

## Large Plates

### Pocono Trout

citrus cous cous, Belgium ale beer blanc \$17

### Roasted Zucchini

kalamata olive vinaigrette, roasted tomato, polenta fries \$15

### Duck Breast

candied beets, goat cheese medallion, raspberry jus \$16

### Filet Mignon

warm potato salad, bacon, whole grain mustard, wilted greens \$22

### Pork Chop

pineapple chutney, grilled corn cob, chili lime butter \$17

### Striped Bass

wilted greens, charred tomato vinaigrette, littleneck clams \$22

### Day Boat Scallops

summer succotash, mint pea nage \$18

### Lump Crab Cakes

tomatillo relish, sweet corn cakes, tomatillo sauce \$21



215-462-1200

[www.thewitchbistro.com](http://www.thewitchbistro.com)

Available for Private Parties and Catering