butter, mashed chick peas and sauteed spinach.....	23.00
14-oz Sirloin Steak with caramelized onion mashed Yukon gold potatoes, and sauteed mustard greens.....	27.00
House-Made Linguini with clams, mussels and shrimp.....	Half Order.....20.00
with choice of white or red sauce	Full Order.....28.00
Seared Griggstown Chicken Breast with braised carrots, rosemary orzo and pan jus.....	25.00
Organic Salmon Fillet with roasted cauliflower, wild rice pilaf and lemon-dill maitre d'hotel butter.....	26.00
Pork Milanese topped with arugula, red onion, shaved pecorino and extra virgin olive oil.....	23.00
Pumpkin Ravioli with roasted butternut squash, brown sage butter and grana padano.....	22.00
Grilled Lamb Loin Chop with roasted brussel sprouts and eggplant caponata (gluten free).....	24.00

# Bistro Basics

Available Tuesday thru Friday



**Steamed Mussels with Chorizo  
and red sauce**

15.-

**Grilled Griggstown Chicken**  
dark meat with fresh herbs,  
garlic and white wine  
served over linguini

16.-

**Bistro Burger**

beef burger with smoked mozzarella,  
field greens and "Fresh Fields" ketchup  
served with hand-cut fries  
or side of organic green salad

15.-

**Chambers Walk Pizza**

with fresh mozzarella & tomato sauce  
topped with field greens or arugula

10.-

**Fried Artichoke Hearts**

with lemon-feta aioli

9.-

**Potato Gnocchi**

with spinach, walnuts and balsamic

12.-



## Desserts

### Tiramisu

with anise-almond biscotti

### Chocolate Bread Pudding

with butterscotch gelato

### Warm Apple Crumble

with vanilla gelato

### Pumpkin Cheesecake

with spiced biscotti crust and whipped cream

### Caramel Crème Brulee

### Gelato or Sorbet Cup

(ask server for flavors)

All Desserts 7-