

David's
B I S T R O

D I N N E R

A P P E T I Z E R S

• *Puree of Root Vegetable Soup*
with chestnuts and jullienne of leeks
\$3.00

New England Littleneck Chowder
\$4.00

Sauteed Veal Sweetbreads
with wild mushrooms, tarragon, brandy and cream
in a phyllo nest
\$7.00

Melange of Smoked Seafoods,
marinated fennel salad, potato pancakes
and dilled creme fraiche
\$6.00

Pan Seared Foie Gras
with braised endives, smoked bacon and
rosemary infused oil
\$8.00

Artichoke Stuffed with Herbed Bread Crumbs
and goat cheese with roasted sweet pepper sauce
\$6.00

Roasted Garlic and Asiago Cheese Pizza
\$5.00

S A L A D S

• *Mixed Greens*
with julienne vegetables
and a choice of homemade dressing

Caesar Salad
with garlic croutons

Roasted Vegetables and Mixed Greens
with sun-dried tomato vinaigrette
and pecorino romano

E N T R E E S

Roasted Pork Loin
coated with whole grain mustard, with
mashed bliss potato and braised red cabbage
\$15.00

Grilled Tenderloin of Beef
with potato and bleu cheese tart,
with red wine demiglace
\$19.00

Roasted Semi Boneless Quails
with oyster stuffing, wild rice pancakes,
and natural drippings
\$17.00

• *Vegetarian Stuffed Portabella Mushroom*
with sweet pepper orzo, artichoke ravioli and
steamed vegetables
\$13.00

Pan Seared Noisette of Venison,
roasted beets, sweet potato au gratin and
green peppercorn sauce
\$19.00

Applewood Smoked Pheasant
with walnut barley pilaf and dried cherry relish
\$18.00

Braised Rabbit
with garlic sausage, white beans and spinach
\$16.00

Sauteed Sesame Coated Chicken Breast
with lo mein noodles, vegetables and spicy peanut sauce
\$14.00

• *Grilled Vegetables*
with chick pea polenta and roasted plum tomato sauce
\$12.00

Braised Veal Shanks
with porcini mushrooms, arugula and potato gnocci
\$16.00

• *Roasted Little Neck Clams*
in a saffron broth with dried tomatoes, anise
and smoked shrimp and scallop risotto
\$15.00

• *Grilled Salmon Fillet*
with black bean salsa and jalepeno, citrus vinaigrette
\$14.00

Grilled Sirloin Steak and Baked Potato
\$17.00

*A standard 18% gratuity will be added to parties of 6 or more.

All entrees include freshly baked breads
and a choice of salad.

• Low fat item

Please refrain from smoking in the Dining Room.

Also available at David's Bistro—
Off-Premise Catering • Private Parties • Gift Certificates
CHEF/PROPRIETOR- DAVID A. VADENAIS

N. A. — A. C.
Bistro/Tavern

David's

B I S T R O

452 GREAT RD, ACTON, MA 01720
(508) 263-6161

HOURS

LUNCH

TUESDAY THRU SATURDAY

11:30 - 2:30

DINNER

TUESDAY THRU THURSDAY

5:00 - 8:30

FRIDAY AND SATURDAY

5:00 - 9:00

SUNDAY

5:00 - 8:00