



Lunch Menu

Appetizers & Salads

French Onion and Wild Mushroom Soup

Au Gratin

\$4.50

Classic Caesar Salad

Garlic croutons and aged parmesan add chicken...\$4.00 add 4 shrimp...\$4.50

\$8

Cape Cobb

Dried Cranberries, smoked bacon, boiled egg, fresh corn, blue cheese crumbles, red onion and your choice of dressing

\$9

Baby Greens & Toasted Goat Cheese

Tossed with grilled apricots, sweet onion, spicy pecans, julienne apple and strawberry balsamic vinaigrette

\$9

Native East Coast Fried Calamari

Fried Crisp & tossed with banana peppers, kalamata olives, parmesan and garlic

\$10

Warm Chicken Salad

Grilled chicken breast, mandarin oranges, edamame and crispy wontons, served over mixed greens with a warm oriental vinaigrette

\$9.50

Poached Pear, Stilton and Walnut Salad

Dressed baby greens and balsamic glaze

\$10

Mixed Green Salad

Choice of house made dressings

\$4.50



Entrees

Grilled Salmon and Spinach Salad

Julienne, carrots and red onion, grape tomatoes and cucumber-wasabi dressing

\$11

Sautéed Main Crab Cake

Served with dressed greens and roasted red pepper & basil remoulade

\$9

Grilled Chicken Taco Bowl

Seasoned Chicken, lettuce, cheddar, guacamole, black bean salsa and sour cream; choice of dressing

\$9

Penne Bolognese

Classic meat sauce, topped with ricotta cheese and parmesan

\$10

Grilled Pizza

Sweet Italian sausage, mushrooms, tomatoes, basil pesto & fresh mozzarella

\$8

Sautéed Shrimp Scampi Linguine

In a white wine-lemon-garlic sauce and parmesan

\$11

Roasted Vegetable Salad

Carrots, fennel, parsnips, onion and brussel sprouts with mixed greens & a creamy goat-roasted beet dressing

\$9

Beef Stir Fry

Tender beef with Asian vegetables in hoisin sauce with ginger & garlic, served over jasmine rice.

\$10.50

Grilled Portobello Mushroom Wrap

With crispy eggplant, roasted tomatoes, smoked mozzarella and red pepper aioli

\$9



Lighter Side

Turkey Croissant

With lettuce, ripe tomato and basil aioli

9

Louisiana Chicken Wrap

Grilled chicken breast, andouille sausage, provolone cheese and black bean relish

\$9.50

Crab Cake Sandwich

ON a brioche roll with lettuce, tomato and tartar sauce

\$9.95

Pig Pen Sandwich

Sweet BBQ pulled pork, traditional coleslaw and cheddar cheese on a soft roll

\$9

Bridge St. BLT

Nodines, garlic smoked bacon, vine ripe tomato, fresh mozzarella, basil, lettuce on wheatberry bread

\$9.75

Black Angus Chatterley Burger

Lettuce, tomato and red onion

\$9.50

New Hartford Steak Sandwich

Grilled strip steak, sautéed mushrooms, frizzled onions, American cheese on ciabatta bread

\$10

Italian Combo Panini

Salami, capicola, prosciutto, provolone, roasted red peppers and sundried tomato spread

\$9.50

All sandwiches are served with Chatterley's slaw and French fries

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food Bourne illness

