

The Bistro at HADDONFIELD

Lunch & Dinner Menu



www.BistroNJ.com | 856.354.8006
59 East Kings Highway Haddonfield, NJ 08033

OPEN 7 DAYS A WEEK AT 8 AM FOR BREAKFAST!

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Starters

GRILLED GREEK STYLE OCTOPUS 17.9
Braised, Marinated & Then Grilled. Extremely Tender! Garnished with Tomato, Imported Feta & Olives. Finished with a Touch of Balsamic Reduction.

CRAB BREAD 13.9
Creamy Crabmeat Spread on Italian Bread, Finished with a hint of Old Bay Seasoning, Melted Cheddar & Monterey Jack.

CRISPY GOAT CHEESE 14
Panko Crusted Goat Cheese, Finished with Lightly Spiced Honey & a Touch of Sesame Seeds. Served with Chilled Roasted Veggies.

GREEK WINGS 15.9
10 Crispy Wings, Tossed in a Greek Spice Blend, Fresh Squeezed Lemon Juice & First Cold Pressed Extra Virgin Olive Oil. Served with a Side of Tzatziki.

RED HOT BLEU WINGS 15.9
10 Crispy Wings, Tossed in a Sriracha-Gorgonzola Sauce. Served with a Side of Bleu Cheese Dressing.

TOMATO BASIL BRUSCHETTA 8.5
Drizzled with Honey Balsamic Reduction. Add Fresh Mozzarella. 4.3

ROASTED VEGGIE BRUSCHETTA 11
Roast Eggplant, Red Peppers, Zucchini, Yellow Squash & Garlic, and Crostini. Topped with Manchego.

TASTE OF THE MEDITERRANEAN 12.9
Roasted Garlic Hummus, Tzatziki (Garlic Cucumber Dip), Ktipiti (Spicy Feta Dip), Garnished with Kalamata Olives, Roasted Red Peppers & Cucumbers. Served with Toasted Pita Wedges.

TRUFFLE PARMESAN FRIES 11.9
French Fries, Tossed in a White Truffle Oil & Parmesan. Served with a Roasted Garlic Aioli.

GREEK FRIES 11.9
French Fries, Tossed in a Greek Spice Blend, Fresh Squeezed Lemon Juice, First Cold Pressed Extra Virgin Olive Oil & Crumbles of Feta Served with a Side of Tzatziki.

CRISPY CALAMARI CALIENTE 16
Lightly Breaded Calamari & Hot Peppers. Served with Tzatziki & Spicy Aioli for Dipping.

THAI BANG CALAMARI 16
Lightly Breaded Calamari & Hot Peppers, on a Bed of Spring Mix & Drizzled with Thai Style Bang Bang Sauce. Garnished with Fresh Scallions. Served with Marinara for Dipping.

Meatless Options

PORTABELLA VEGGIE MELT 14
Roasted Eggplant, Red Peppers, Zucchini, Yellow Squash, Hint of Roasted Garlic & Manchego Cheese, All on a Grilled Portabella Mushroom. Served on a Toasted Artisan Roll.
(Sorry, roasted veggies cannot be altered)

FALAFEL PITA 14
Grilled Ground Chickpeas, Folded with Roasted Garlic and Mediterranean Herbs, Wrapped in a Toasted Pita with Shredded Lettuce, Tomato, Red Onion & Tzatziki (Garlic Cucumber Dip).

Soups

CROCK OF FRENCH ONION 5.9
Ask About our Soup of the Day

Sides & Extras

Fresh Cut Fruit Salad 3.9
Chilled Roasted Beets & Feta 4
Chilled Roasted Beets 3
Chilled Roasted Veggie Salad 3.8
Sauteed Fresh Baby Spinach in EVO & Garlic 5

Salads

MEDITERRANEAN
Romaine with Feta cheese, Tomatoes, Cucumbers, Kalamata Olives, Sliced Red Onion, Roasted Red Peppers and Hot Peppers, tossed in a Lemon-Oregano Dressing. Served with Pita and Greek Tzatziki.
Gyro or Falafel 17 | Steak 19
Salmon 26 | Grilled Greek Octopus 28

ROASTED BEET 14.9
Arugula, Roasted Beets, Feta Cheese, Candied Walnuts, Onions, Sun-Dried Figs & Cucumbers, Dressed in Fig Balsamic Vinaigrette.

