

Upcoming Events

Make your reservations now for our a la carte Father's Day Brunch!

Bastille Day Party-July 14th

Starters (served with house-made crisps)

Bistro Mozzarella Sticks-tomato fondue	\$7.95
Fried calamari, cornmeal and smoked paprika crusted, bistro jalapeño aioli	\$7.95
Roasted red pepper hummus with vegetable bâtonettes	\$6.95
Tuna tartare, crushed avocado, cilantro, red jalapeño aioli	\$9.95
House smoked salmon tart-crème fraiche, chive, preserved lemon, shaved hard boiled egg	\$8.95
Bistro Cheese Tray-served with pinot noir soaked cherries, walnuts, marinated olives	\$13.95
Coach farms goat, Birchrun Hills Farms cow's milk, Manchego	

Soups

Creamy local asparagus soup
garnished with lump crab \$8.95

Local Kennett Square Mushroom
served "cappuccino" style, brioche \$8.95

Salads

Bistro Salad \$9.95
Greens, fresh mozzarella, bacon, egg, olive,
cherry tomato, balsamic dressing

Classic Caesar \$7.95
Reggiano, house made croutons

Pizzas

Margherita \$9.95
fruity tomato sauce, fresh mozzarella and basil

4 Cheeses \$10.95
gruyere, gorgonzola, mozzarella and Reggiano

Kennett Square Mushroom \$11.95
Prosciutto, parmesan, mozzarella, goat cheese, port
wine reduction

More Salads

Field greens \$6.95
Roasted tomatoes, red onions,
roasted shallot balsamic vinaigrette

Portabella Mushroom and Pekin Duck Salad
Jamison farms Pekin duck, boursin cheese
vinaigrette \$15.95

Nicoise Salad \$16.95
Sushi grade Saku tuna seared rare, Nicoise
olives, green beans, potatoes, capers, tomato,
hard boiled egg, basil pesto dressing

Or Make your own—		
Choose 2-\$10.95	Choose 3-4 \$12.95	Choose 4 or more \$14.95
<i>Sauces</i>	<i>Cheeses</i>	<i>and More</i>
Fruity Tomato	Parmesan	Pepperoni
Basil Pesto	Mozzarella	Prosciutto
	Gorgonzola	Roasted Pear
Port Wine	Goat	Asparagus
Truffle Honey	Gruyere	Pine Nuts
	Fresh Mozz.	Chicken
		Cherry tomatoes
		Spinach

Entrées

Canadian salmon-horseradish mashed potatoes, baby beets, maitake mushrooms,
asparagus butter \$20.95

Moules frites-brick oven roasted mussels with saffron, lemon, parsley, and cream, fries \$17.95

Wild mushroom Agnolotti-fresh English peas, lemon thyme pan sauce \$16.95

Country fried chicken breast-corn bread, creamy mac n cheese \$16.95

Brook trout- hazelnut flour, haricot vert and asparagus salad, lemon caper vin blanc \$19.95

8 oz. Angus burger- crispy onion strings, apple wood bacon, tomato, lettuce, cheddar cheese \$12.95

6 oz. Bistro crab cake-smoked tomato corn salad, truffle aioli \$21.95

Bistro Pasta-penne pasta, chopped tomatoes, mild white wine sausage, garlic, olive oil \$15.95

From the Grill

Grilled 8oz. hanger steak with demi-glace	16
6 oz. petite filet with veal demi-glace	18

Sides \$6-

- Truffle parmesan frites
- Roquefort mac and cheese and crisp prosciutto
- Warm horseradish fingerling potato salad
- Wilted spinach, garlic and white wine
- Grilled Asparagus, brown butter

