

Appetizers



Soups of the Night

Baby Arugula Autumn Salad

with bacon, pears, feta, roasted pecans, pomegranate seeds and sweet maple vinaigrette

Risotto

with cinnamon pumpkin and fig

Caesar Salad

with herbed croutons and house-made traditional dressing

Maryland-Style Crab Cake

with vinegar slaw and spicy remoulade sauce

Pumpkin Hummus

with grilled pita chips and crudité

Beef Empanadas

with chipotle-lime dipping sauce

Brushetta

with mushrooms and fontina on crispy garlic crostini

Light Fare



Angel Hair, Rigatoni or Linguini

tomato, vodka, bolognese or cacio e pepe 12.

add grilled vegetables +3. *add chicken* +4.

add hanger steak +5. *add shrimp* +6.

Bistro Beef Burger

served with hand-cut fries or a side of organic green salad

add cheddar, gruyere or blue cheese 15.
+2.

Orecchiette Pasta

with roasted butternut squash, toasted walnuts and kale 10.

Quesadilla

with pear, brie, caramelized onion, bacon and balsamic drizzle 12.

Brown Butter Gnocchi

with spinach and prosciutto 12.

Traditional Meatballs

in red sauce, served with garlic bread 13.

Balsamic Roasted

Griggstown Farm Chicken 16.
with roasted root vegetables

Cobb Spinach Salad

chopped egg, bacon, onions, tomato, blue cheese and honey-whole grain mustard vinaigrette 12.

add chicken + 4. *hanger steak* + 5. *shrimp* +6.

Eggplant Parmesan

in house-made tomato sauce 13.

Entrées

Sirloin Steak and Autumn Hash

with blue cheese, tomato and walnut cranberry beurre noisette 27.

Maple-Glazed Organic Salmon

served with sweet potato puree and spinach 26.

Autumn Griggstown Farm Chicken

with braised brussel sprouts, sweet potatoes, apples and bacon 25.

Caramelized Pork Loin

rubbed with brown sugar and garlic served with butternut squash and whipped potatoes 23.

Blackened Arctic Char

with lemon citrus, chickpeas and haricot vert 27.

Pumpkin Ravioli

with roasted butternut squash in sage butter sauce, topped with pecorino romano
half order 14. full order 23.

Chambers Walk Paella

with clams, shrimp, chicken, sausage, scallops, tomatoes and saffron rice
half order 17. full order 28.

Chambers Walk Dinner Menu

Gluten-Free & Vegetarian Options Available Upon Request

2667 Main St. Lawrenceville, NJ 08648 • 609-896-5995 • www.chamberswalk.com

Desserts

Tiramisu

Chocolate Panne Cotta

Pumpkin Roulade with Caramel Sauce

Almond Fig Tart with Caramel Sauce

Gelato or Sorbet

(ask server for flavors)

All Desserts 8-