FIGS & PROSCIUTTO 15
Baby Arugula, Tossed in a Homemade Lemon-Oregano Dressing, Prosciutto Slices, Gorgonzola, Candied Walnuts & Sun-Dried Figs.

BRUSCHETTA 13.2
Bed of Spring Mix with Cucumbers, Kalamata Olives, Red Onion & Fresh Mozzarella, Garnished with Tomato Basil Bruschetta on Toasted Bread. Dressed with a Balsamic Vinaigrette.

CRAB PORTABELLA 19.9
Baked Portabella Mushroom Stuffed with Jumbo Lump Crab Cake, Placed on Spring Mix with Tomatoes, Cucumbers, Kalamata Olives & Sliced Red Onion, Dressed with Balsamic Vinaigrette.

PEAR SPINACH 15.9
Grilled Chicken, Apple Wood Smoked Bacon, Candied Walnuts, Gorgonzola Cheese, Cucumbers & Fresh Diced Pears, Dressed in a Pear Vinaigrette.

FAJITA
Crisp Romaine Grilled Peppers & Onions, Cheddar, Pico de Gallo, Crispy Tortilla Strip.
Chicken 16.9 | Steak 18.9 | Shrimp 20.9

CAESAR 12
Crisp Romaine Tossed in Caesar Dressing, Aged Parmesan Cheese, Croutons & Tomatoes. Garnished with Garlic Pomodoro Bread.

GREEK 13.9
Only Vegetarian if Ordered with No Anchovies and Feta!
Romaine, Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives, Anchovies, Hard Boiled Egg, Stuffed Grape Leaves, Red Onion & Roasted Red Peppers. Finished in a Greek Vinaigrette, Garnished with Pita Wedges.

BUFFALO 14.9
Chicken Tenders, Tossed in a Red Hot & Bleu Sauce, Placed on a Bed of Crisp Romaine with Tomatoes Red Onion, Kalamata Olives, Cucumbers and Gorgonzola Cheese.
Suggested Dressing Bleu Cheese or Ranch.

Great Salad Adds:

Grilled Falafel 5.5 | Scoop of Chicken Salad 5
Grilled Chicken 6 | Grilled Flank Steak 9
Grilled Wild Caught Salmon (8oz) 14.9
Grilled Greek Style Octopus 16.9



All Sandwiches, Served with our Signature Fries & Homemade Coleslaw.

Add a French Onion Crock for 4.9 or Cup of Soup for 3 to any Salad or Sandwich.



Healthier Substitutions for Fries:

Roasted Beets (add Feta 1), Chilled Roasted Veggies or Fresh Cut Fruit for 2.4 Fresh Vegetable Medley or Fresh Spinach, Sauteed in EVO and Hint of Garlic. 3.9

Upgrade Your Fries: Greek Fries (E.V.O., Lemon, Imported Oregano & Tzatziki.) or Truffle Parmesan (Truffle Oil, Parm Cheese & Roast Garlic Aioli) 3.9

GLUTEN FREE BUNS & TOAST NOW AVAILABLE!

Specialty Sandwiches



LOBSTER GRILLED CHEESE 26.9

Fresh Poached Lobster Meat, Hint of Old Bay, Grilled Between Texas Style Toast with Gouda & Manchego Cheeses, Fresh Spinach & Scallion Onions. Served with Truffle Parm Fries and Roasted Garlic Aioli.

LAMB CHEESE STEAK 21.9

Premium Catelli Lamb, Fresh Spinach, Wild Mushrooms, Gouda and Finished with White Truffle Oil and Served with Truffle Parm Fries and Roasted Garlic Aioli.

BACON JAM GRILLED CHEESE 19

Crispy Pork Belly, Savory Bacon, Onion Jam, Scallions, Gouda and Manchego on Challah Texas Toast. Served with Truffle Parm Fries and Roasted Garlic Aioli.



