

Bistro | 2^TW²

- ◆ Vegetarian Option _____
- Gluten-Free Option † _____
- ⓑ Bistro Specialty _____

Shareable Appetizers

- ◆ **Bavarian Pretzel Bites** \$10
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 (sauces: Buffalo, bbq, spicy Korean chili, or roasted garlic parmesan; dry rubs: Cajun, old bay, sweet & smoky ancho chili), served with celery and bleu cheese or ranch
- ◆ **Seasonal Burrata** ⓑ \$14
Quick pickled cranberries, spiced pecans, roasted butternut squash, and toasted bread
- ◆ ● **Sesame Cauliflower Bites** ⓑ \$12
Crunchy cauliflower, tahini-garlic sauce, scallions, toasted sesame, and shaved vegetables
- ◆ **Onion Rings** \$12
Breaded thick-cut onion rings, served with our house-roasted garlic aioli, bbq, and chipotle-ranch
- Crispy Brussels Sprouts** \$10
 - Cranberry mostarda and bacon or
 - ◆ Sweet chili sauce and crispy shallots

Bistro Plates

- The Meatball** ⓑ \$12
All-beef meatball stuffed with our 3-cheese blend, fire-roasted marinara, and toasted bread
- **Duck Confit** \$19
Crispy, house-cured duck leg, served with roasted butternut squash, broccolini, and pomegranate demi
- ◆ **Mushroom & Truffle Alfredo** \$16
Mezze rigatoni and roasted local wild mushrooms in a creamy parmesan & white truffle alfredo
Add: chicken \$6 | shrimp \$9
- Brisket Tacos (2)** ⓑ \$15
Slow-roasted beef brisket, salsas roja & verde, and pico de gallo on flour tortillas

Soups cup | bowl

- ◆ ● **Creamy Tomato Bisque** \$6 | \$8
- Market Soup** *Ask about our seasonally inspired soup* \$MP | \$MP

Salads small | large

- ◆ ● **Greek Chopped** ⓑ \$9 | \$14
Chopped romaine salad with shaved red onion, crumbled feta cheese, kalamata olives, cucumbers, tomatoes, and lemon-tzatziki dressing
- ◆ **Caesar Salad** \$9 | \$14
Chopped romaine, garlic & herb croutons, parmesan cheese, and Caesar dressing
- ◆ **Arugula Salad** \$9 | \$14
Baby arugula with crumbled cheddar, puffed farro, dried cranberries, shaved red onion, and apple-dijon vinaigrette
- **Southwestern Chicken** ⓑ -- | \$18
Spice-rubbed grilled chicken over chopped romaine, heirloom tomatoes, roasted corn, roasted peppers & onions, and chipotle-buttermilk ranch

Add Favorites to Any Salad:*

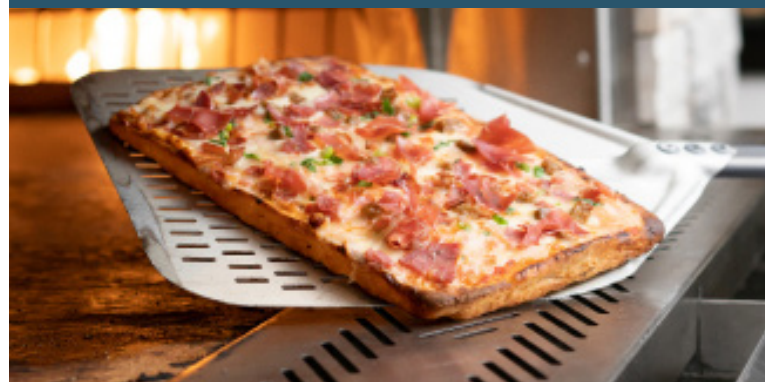
Salmon \$14 | Shrimp \$9 | Chicken \$6 | Burger \$8 | Steak \$10

Pizza al Taglio



- ◆ **Taglio Classico** \$10 | \$17
Crushed tomato sauce, mozzarella, basil, and parmesan
- ◆ **Roasted Mushroom** ⓑ \$13 | \$20
Kennett Square mushrooms, shallot cream, mozzarella, truffle oil, and micro herbs
- Meat'za** \$13 | \$18
Crushed tomato sauce, mozzarella, salami, Italian sausage, and bacon
- Pizza di Parma** ⓑ \$14 | \$23
Roasted garlic, shallot cream, mozzarella, arugula, and prosciutto
- Seasonal Taglio** \$MP | \$MP
Ask about our seasonally inspired pizza

