



LUNCH

Appetizers & Salads

French Onion Soup ❖ ~ Vidalia Onions and Gruyère Cheese make this an old world classic	8
Soup du Jour ~ Chef's Daily Selection	P/A
Snap Pea Salad with Radishes and Feta ⊙ ~ Tossed with a Honey Lime Vinaigrette	11
Wilted Kale & Brussels Sprouts ⊙ ~ Lardons and Warm Maple Hazelnut Vinaigrette	12
Shrimp Salad ⊙ ~ Lightly Grilled with Watercress, White Beans, Mint and Lemon	15
Washington St. Bistro Salad ⊙ ~ Mixed Summer Greens, Herbs, Carrots, Radish, Tomato, Cucumber and Balsamic Vinaigrette	9
Grilled Vegetables ~ add 5	Grilled Shrimp ~ add 9
Grilled Chicken ~ add 6	Grilled Steak ~ add 10
Pan Seared Salmon ~ add 8	
Artisanal Cheese Board ~ Selection of Artisanal Cheeses with Apples, Grapes and Cranberry Walnut Bread	17

Burgers & Sandwiches

All Burgers and Sandwiches served on Freshly Baked Brioche Rolls (Unless Noted) and accompanied with choice of Small House Salad with House Vinaigrette or Fried Potato Wedges. Lettuce, Tomatoes and Onions served upon request

Grilled Chicken Breast Sandwich ~ Lettuce, Tomato, Red Onion and a Walnut Mayo	11
Ground Sirloin Burger ~ 8oz ~ Lettuce, Tomato and Red Onion	11
Pork Burger ~ 8oz ~ Toasted English Muffin with Cheddar and Major Grey's Chutney	12
Smoked Salmon BLT ~ Roasted Shallot, Chive and Caper Mayo on Sourdough Bread	12
Ginger Salmon Burger ~ 8oz ~ Baby Greens and Wasabi Mayo	13
Shaved Prime Rib and Brie Sandwich ~ Arugula, Caramelized Onions and Horseradish Cream	14

Cheeses available ~ Cheddar, Gruyere, American, Chevre, and Maytag Blue Cheese 1 additional ★ Bacon ~ 2 additional

Mains

Quinoa and Vegetable Stuffed Peppers ⊙ ~ Baked and Served with a Smoked Tomato Coulis	17
Baked Meatloaf ⌘ ~ Veal, Beef and Pork wrapped in Bacon and served with Smashed Potatoes	17
Lemon Pasta ❖ ~ Tossed with Capers, Parsley, Garlic Confit and Shaved Parmesan	18
Cod Pie ⊙ ⌘ ~ Layers of Cod, Spinach and Leeks topped with Cheddar Mashed Potato	24
Pan Seared Scallops ⊙ ~ Wilted Spinach and a Vanilla Saffron Cream	29
Pan Roasted Halibut ❖ ~ Lightly Braised Spring Garlic, Shiitakes, and Peas	31
Daily Catch ~ Fresh Fish Specials from our Shores	M/P
Steak Frites ⊙ ~ Prime Hanger Steak with Shallot Compote and Fried Steak Wedges	32

Sides

All Sides ~ 6

Fried Potato Wedges	Sauteed Snap Peas
Fried Sweet Potato Wedges	Brussels Sprout Hash

Beverages

Boylen's <i>Traditional Recipes with Pure Cane Sugar</i>	
Root Beer, Diet Root Beer, Birch Beer, Vanilla Cream, Ginger Ale	4
Lemonade	4
Coke, Diet Coke, Sprite	2
Pellegrino Water: ~ 16oz/~ 32oz	3/6
Unsweetened Ice Tea	3
Coffee or Tea	2

⊙ Gluten Free ⌘ 15 – 20 minutes to cook

★ If you have food allergies or special dietary needs, please let your server know. ★

★ Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness especially if you have certain medical conditions. ★

★ 20% Suggested Gratuity added for parties of 5 or more. ★

23 WASHINGTON ST., MORRISTOWN, NJ 07960