



DINNER

Appetizers

French Onion Soup ❖ ~ Vidalia Onions and Gruyère Cheese make this an old world classic	8
Soup du Jour ~ Chef's Daily Selection	P/A
Mussels Steamed with Summer Shandy ☉ ~ Tomatoes, Garlic, Preserved Lemons, Andouille Sausage , and Herbs	12
Baked Red Pepper ☉ ~ Stuffed with Summer Vegetables, Quinoa, White Beans and Herbs with a Smoked Tomato Coulis	15
Artisanal Cheese Board ~ Selection of Artisanal Cheeses with Apples, Grapes and Cranberry Walnut Bread	17

Salads

Washington St. Bistro Salad ☉ ~ Mixed Summer Greens, Herbs, Carrots, Radish, Tomato, Cucumber and Balsamic Vinaigrette	9
Baby Arugula Salad ☉ ~ Walnuts, Cranberries and a Citrus Vinaigrette	11
Wilted Kale & Brussels Sprouts ☉ ~ Apple Wood Smoked Bacon and Warm Maple Hazelnut	12

Entrees

Baked Meatloaf ~ Veal, Beef and Pork wrapped in Bacon and served with Smashed Potatoes	17
Pan Roasted Chicken Breast with Tarragon Mustard Sauce ☉ ~ French Chicken Breast with Summer Squash	23
Cod Pie ☉ ~ Layers of Cod, Spinach and Leeks topped with Cheddar Mashed Potato	24
Grilled Apple Bourbon Glazed Berkshire Pork Chop ☉ ~ Wilted Spinach	27
Baked Salmon Filet ☉ ~ Salad of Asparagus, Roasted New Potato and Picholine Olives	28
Daily Catch ❖ ~ Fresh Daily Fish Specials from our shores	M/P
Pan Seared Scallops ☉ ~ Served over Celery Root Salad	29
Steak Frites ☉ ~ Prime Hanger Steak with Shallot Compote and Fried Steak Wedges	30

Sides

All Sides ~ 6

Smashed Potatoes	Brussels Sprout Hash
Sweet or Idaho Potatoes: Baked or Fried Wedges	Grilled Asparagus with Lemon
	Sautéed Spinach

Beverages

Boylan Bottling Co. Sodas: <i>Traditional Recipe, Locally Made, with Pure Cane Sugar</i>	
Root Beer, Diet Root Beer, Birch Beer, Cream, Ginger Ale	4
Coke, Diet Coke, Sprite	2
Sparkling Pellegrino: 16oz / 32oz	3/6
Unsweetened Ice Tea	3
Fresh Lemonade	4
Coffee or Tea	2

☉ Gluten Free ❖ Can be Prepared Gluten Free

★ 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. ★

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