BAD APPLES
bistro

Lunch Menu

SOUPS & SALADS

Soup du jour	6
French Onion piping hot crock of caramelized Spanish onions in a veal broth topped with herb crouton and melted Gruyere cheese.	7
Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, topped with spun carrot.	7
Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. Extra anchovies $ 3.	8
Beet & Apple roasted heirloom beets marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw.	9

Add chicken to any salad $ 4. / 4oz Salmon $ 8.
6oz Steak $ 10. / 4oz Filet Mignon $ 14.

ENTREES

All sandwiches and wraps served with fries

Crab Cake Sandwich panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce.	11
Pizza Carbonara grilled focaccia flatbread dressed with garlic oil and topped with caramelized onions, roasted mushrooms, bacon, parmesan cheese and a poached egg	11
Beef on Weckesser hand cut Beef tenderloin topped with horseradish and served on a kimmelweck roll with a side of au jus.	12
Chicken Salad Wrap pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla	9
Beastie Burger ½ lb. certified Angus beef patty grilled to your liking, topped with Applewood bacon, melted white cheddar, Boston bibb lettuce, red onion salad and avocado mayo served with a side of house cut fries	14
Lobster/Caesar Wrap grilled medallions of lobster tail tossed with chopped romaine hearts, parmesan cheese, and house made Caesar dressing in a savory tortilla	14
Veggie Mac penne pasta tossed in a spinach/ white cheddar cream sauce with asparagus tips and spring peas, topped with seasoned breadcrumbs then baked	12
BBQ Salmon BLT 4oz fillet of grilled Atlantic Salmon slathered in chipotle/bbq sauce, topped with Applewood smoked bacon, lettuce, tomato, and onion on a brioche roll	12
Spring Chicken Sandwich panko breaded cutlet fried, topped with roasted mushrooms, asparagus, melted swiss cheese and sweet pea aioli on a ciabatta bun	11

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Appetizers

Soup du jour 6

French Onion piping hot crock of caramelized Spanish onions in a rich veal broth topped with herb crouton and melted Gruyere cheese. 7

Pizza Carbonara grilled focaccia flatbread dressed with garlic oil and topped with caramelized onions, roasted mushrooms, bacon, parmesan cheese and a poached egg 11

Crab Cakes panko breaded lump crab cakes fried and served on a bed of lettuce with caper tartar sauce and lemon zest. 11

Arancini fried risotto croquettes stuffed with prosciutto di parma and fresh mozz served with house made marinara and shaved romano cheese. 9

Steamed Mussels one pound of PEI mussels steamed in white wine/butter broth, with garlic, chopped parsley, and lemon, topped with grilled bread. 11

Strawberry Bruschetta grilled French baguette topped with fresh strawberries, chives, and goat cheese baked and finish with balsamic reduction 11

SALADS

Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, and topped with spun carrot. 7

Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. 8

Extra anchovies $ 3.

Bibb Salad Organic Boston bibb lettuce topped with roasted fennel, marinated red onions, and grilled bacon, dressed with avocado ranch 9

Beet & Apple roasted heirloom beets, marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw. 9

Add chicken to any salad $ 4. / 4oz Salmon $ 8.
6oz Steak $ 10. / 4oz Filet Mignon $ 14.

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ENTREES

Roast Duck Breast soy/orange marinated Hudson Valley duck breast, roasted and sliced served over a charred fennel and watercress salad topped with a caramelized onion/ apricot compote finished with toasted pecan dust	25
BBQ Salmon 8oz fillet of Atlantic Salmon pan seared slathered with chipotle bbq sauce, served over goat cheese mash and topped with strawberry/balsamic salsa	24
Filet Mignon 8oz center cut Choice beef tenderloin grilled and served over caramelized onion mash and topped with wild mushroom demi	29
Spring Chicken toasted coriander dusted 12oz organic chicken breast pan roasted and served on a bed of caramelized Belgian endive, finished with a pan sauce of seared grapefruit, fennel, and cognac reduction	19
Mushroom Pappedelle wide cut egg noodle pasta tossed with spring peas, carrot diamonds, wild mushrooms, in a black truffle butter sauce topped with shaved Romano cheese	17
Mahi Mahi pan seared fillet of tropical white fish served over cumin mashed potatoes and grilled asparagus topped with lemon/caper aioli and fried leeks	24
Mac N' Cheese Verde penne pasta tossed in a spinach/white cheddar cream sauce with asparagus tips and spring peas topped with seasoned breadcrumbs then baked	17
Pork Buddies twin 4oz pork tenderloin medallions grilled and served with pickled carrots and sweet pea puree	24
Bacon Wrapped Lobster Tails a pair of australlian lobster tails wrapped in smoked bacon and roasted served over a jalapeno and creamed corn sauce topped with crispy onions	26
Beastie Burger ½ lb. certified Angus beef patty grilled to your liking, topped with Applewood bacon, melted white cheddar, Boston bibb lettuce, red onion salad and avocado mayo served with a side of house cut fries	14