GUACAMOLE TURKEY BLT 16.9

Smoked Turkey, Applewood Smoked Bacon, Arugula, Tomato & Guacamole on Long Sesame Roll. Served with our Truffle Parm Fries and Roasted Garlic Aioli.

BOURBON BBQ BRISKET SANDWICH 15

Lightly Smoked and Slow Roasted Black Angus Brisket, Smothered in a Homemade Bourbon BBQ, Topped with Caramelized Onions & a Touch of Cheddar, on an Artisan Roll.

THAI SHRIMP PO’ BOY 16.9

Lightly Breaded Large Shrimp, Spring Mix. Diced Tomato, Scallions Fire Roasted Red Pepper and Thai Bang Sauce. Served on a Sesame Italian Roll.

CRAB PORTABELLA MELT 19.9

Baked Portabella Mushroom, Topped with Maryland Style Crab Cake & Sharp Provolone on a Toasted Artesian Roll. Served with a Side of Honey Balsamic Reduction.

ROAST PORK SANDWICH 15.9

In-House Slow Roasted Garlic Pork, Spinach & Roasted Red Peppers, Sautéed in Garlic Olive Oil, Topped with Sharp Provolone on Sesame Italian Roll. Served with Pork Au Jus.

TURKEY DE BRIE 14.9

Grilled Turkey, Crème De Brie Spread & Cranberry Chutney on Grilled Marble Rye.

MILANO

Grilled Chicken or Grilled Flank Steak, Topped with Tomato Bruschetta, Shredded Romaine, Caesar Dressing & Herbed Boursin Cheese. Served on an Artisan Roll.
Chicken 14.9 | Steak 15.9

CHICKEN SALAD SANDWICH 12

Choice of Bread with Lettuce and Mayo.

GREEK GYRO 14

Traditional Grilled Greek Gyro, Wrapped in a Toasted Pita with Shredded Lettuce, Tomato, Red Onion & Tzatziki.

PHILLY CHEESE STEAK 15

Served on a Sesame Italian Roll.

TRIPLE LAYER CLUB 15.5

Served on Your Choice of Wheat, Rye or White. Mayo, Lettuce, Tomato and Apple Wood Smoked Bacon. Choice of Turkey or Chicken Salad.

PASTRAMI SMOKE LOX PLATTER 19

Pastrami Smoked Lox, Kalamata Olives, Roasted Red Peppers, Sliced Tomatoes, Cream Cheese, and Onion Slices with your Choice of Everything or Plain Bagel.

“P.L.T.” SANDWICH 17.9

Pastrami Smoked Lox, Sliced Tomato, Everything but Seasoning, Bourin Cheese, Red Onion, Arugula Tossed in Olive Oil Lemon Dressing on Everything Bagel.

Burgers

BISTRO BURGER 15.5

Plain or with American Cheese, Cheddar, Monterey, Swiss or Provolone.

JACK BURGER 16.5

Cheddar Cheese, Apple Wood Smoked Bacon and Fried Onions. Side of Jack Daniels Bourbon BBQ.

BOURSIN & ‘SHROOM BURGER 16.5

Topped with Herbed Boursin Cheese & Wild Mushrooms Sautéed in a White Truffle Oil.

LAMB BURGER 17.5

All Natural Fresh Ground Pat Lafrieda Lamb Burger, Topped with Homemade Fig Onion Jam, & Gorgonzola, on an Artisan Roll with Arugula. Served with Truffle Parmesan Fries & Roasted Garlic Aoili.

BACON JAM BURGER 17

Topped with Bourbon Bacon Jam & Manchego Cheese. Served with Truffle Parmesan Fries.

GREEK BURGER 17

Crumbles of Feta, Tomato, Diced Onion and Tzatziki with Arugula Tossed in our Greek Dressing. Served with Greek Fries.

Pat Lafrieda Burgers

**Beef Chuck, Short Rib and Brisket Blend.
100% Domestic Black Angus. Always Fresh &
Never Frozen. Hormone Free and All Natural.**

Paninis

HALLOUMI PANINI 18.9

Grilled Halloumi Cheese, Sun Dried Tomato Pesto, Tomato Slices. Roast Red Peppers, Red Onion Arugula in Greek Lemon Dressing. Sesame Long Italian Roll. Served with Greek Fries.

