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Chambers 19 BISTRO & BAR

APPETIZERS

Prince Edward Island Mussels two dozen mussels steamed to open in a spicy marinara or Chablis wine broth, served with toast points 15

Tuna Tataki rare seared ahi tuna, Asian micro salad, ginger soy vinaigrette and wasabi aioli 11

Hummus Plate roasted red pepper and traditional citrus hummus, fried artichoke hearts, Kalamata olives, cucumbers, celery and soft grilled pita 10

Cheese Plate three chef-selected cheese pairings 14 or five chef-selected cheese pairings 18
See server for details. Add shaved proscuitto for 1.50

Chicken Quesadilla cheddar cheese, salsa verde-braised chicken, pico de gallo and sour cream 10
Add Guacamole for 1.50.

Pickles and Pub Pretzels fried pickles and soft pretzels served with two dipping sauces: three-cheese sauce and spicy ranch 10

Crab Bread toasted baguette topped with fresh crab meat in a creamy three-cheese sauce 10

Baked Goat Cheese Cana de Cabra, apple and pear chutney, local honey and fresh baguette 12

Wings Buffalo, BBQ, Spicy Asian or Dry Rub. Served with celery and blue cheese dressing 10

Nachos house-made tortilla chips topped with pico de gallo, chili aioli and a three-cheese sauce 10
Add Guacamole for 1.50 or Chicken or Chili for 2

Steak Quesadilla thinly-sliced grilled flank steak, cheddar cheese, sweet corn and chipotle ranch 12

Onion Petal Basket golden fried sweet Vidalia onions and Texas Petal sauce 10

Sweet Potato Fry Basket jalapeno syrup 6

Mozzarella Sticks fried mozzarella with marinara 9

SOUPS & SALADS

with Chicken add $4--with Flank Steak add $10--with Tuna or Salmon add $8

French Onion Soup 6
Lobster Crab Bisque cup 5 or bowl 8
Soup Du Jour cup 4 or bowl 6
One-Alarm Chili cup 6 or bowl 8

Bucks Harvest Salad mixed greens, craisins, sundried cherries, roasted butternut squash, candied pecans and apple cider vinaigrette 9

Apple, Beet & Goat Cheese Salad field greens, baby spinach, crisp apple, roasted red and golden beets, goat cheese, toasted almonds & honey truffle vinaigrette 12

Waldorf Chicken Salad diced chicken salad, crisp apple, craisins, candied walnuts, field greens and apple cider vinaigrette 11

Arugula Salad arugula, peaches, feta cheese, pecans and lemon vinaigrette 9

Southwest Crispy Chicken Salad crisp romaine, crispy chicken, pico de gallo, roasted corn, black beans, golden fried tortilla strips and southwest ranch dressing 12.5

Asian Soba Noodle Salad with Shrimp spicy Thai grilled shrimp, matchstick vegetables and buckwheat pasta 13

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

Caesar Salad crisp romaine, croutons, parmesan and house Caesar dressing 11

BURGERS & SANDWICHES

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

Fatt Matt Burger fried onion petals and Texas Petal sauce 12.5

Blue Cheese Burger blue cheese, caramelized onions and balsamic reduction 12.5

Bacon Jam Burger aged cheddar and bacon jam 12.5

Mushroom Burger wild mushrooms and Swiss 12.5

Classic Cheeseburger American cheese, lettuce, tomato and onion 12.5

Pickleback Burger fried pickles & chipotle sauce 12.5

English Burger bacon, fried egg & avocado spread 12.5

Wing Burger inspired by our most popular wings! Dry rub seasoned-burger, hot sauce and a side of blue cheese dressing 12.5

Classic Reuben thinly-sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled marble rye 12.5

Veggie Burger our black bean burger, roasted red pepper sauce, wilted spinach and pepper jack cheese in a warm pita 12.5

Crispy Buffalo Chicken Wrap crispy buffalo chicken, chiffonade lettuce and blue cheese dressing 12

Open-faced Salmon BLT grilled salmon, bacon crumbles, fresh tomato and chipote aioli served open-faced on field greens 16

Chicken Avocado Sandwich grilled chicken breast, avocado, arugula & citrus aioli on toasted whole-grain wheat 12

Junior Turkey Club roasted turkey, bacon, lettuce, tomato and mayo on toasted country white bread 12

Gourmet Grilled Cheese apple and pear chutney and melted brie cheese on griddled country white 12

French Dip au Jus thinly-sliced oven-roasted top round, provolone cheese and au jus on a grilled brioche bun 12.5

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