

\$18

\$15

\$12

Bistro 242

\$10

\$14

\$17

\$14

\$10

Small Plates & Appetizers

Bavarian Pretzel Bites

Warm German-style pretzels served with obatzda cheese dip and spicy mustard

• Jumbo Chicken Wings (8) \$16

Fire-roasted wings out of our pizza oven (buffalo, bbq, honey dijon, or cajun rub), served with celery and bleu cheese or ranch

The Meatball

All-beef meatball stuffed with our 3-cheese blend, fire-roasted marinara, and grilled bread

• PA Poutine

Braised short rib and gravy over fries with local cheese curds and chives

Burrata

Local varietal beets, arugula, carrots, pistachio gremolata, and crispy garlic, served with house-made focaccia bread

Soups

New England Clam Chowder

Classic cream-based chowder with young clams, vegetables, potatoes, and bacon

Entrée Salads

Southwestern Chicken

Spice-rubbed grilled chicken over chopped romaine, black bean-corn salsa, roasted peppers, and chipotle-buttermilk ranch

Bistro

Mixed greens, crumbled cheese, heirloom tomatoes, cucumbers, crispy onions, and dijon vinaigrette

Add Favorites to Any Salad:

Salmon \$12 | Chicken \$5 | Steak \$12 | Shrimp \$9

Duck Confit

Tender herb-braised duck over goat cheese whipped potatoes and topped with baby greens in a citrus vinaigrette

Brisket Tacos (2)

Slow-roasted beef brisket, roasted garlic-herb chimichurri, and charred pico de gallo on flour tortillas

French Onion Toast

Freshly baked baguette topped with caramelized onions and melted comté & gruyere cheese and served with a French onion soup gravy

•• Sesame Cauliflower Bites \$12

Crunchy cauliflower, miso sauce, scallions, toasted sesame, and shaved vegetables

Market Soup

Ask about our seasonally inspired soup

\$18 •• Roasted Pear

Mixed greens, radicchio, caramelized pears, toasted pumpkin seeds, gorgonzola, and honey-balsamic vinaigrette

\$13 •• Greek Chopped

\$18

\$13

\$14

\$MP

Chopped romaine salad with shaved red onion, crumbled feta cheese, kalamata olives, cucumbers, tomatoes, and lemon-tzatziki dressing

Gluten-Free Option _____

Vegetarian Option -

Pizza al Taglio

small | large

Taglio Classico \$10|\$17

Crushed tomato sauce, mozzarella, basil, and parmesan

Roasted Mushroom

Kennett Square mushrooms, shallot cream, pecorino, mozzarella, truffle oil, and chives

Meat'za \$12 | \$18

Crushed tomato sauce, mozzarella, pepperoni, Italian sausage, and bacon

Pizza di Parma \$13 | \$23

Roasted garlic, shallot cream, mozzarella, arugula, and prosciutto

Buffalo Chicken \$12|\$18

Shallot cream, mozzarella, braised buffalo chicken, shaved red onion, and scallions

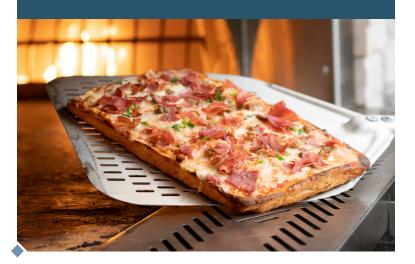
\$MP | \$MP

\$17

\$20

Ask about our seasonally inspired pizza

Seasonal Taglio



Burgers & Handhelds served with fries

Bistro Burger

Butchers Reserve custom beef patty, caramelized onions, sharp aged cheddar, bacon, and roasted tomato on brioche

Cuban Sandwich

Slow-roasted pork shoulder, tavern ham, aged swiss, apricot mustard, and pickles on a toasted long roll

\$20 The Local Burger

Butchers Reserve custom beef patty, sharp provolone cheese, herb gremolata, and local roasted Kennett Square mushrooms on brioche

Nashville Hot Chicken Sandwich \$17

Crispy fried chicken dressed in our house hot chicken rub with bread & butter pickles and garlic-herb ranch on brioche

^{\$19} The Classic Burger

Butchers Reserve custom beef patty, cooper sharp cheese, bib lettuce, tomato, red onion, and come-back sauce on brioche

Brisket Sandwich

Slow-roasted beef brisket topped with house bbq sauce and crispy onions on brioche



Bistro 242

Vegetarian OptionGluten-Free Option

Lunch Trios

available until 4:00pm | dine-in only

Lunch Trio #1: (1) Soup + (2) Salad + (3) Beverage \$10 Lunch Trio #2: (1) Soup or Salad + (2) Entrée + (3) Beverage \$14

Soup:

New England Clam Chowder
 -or Market Soup

Entrée:

Small Pizza al Taglio Classico Crushed tomato sauce, mozzarella, basil, and parmesan

Small Pizza al Taglio Meat'za Crushed tomato sauce, mozzarella, pepperoni, Italian sausage, and bacon

Southwest Chicken Sandwich Grilled southwest chicken breast served with cheddar, lettuce, tomato, and <u>chipotle ranch on</u> brioche

Salad:

 Mixed greens, tomatoes, cucumbers, and choice of dijon-vinaigrette, chipotle-buttermilk ranch, or lemon-tzatziki dressing

Beverage:

Soft drink, coffee, or tea
* does not include specialty coffee

Classic Smash Burger

Butchers Reserve custom beef patty (4 oz.), cooper sharp cheese, bib lettuce, tomato, red onion, and come-back sauce on brioche

Bistro Smash Burger

Butchers Reserve custom beef patty (4 oz.), caramelized onions, sharp aged cheddar, bacon, and roasted tomato on brioche

1/2 Cuban Sandwich

Slow-roasted pork shoulder, tavern ham, aged swiss, apricot mustard, and pickles on a toasted long roll

Dinner Signatures available after 4:00pm

Short Rib Ragu

Tomato & red wine braised short rib tossed with pappardelle noodles and topped with ricotta

Roasted Chicken

Roasted chicken breast over chèvre mousse, served with braised winter squash and a cheddar potato gratin

Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Coke Zero, Barq's Root Beer,

Salmon Risotto

\$26

\$3

Pan roasted salmon over a sweet potato risotto, served with pumpkin seed gremolata and fine herbs

Savory Beef Pie

Braised beef baked in buttery pastry, served with roasted baby vegetables and red wine gravy

Crispy Pork Chop

\$34

\$28

\$30

\$39

Pan-fried, bone-in pork chop with whipped goat cheese potatoes and seasonal vegetables

New York Strip Steak

Charbroiled bone-in New York strip steak, served with a brown butter & onion hashbrown, seasonal vegetables, and house-made steak sauce

Coffee & Tea

Coffee, decaf coffee, assorted teas

\$3 Specialty Coffees

3

Americano, espresso

Join Us for Happy Hour!

Specials on Drinks & Food **Monday through Friday | 4:00 - 6:00 pm** available in bar area

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy. 20% gratuity added to parties of 7 or more.