TUSCAN

Grilled Tomatoes, Fresh Mozzarella, Pesto Pomodoro (Sun Dried Tomato Pesto), & Fresh Basil Leaves on a Pressed Artisan Roll. Drizzled with a Balsamic Reduction.

No Meat 13 | Chicken 16.5 | Steak 17.5

GREEK 14.9

Grilled Gyro, Feta, Sliced Tomatoes, Red Onion and a Touch Hot Peppers, Pressed on an Artisan Roll. Served with a Side of Tzatziki.

ITALIANO 14.9

Crispy Eggplant, Fresh Mozzarella, Sharp Provolone, Fresh Basil & Marinara. Served on a Artisan Roll.

Wraps Available in White or Wheat



MIDDLE EASTERN 14

Breaded Eggplant, Diced Tomatoes, Spring Mix, Crumbled Feta, Roasted Garlic Hummus & a Touch of Balsamic Vinaigrette.

CAESAR 14.9

Grilled Chicken, Shredded Romaine, Tomato Bruschetta, Caesar Dressing & a Touch of Herbed Boursin Cheese.

JACK CHICKEN 14.9

Grilled Chicken, Melted Provolone, Sautéed Onions & Peppers, Finished with a Jack Daniels Bourbon Sauce.

BUFFALO 14.9

Chicken Tenders, Red Hot & Blue Sauce, Lettuce, Tomato & Onion. Served with a Side of Bleu Cheese Dressing.

PHILLY CHEESE STEAK 15

Cheese Steak, Lettuce, Tomato & Red Onion.

CLASSICS



The
Bistro
at
HADDONFIELD



Fresh Brewed

ICED BLACK TEA

Caffeinated and Unsweetened.

ICED PEACH GINGER BLACK TEA

Caffeinated and Unsweetened.

ICED BLUEBERRY ELDERBERRY HIBISCUS TEA

RISHI ORGANIC

Served with Fresh Blueberries, No Caffeine and Unsweetened.

ICED BLUEBERRY ELDERBERRY LEMONADE

Served with Fresh Blueberries, Lemon & No Caffeine.

Ask your Server about Seasonal Flavors.



NITRO COLD BREW COFFEE 5.5

Nitrogen Infused Cold Brew Creating Microbubbles, Giving the Coffee a Cascading, Frothy Texture. The Result is a Velvety-Smooth Coffee with a Subtly Sweet Flavor and a Rich, Creamy Head of Foam.



Bottled Beverages

SAN PELLEGRINO Sparkling Water 500ml

VITA COCO WATER

100% Natural, More Potassium Than Two Bananas
Five Essential Electrolytes, Immunity Booster.

STEWART'S ROOT BEER

Also Available in Diet

CANADA DRY GINGER ALE

The Sangria Experience

60 oz Pitcher

Make your selected Bottle into a Delicious Sangria! Your Choice of Traditional or Strawberry/Blueberry.



Specialty Coffees

CAPPUCCINO 5.5 (Double Espresso 16oz)

ESPRESSO Single 3 | Double Shot 4

TRADITIONAL GREEK COFFEE

Single 3 | Double 4

Specialty ICED Coffees

ICED FREDDO CAPPUCCINO 6

Popular in Europe, Cold Frothed Espresso, Topped with Cold Froathed Skim Milk.

ICED FREDDO ESPRESSO 5

Popular in Europe, Cold Frothed Double Espresso (No Milk)

GREEK FRAPPE 5

Cold Frothed Greek Coffee with Milk & Sugar.

MOCHA FRAPPE 5.5

with Chocolate Milk.

Frappe is a Greek Iced Coffee, Meant to be Drank from the Bottom up Through a Straw as the Ice Melts Slowly.

ICED COLD BREW COFFEE 5

The Cold Brew Process Creates a Perfectly Balanced and Distinctively Smooth Cup of Iced Coffee. (4 for Refills)

ICED RED EYE COFFEE

Cold Brew Coffee with Shot of Espresso 6
Add Extra Shot 2

We are Now
Featuring NJ Grown
and Produced Heritage
Vineyards Wines

Enjoy a Bottle Here or Take One Home.