BISTRO & BAR APPFTIZERS

Tuna Tataki rare seared ahi tuna, arugula salad, ginger soy vinaigrette and wasabi aioli I

Cheese Plate four chef-selected artisan cheese pairings, bacon rasher, seasonal fruit, nuts and homemade chutney. See server for details 18

Wings - Bone-in or Boneless Dry Rub, Asian Plum Sauce, Hot Buffalo, Bulleit Bourbon BBQ or Horseradish Honey Mustard 13

*Also new Hospital Wings - a special recipe made with Ghost, Scorpion and Carolina Reaper Peppers. Please be warned: these are extremely hot! 14 All wings served with side of celery & blue cheese dressing

Sweet Potato Fry Basket with jalapeno syrup 7

Chicken Finger Basket crispy chicken tenders and fries served with a side of smoked honey mustard 12

Pickles and Pub Pretzels fried pickles and soft pretzels served with two dipping sauces: three cheese sauce and smoked ranch 12

Angry Goat goat cheese mousse, peach chutney, grilled baguette, candied walnuts and honey drizzle 12

Hummus Plate avocado hummus and traditional citrus hummus, kalamata olives, celery, fried artichoke hearts, sliced cucumbers and soft grilled pita | |

Chicken Quesadilla braised chicken, cheddar cheese, pico de gallo and sour cream I Add Guacamole for 1.50. Can also sub Pulled Pork

Nachos house-made tortilla chips topped with a three cheese sauce, pico de gallo, jalapenos and sour cream 11 Add Chicken or Chili for 2. Add Guacamole for 1.50

Mozzarella Sticks fried mozzarella and marinara 9.5

SOUPS & SALADS with Chicken add \$4—with Tuna, Salmon or Crab Cake add \$8

Lobster Crab Bisque cup 6 or bowl 8 French Onion Soup 5 Soup Du Jour cup 4 or bowl 6 Chambers 19 Chili cup 5 or bowl 7

Caesar Salad a customer favorite crisp romaine croutons, parmesan cheese & house Caesar dressing 11

Waldorf Chicken Salad field greens, crisp apple, diced chicken salad, sundried craisins, candied walnuts and apple cider vinaigrette dressing 12.5

Arugula Salad fresh arugula, pine nuts and lemon basil vinaigrette 11

Apple, Beet & Goat Cheese Salad field greens, crisp apple, roasted red and golden beets, goat cheese, toasted almonds & honey truffle vinaigrette dressing 12.5

Strawberry Avocado Salad romaine lettuce, fresh cut strawberries, avocado, candied pecans and avocado vinaigrette 12.5

Cobb Salad finely-chopped lettuce, grilled chicken, blue cheese crumbles, avocado, tomatoes, cucumbers bacon crumbles & house dijon vinaigrette dressing 12.5

Salmon Spinach Salad pan-seared salmon served on baby spinach with cherry tomatoes, bacon crumbles and cool tomato ranch dressing 18

BURGERS

Served with taro chips and pickle - Add cole slaw or fries for \$2.50 Substitute sautéed vegetables for bun - Substitute chicken breast for beef

Taylor Burger Taylor Pork Roll, fried egg and American cheese 14

Pickleback Burger fried pickles and chipotle sauce 14 Bacon Jam Burger bacon jam and aged cheddar 14

Classic Cheeseburger American cheese, lettuce,

tomato and onion 14

Mushroom Burger au Poivre sautéed mushrooms, cracked black pepper, Swiss cheese & peppercorn gravy 14

Brûléed Goat Cheese Burger brûléed goat cheese mousse, peach chutney and honey drizzle 14

Ultimate Burger caramelized onion and roasted garlic cream sauce 14

Bulleit Bourbon BBQ Burger frizzled onions, bacon and Bulleit Bourbon BBQ sauce 14

Veggie Burger our black bean burger, smoked honey mustard sauce, wilted spinach and provolone cheese in a warm pita 14

SANDWICHES

Served with taro chips and pickle - Add cole slaw or fries for \$2.50

Crispy Honey Mustard Chicken Sandwich deep fried crispy chicken breast, smoked honey mustard and dill pickle slaw on a brioche bun 13

