



DINNER

Appetizers

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| French Onion Soup ~ Vidalia Onions and Gruyère Cheese make this an old world classic | 7 |
| Soup du Jour ~ Chef's Daily Selection | P/A |
| Mussels Steamed with Dark Rum and Coconut Milk ⊗ ~ Busted Barrel Rum, Lemongrass, Thai Basil, Garlic and Ginger | 12 |
| Bistro Terrine ~ Chef's Daily Selection | P/A |
| Honey Roasted Acorn Squash ⊗ ~ Stuffed with Quinoa and Millet with a Sage Brown Butter | 15 |
| Poached Oysters ⊗ ~ Apple Wood Smoked Bacon, Roasted Shallots and Spinach, finished with a touch of Cream | 16 |
| Grilled Jumbo Shrimp ⊗ ~ Roasted Corn Salad on Frisee | 16 |
| Artisanal Cheese Board ~ Selection of local New Jersey Cheeses with Apples, Grapes and Cranberry Walnut Bread | 16 |

Salads

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| Washington St. Bistro Salad ⊗ ~ Balsamic Vinaigrette | 8 |
| Wilted Kale & Brussels Sprouts ⊗ ~ Apple Wood Smoked Bacon and Warm Maple Hazelnut Vinaigrette | 11 |
| Spinach Salad ⊗ ~ Lardons, Shiitake Mushrooms, Red Onions and House Pickled Eggs with a Porcini Vinaigrette | 11 |
| Roasted Beet Salad ⊗ ~ Humboldt Fog with a Port Wine Vinaigrette | 12 |
| Roasted Endive and Pear with ⊗ ~ Arugula, Maytag Blue, Walnuts and a Fig Balsamic Drizzle | 12 |

Entrees

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| Baked Meatloaf ~ Veal, Beef and Pork wrapped in Bacon and served with Smashed Potatoes | 16 |
| Bistro Cassoulet ~ Baked White Beans, Tomatoes, Carrots, Duck Confit, Chicken, Sausage and Fresh Herbs | 19 |
| Tarragon Chicken Fricassée ⊗ ~ Goffle Farms French Chicken Breast, with Roasted Carrots and Tarragon Cream | 20 |
| Penne with Asparagus Pesto ~ Mint, Parsley, Tarragon, and Pine Nuts, tossed with Asparagus, Cream, and Parmesan Cheese | 21 |
| Cod Pie ⊗ ~ Layers of Cod, Spinach, Leeks and Cheddar Mashed Potato | 23 |
| Grilled Skirt Steak ⊗ ~ Bourbon BBQ Sauce and Crispy Spicy Polenta | 24 |
| Grilled Maple Chipotle Glazed Pork Chop ⊗ ~ with Smoked Gouda Grits | 25 |
| Pan Roasted Salmon ⊗ ~ Sorrel Cream and Roasted Fingerling Potatoes | 26 |
| Daily Catch ~ Fresh Daily Fish Specials from our shores | M/P |
| Pan Seared Scallops ⊗ ~ Truffle Scented Whipped Potatoes with Grilled Treviso | 27 |
| Pan Seared Duck Breast ⊗ ~ with Clementine and Cranberry Compote and Glazed Radishes | 27 |
| Bistro Bouillabaisse ~ Market Fresh Fish, Shrimp, Mussels, Clams, and Squid with Saffron, Fennel, Potatoes and Tomatoes | 28 |
| Grilled 14oz Bison Rib Eye Steak ⊗ ~ Sautéed Wild Mushrooms | 36 |

Sides

All Sides ~ 6

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| Smashed Potatoes | Brussels Sprout Hash |
| Sweet or Idaho Potatoes: Baked or Fried Wedges | Grilled Asparagus with Lemon Oil Drizzle |
| Smoked Gouda Grits | Sautéed Spinach |

Beverages

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| Boylan Bottling Co. Sodas: <i>Traditional Recipe, Locally Made, with Pure Cane Sugar</i> | |
| Root Beer, Diet Root Beer, Birch Beer, Creme, Ginger Ale | 3 |
| Coke, Diet Coke, Sprite | 2 |
| Pellegrino Water: 16oz / 32oz | 3/6 |
| Unsweetened Ice Tea: Black or Green | 2 |
| Coffee or Tea | 2 |

⊗ 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. ★

23 WASHINGTON ST., MORRISTOWN, NJ 07960
973-267-7425 ★ 973-590-2324 fax