● Gluten-free† crust available upon request for small pizza \$2



Lunch Trios

available until 4:00pm | dine-in only

- Lunch Trio #1** \$12
- Lunch Trio #2** \$15

See separate Lunch Trios menu for options



Bistro | 212

- ◆ Vegetarian Option
- Gluten-Free Option †
- ⓑ Bistro Specialty

Burgers & Sandwiches served with fries – upgrade to onion rings \$2

<p>Bistro Burger* ⓑ \$19</p> <p><i>Butchers Reserve custom beef patty, caramelized onions, sharp aged cheddar, bacon, and roasted tomato compote on brioche</i></p>	<p>Classic Burger* \$18</p> <p><i>Butchers Reserve custom beef patty, Cooper sharp cheese, lettuce, tomato, red onion, and come-back sauce on brioche</i></p>	<p>Brisket Melt ⓑ \$18</p> <p><i>Slow-roasted, spice-rubbed brisket with sharp aged cheddar, Cooper sharp cheese, and caramelized onions, pressed in a Philadelphia-style sesame seed roll</i></p>
<p>Cubano \$18</p> <p><i>Slow-roasted pork, sliced ham, Swiss cheese, pickles, and apricot mustard, pressed in a Philadelphia-style sesame seed roll</i></p> <p>● Gluten-free[†] bread available upon request \$2</p>	<p>Nashville Hot Chicken Sandwich ⓑ \$16</p> <p><i>Crispy fried chicken in our house hot chicken rub with bread & butter pickles and garlic-herb ranch on brioche</i></p>	<p>Panini al Fresco \$18</p> <p><i>Grilled chicken breast, roasted peppers, fresh mozzarella, and parmesan-basil nut-free pesto, pressed in a Philadelphia-style sesame seed roll</i></p>

Dinner Signatures available after 4:00pm

<p>Short Rib Ragu Campanella ⓑ \$29</p> <p><i>Tomato & red wine braised short rib tossed with campanelle pasta and topped with ricotta & parmesan</i></p>	<p>● Cedar Plank Salmon* ⓑ \$28</p> <p><i>Fire-roasted Alaskan salmon, blistered vegetables, and herb-dijon aioli</i></p>	<p>● Roasted Half Chicken \$25</p> <p><i>Roasted locally sourced half chicken, served with mashed potatoes and seasonal vegetable</i></p>
<p>● Salsa Verde Beef* \$29</p> <p><i>Marinated & seared tenderloin beef tips, pan-roasted vegetables, and crispy potato hash, finished with charred salsa verde and cilantro crema</i></p>	<p>Duroc Pork Chop* \$30</p> <p><i>Grilled 12-oz bone-in pork chop, served with mashed potatoes, seasonal vegetable, and apple-leek compound butter</i></p>	<p>● Delmonico Steak* ⓑ \$38</p> <p><i>10-oz center-cut Delmonico steak, mashed potatoes, seasonal vegetable, and compound butter</i></p>
<p>◆ Mushroom & Truffle Alfredo \$26</p> <p><i>Mezze rigatoni and roasted local wild mushrooms in a creamy parmesan & white truffle alfredo</i> Add: chicken \$6 shrimp \$9</p>	<p>● Thai Shrimp Curry \$34</p> <p><i>Thai red curry, coconut, mixed vegetables, and shrimp, served with jasmine rice</i></p>	

Beverages

<p>Soft Drinks \$3</p> <p><i>Coke, Diet Coke, Sprite, Coke Zero, Barq's Root Beer, Hi-C Fruit Punch, lemonade, raspberry iced tea</i></p>	<p>Coffee & Tea \$3</p> <p><i>Coffee, decaf coffee, assorted teas</i></p>	<p>Specialty Coffees \$3-\$4</p> <p><i>Americano, espresso Cappuccino, latte</i></p>
--	--	---

Join Us for Happy Hour!

Specials on Drinks & Food

50% off Drinks

Monday - Friday

3:00 - 6:00 p.m.

dine-in only; off select drinks; food specials available in bar area & patio



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if a person in your party has a food allergy.

† Food is prepared in a common kitchen, including items prepared in our pizza oven, with the risk of gluten exposure. We cannot guarantee that any menu item is completely free of gluten.

20% gratuity added to parties of 7 or more.