California Wrap roasted turkey, avocado, tomato, romaine lettuce and chipotole ranch dressing in a flour tortilla 13

Ultimate Filet Cheesesteak shaved rib-eye steak, American cheese, bacon and roasted garlic demi cream sauce in a hearth-baked steak roll 15

Kennett Square Mushroom Wrap sautéed mushrooms, baby spinach, arugula, parmesan cheese and a touch of truffle oil in a grilled flour tortilla 13

Asian Plum Crispy Chicken Sandwich fried crispy chicken breast, Asian honey plum sauce and chiffonade iceberg lettuce on a brioche bun 13

Gourmet Grilled Cheese peach chutney and melted brie cheese on griddled country white 13

Dubliners Cheesesteak Wrap shaved rib-eye steak, port wine demi, Guinness-soaked caramelized onions and Irish Porter cheese in a flour tortilla 15

Classic Reuben thinly-sliced corned beef, Swiss cheese, sauerkraut and Russian dressing on grilled rye bread 13

Crispy Buffalo Chicken Wrap crispy buffalo chicken, chiffonade lettuce and blue cheese dressing in a flour tortilla 13

Chambers 19 Turkey Club roasted turkey, bacon, lettuce, tomato, & mayo on toasted country white 13

Porky Pig Sandwich oven-roasted pulled pork, Bulleit Bourbon BBQ sauce, warm bacon jam and melted aged cheddar cheese on a griddled brioche bun 13

Chicken Avocado Sandwich grilled chicken breast, avocado, arugula and citrus aioli on toasted whole grain wheat 13

FNTRÉES

BISTRO & BAR

Steak Frites flame-grilled flat iron steak with fries and roasted garlic demi cream sauce 22.5

Spicy Peach Chicken sautéed chicken medallions, sweet peach glaze, red pepper flakes, whipped potatoes and grilled asparagus 18

Ultimate Fish Tacos warm corn tortilla, chiffonade lettuce, Cajun-blackened salmon and shrimp, pico de gallo, chipotle aioli and fresh avocado 20

BBQ Baby Back Ribs fall-off-the-bone delicious! Half rack served with fries and slaw 17

Seafood Pasta sautéed lobster, colossal shrimp, sweet crab & angel hair pasta tossed in a parmesan fumet broth 19

Strawberry Hibiscus Salmon pan-seared salmon splashed with champagne, fruity hibiscus reduction, wild rice and mixed vegetables 20

Fish and Chips deep-fried haddock and fries served with tartar sauce 15

Shrimp and Pesto Pasta seasoned grilled shrimp and fettucine tossed with a cilantro & pine nut pesto 18

Pan-seared Salmon Norwegian salmon, cool heather honey horseradish coulis, wild rice pilaf and grilled asparagus 20

Land and Sea hand-cut filet mignon topped with seasoned grilled shrimp, Bulleit bourbon BBQ sauce, frizzled onions, whipped potatoes and steamed broccoli 27

Chicken Marsala sautéed chicken breast flambéed with mixed mushrooms and marsala gravy, whipped potatoes and mixed vegetables 18

Filet Tip Gorgonzola cajun-dusted filet tips, mixed wild mushrooms, arugula and port wine demi glace over penne pasta 18

Chicken a la Vodka sautéed chicken, baby spinach, tomatoes, parmesan cheese and penne pasta in our house vodka cream sauce 17

Cajun-blackened Tuna pan-seared and cajun blackened ahi tuna, mango avocado salsa, steamed broccoli and wild rice 17

Shepherd's Pie seasoned ground beef with mixed vegetables, mashed potatoes and cheddar jack cheese 17

FOR KIDS 12 & UNDER

Chicken and Butter Noodles with elbow pasta 7 Chicken Nuggets with ketchup & fries 7 Mac & Cheese with elbow pasta 7 Chicken & Cheese Quesadilla 7 Grilled Cheese with American cheese & fries 7 Corn Dog Bites with fries & honey mustard 7

MENU • ME

Take Out

Go to Chambers 19.com for simple online ordering!

Catering

We're still booking catering events—choose curbside pick up or delivery!

