

Appetizers

SOUPS OF THE NIGHT

BABY ARUGULA SALAD

with sliced apples, sun-dried cranberries, feta and toasted almonds, dressed with honey whole grain mustard vinaigrette

CAESAR SALAD

with herbed croutons, parmesan, pecorino Romano & house-made traditional Caesar dressing

FIELD GREENS SALAD

with roasted beets, blood oranges, pickled red onions and toasted pecans, dressed with apple cider vinaigrette

HOUSE-MADE CHICKEN MEATBALLS

with roasted shallot and champagne sauce and garlic bread

CHARRED EGGPLANT

with burrata and pomegranate walnut relish house made crostini

SHRIMP MAC & CHEESE BITES

with smoked paprika aioli

GRILLED SMOKED KIELBASA

with sauteed cabbage and whole grain mustard

SALAD & PASTA ADDITIONS

Hanger Steak | Shrimp | Salmon | Chicken
+ 7.

Grilled Vegetables | Tofu
+ 5.

Basket of House Cut Fries
+ 6.



Light Fare

10. **ANGEL HAIR, RIGATONI OR LINGUINI**
marinara / vodka / garlic & olive oil / cacio e pepe
see additions available below 17.

BISTRO BURGER BAR 19.
choice of beef burger, turkey burger with apple cranberry relish & herb mayo or lamb burger with mint tzatziki
12. served with hand-cut fries or a side salad
add cheddar, gruyere or blue cheese +2.

HONEY SIRACHA GLAZED ROASTED CHICKEN 20.
Griggstown Farm four piece grilled dark meat (leg and thigh) with choice of Caesar salad or local mixed greens

RICOTTA GNOCCHI 16.
with pesto cream sauce and roasted tomatoes

CHORIZO FILLED TACOS 16.
with fresh cabbage salad

PAPPARDELLE 19.
with pulled pork ragu

CHARCUTERIE BOARD 21.
with prosciutto, olive tapenade, cubed pecorino, soppressata and crostini

Chambers Walk Dinner Menu

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



Entrées

GRILLED RIBEYE STEAK 35.
with a brown sugar rub and herb butter
boursin mashed potatoes, and string beans

BLACKENED ORGANIC SALMON 36.
with mashed sweet potatoes and sauteed collard greens

GRIGGSTOWN CHICKEN MARBELLA 32.
capers, olives, plums, and herbs baked with brown sugar and white wine, served with white & wild rice

BERKSHIRE KUROBUTA PORK CHOP 30.
bone in pork chop with bacon braised brussels sprouts and an pear-apple sauce

SESAME CRUSTED AHI TUNA 33.
with Swiss chard, potato turnip hash and pickled ginger wasabi aioli

MIXED SEAFOOD PASTA 34.
with clams, shrimp, squid, and crab served over angel hair with choice of white or red sauce

BRAISED BONE IN SHORT RIBS 35.
served with broccoli and mashed potatoes

SHRIMP & SWEET POTATO CAKES 32.
with sauteed spinach and saffron cream

CHICKPEA AND QUINOA CAKES 27.
with roasted beets, sauteed collard greens and a citrus drizzle—*vegan and gluten free*

PUMPKIN RAVIOLI 26.
with roasted butternut squash in a garlic and sage brown butter sauce



Desserts

-8.

*Warm Roasted Apple and Pear Crisp
with vanilla gelato and a caramel sauce*

Chef's Choice Cheesecake

*Warm Pumpkin Bouche
with vanilla gelato and a caramel sauce*

*Toasted Coconut and Chocolate Panna Cotta
gluten free*

*Pineapple Upside Down Cake
served caramel sauce*

*Gelato or Sorbet
(ask server for flavors)*