Bistro @ Bryn Mawr

Starters

Bistro Caesar Salad 7
Romaine Hearts, Classic Caesar Dressing,
Aged Parmesan Crisp, Garlic Croutons, Anchovy Filets

Summer Salad GF 12
Spring Mix, Blueberries, Strawberries, Toasted Almonds,
Goat Cheese, Truffle-Balsamic Vinaigrette

Prosciutto & Melon Salad GF DF 13
Arugula, Parma Ham, Honeydew, Cantaloupe,
Pumpkin Seeds, Lemon-Poppy Vinaigrette

Calamari DF 13
Cherry Pepper Aioli, Tomato Jam

Garlic Spinach Hummus DF 10
Bruschetta, Pita, Grilled Lavash, Crudité

P.E.I. Mussels DF SMALL 8 | ENTRÉE 15
Smoky Andouille Sausage,
Leeks, Tomato-Saffron Broth, Toasted Baguette

Crab & Asparagus Dip 16
Maryland Lump & Claw Crabmeat, Pita, & Grilled Lavash

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Mains

4-Cheese Tortellini 15
Roasted Peppers, Spinach, Grilled Chicken, Pancetta, Roasted Pepper Cream Sauce

Filet Mignon GF 38
Six-Ounce Seared Beef Tenderloin, Broccolini, Tri-Color Potatoes, Red Wine Braised Onions, Gorgonzola Butter

Jail Island Salmon GF DF 19
Pan Seared Salmon, Saffron Potatoes, Romesco Sauce, Corn Salsa

Seared Lamb Chops GF 40
Tomato, Feta, & Quinoa Salad, Aji Verde Sauce, 25 Year Balsamic Vinegar

Blue Crab Ravioli DF 18
Shrimp, Crab, Corn, Asparagus, Pesto Ver Jus

Diver Scallops 29
Orzo with Bacon, Sundried Tomatoes, & Parmesan Cheese, Sundried Tomato Pesto, Arugula

Gluten Free Pasta Available Upon Request

Sides

Asparagus GF DF 3
Garlic & Shallot Oil

Broccolini GF DF 3
Lemon, Truffle

Tomato, Cucumber, Feta, & Quinoa Salad GF 3

Bacon & Sundried Tomato Orzo 3
Aged Parmesan Cheese