

LUNCH MENU

FALL/WINTER

CURBSIDE PICKUP
DINE IN



52 MAIN ST.
CHESTER, NJ

908-955-7197
PRICES INCLUDE TAX

STARTERS

BUFFALO CHICKEN EGG ROLLS \$6/SINGLE \$10/DOUBLE

SOUP OF THE DAY \$6/CUP \$10/BOWL

WHITE BEAN DIP \$10

With homemade tortilla chips

SMALL SALAD \$8

Arugula with Almonds and Balsamic Honey
or House Caesar Salad

SANDWICHES

ALL SANDWICHES INCLUDE FRIES
UNLESS OTHERWISE NOTED

PULLED PORK HOAGIE \$16

Fresh Baked Baguette w/ Cheddar Cheese and Caramelized Onions

FALAFEL \$14

Grilled Pita w/ Tomato, Cucumber and Yogurt Sauce

**HOUSE MADE JUMBO
LUMP CRAB CAKE SANDWICH** \$18

Served on a Brioche Bun with Lettuce, Tomato and Sriracha Mayo
Substitute Maple Roasted Butternut Squash -\$2

BUTTERMILK FRIED CHICKEN SANDWICH \$15

Brioche bun with lettuce, tomato and red onion
Add Cheese -\$1, Add Bacon -\$2

GRILLED CHICKEN SANDWICH \$14

Brioche Bun with Grilled with Lettuce, Tomato,
and Thin Red Onion. Add Cheese -\$1, Add Bacon -\$2

**ROASTED CHICKEN SALAD
SANDWICH WITH ORZO SALAD** \$16

Served with Lettuce, Tomato, Dijon Mayo Dressing,
Onions and Celery in a Half Pita, **Fries not Included**

AVOCADO BLT \$14

On Toasted White Bread with Garlic Aioli

ULTIMATE GRILLED CHEESE \$14

Butter Toasted White Bread with a Blend of Cheddar, Provolone,
Gruyere and Havarti Cheeses. Add Bacon -\$2, Add Tomato - n/c

BURGERS

FRIES INCLUDED
GLUTEN-FREE ROLL - ADD \$1

GRASS FED BURGER \$16

Brioche Bun with Lettuce, Tomato, Thin Red Onion,
Add Cheese -\$1 add Bacon -\$2

BACON AVOCADO BURGER \$18

Brioche Bun with Lettuce, Tomato, Thin Red Onion,
Add Cheese -\$1

MUSHROOM ONION GRUYÈRE BURGER \$18

Brioche Bun with Lettuce, Tomato
Add Bacon -\$2

PRETZEL CHEESEBURGER W/SRIRACHA MAYO \$18

Homemade Pretzel Roll with Cheddar and
Sriracha Mayo with Lettuce Tomato and Red Onion

HOUSE MADE LENTIL BURGER \$16

Made with Mushrooms, Onions, Roasted Garlic, Oats and Spices
served on Brioche Bun with Tomato, Onion and Chipotle Crema

LAMB BURGER W/MINT \$18

Brioche Bun with Yogurt Sauce, Cucumber and Red Onion

IMPOSSIBLE BURGER \$16

Brioche bun with Lettuce, Tomato, Red Onion

CHICKEN JALAPEÑO CHEDDAR BURGER \$18

Brioche bun with Lettuce, Tomato, Red Onion

DAILY SIDES

MACARONI AND CHEESE \$8/SM \$12/LG

Made with Cheddar, Parmesan, Cotija and Gruyere

ROASTED BUTTERNUT SQUASH \$10

Served with a maple glaze & toasted pumpkin seeds

SPICY BRUSSELS SPROUTS \$10

Pan Fried and served with hot sauce

PREN FRIES OR REGULAR FRIES \$3/SM \$6/LG

PREN Fries include Rosemary and Parmesan



ENTRÉES

FRESH VEGETABLE FRITTATA

\$14

with Spinach, Mushrooms, Peppers, Onions and Cheddar
Served with Our Arugula Side Salad with Almonds

BUTTERMILK CHICKEN FINGERS

\$16

Buttermilk Brined Pastured Chicken with House Made Breading
Served with Baked Scalloped Potatoes & Rosemary Roasted Carrots

HOMEMADE FALAFEL PLATTER

\$16

With Rice Pilaf and Butter Steamed Broccoli

PULLED PORK PLATTER W/MACARONI AND CHEESE

\$20

Served with Maple Roasted Butternut Squash with Toasted Pumpkin Seeds

ORZO SALAD W/GRILLED CHICKEN

\$14

ARUGULA SALAD WITH TOASTED ALMONDS AND GRILLED CHICKEN

\$16

Includes Pickled Onions, and Tomatoes. Served with house-made Balsamic Vinaigrette

CAESAR SALAD WITH PRETZEL CROUTONS AND FRESH BLACK PEPPER

\$12

Served with House Made Dressing (contains anchovies) and Shaved Grana Padano Cheese, add Chicken - \$4

HOMEMADE CREPES WITH ASPARAGUS, ONION AND GRUYERE

\$16

Add Prosciutto - \$4

DESSERTS

CLAIRE'S CAKE OF THE DAY

\$7 SLICE

FLOURLESS CHOCOLATE BROWNIE

\$4 EACH

CHOCOLATE CHIP COOKIES

\$2 EACH

DRINKS

BOTTLED DRINKS (Sodas, Teas, Juices)

\$2 - \$3

PRESSED JUICE

\$6

COFFEE, TEA, HOT CHOCOLATE

\$3

HOMEMADE UNSWEETENED ICE TEA

\$3

· Our kitchen handles nuts, dairy, eggs, flour, soy and a variety of fruits and vegetables. If you have a severe allergy, please let us know and we will always give you an honest answer as to whether we can accommodate your needs.

· Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.