

FARM TO TABLE
LUNCH & DINNER MENU

Soup

Chef's choice of the day

7

Bistro 72 Salad

Mixed greens, panko crusted brie, toasted almond, dried cranberry, potato crisp, cider vinaigrette

7/12

Beet Salad

Yellow and red beets, red onions, calamata olives, toasted pistachio, goat cheese mousse, balsamic reduction

11

Cheese Plate

Chef's selection of local and imported cheeses, nuts & fruits

12/20

Individual Thin Crust Pizza

Margherita: *port braised plum tomatoes, fresh mozzarella, basil pesto*

10

Potato: *sliced potato, chives, bacon, caramelized onion, gruyere cheese*

11

Prosciutto: *Arugula, prosciutto, tomato sauce, shaved parmesan*

12

Papardelle

Pork, beef and veal Bolognese, shaved parmesan

14/26

Bistro 72 Favorites

Crescent Farm Duck Breast*

Seared, baby bok choy, wild rice, apricot brandy glaze

16/28

Indigo Lobster Roll

Tails and claw meat, citrus tarragon, grilled potato bun, cucumber and carrot salad

16/30

North Fork Cioppino

Clams, mussels, shrimp, seasonal fish, roasted garlic, saffron tomato broth, fennel, toasted ciabatta bread

17/32

Pulled Pork Sliders

Pan toasted brioche, house made chipotle bbq sauce, celery root slaw

12/21

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



ALL ITEMS ON THIS MENU CONTAIN LOCALLY GROWN INGREDIENTS

BISTRO
72

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Tortelloni

Shrimp & lobster, pesto cream
28

Ahi Tuna*

Panko crust, nori wrapped teriyaki glaze, soba noodle salad, pickled ginger
14/26

Crab Cakes

Red pepper remoulade and tartar sauce
15/27

Salmon En Croute

Basil pesto, lemon beurre blanc, seasonal vegetable
23

Pork Shanks

BBQ chipotle sauce, apple salad
16

Chicken Sandwich

Balsamic grilled chicken, plum tomato, pesto mayonnaise, caramelized onions, fresh mozzarella
13

French Chicken

Potato risotto, asparagus, Jack Daniels smoked bacon demi glace
22

Pork Tenderloin*

Sweet potato brulee, caramelized apple, port wine cranberry demi glace
14/24

Angus Burger*

Brioche, apple smoked bacon, crispy onions, lettuce & tomato
14

Tenderloin*

Potato croquette, seasonal vegetable, raspberry sorbetto demi glace
18/34

Surf & Turf*

Filet mignon, Long Island red wine demi glace, grilled lobster tail, herb drawn butter, potato croquette, seasonal vegetable
43

Lamb Rack*

Maple crusted, pumpkin and vanilla bean potato puree
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