

MéLUNCH



Mélange
ON SYCAMORE

A MIXTURE OF FOOD, CULTURE, AND FRIENDS • NEWTOWN, PENNSYLVANIA

APPELIZERS

CRAB CAKE \$14

Served over wilted spinach with a red pepper honey mustard reduction and frizzled onions.

LOUISIANA BBQ SHRIMP WITH MINI CHEESE BISCUITS \$16

Classic Louisiana-style barbecue shrimp in a spicy, buttery sauce, served with Southern cheese biscuits.

SHORT RIB FLATBREAD \$18

Slow-braised pulled beef short rib on crisp flatbread with arugula tossed in lemon vinaigrette, pickled red onions, and crumbled blue cheese.

FRESH OYSTERS ON THE HALF SHELL \$2.25 each

Market selection of fresh oysters served on the half shell with chilled mignonette, lemon, and hot sauce. [market choice of the day].

FRIED OYSTERS \$16

Served with a horseradish-Dijon mustard reduction and tomato-corn salsa.

LOUISIANA DIRTY RICE & CLAMS \$16

Sautéed littleneck clams with green peppers, onions, Cajun spices, chicken livers, andouille sausage, and rice.

GRILLED FLATBREAD CAPRESE \$14

Fresh mozzarella, basil, tomatoes, and arugula drizzled with balsamic gastrique.

CRISPY CHICKEN LIVERS \$16

Served over sautéed arugula with caramelized onions and whole-grain mustard sauce.

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SOUP OF THE MOMENT \$10

Chef's daily creation; please ask your server.

PAN-SMOKED TOMATO CRAB BISQUE \$14

A velvety sherry-infused cream soup with smoked tomatoes and jumbo lump crab.

LOUISIANA SAUSAGE & BEAN SOUP \$10

Spicy tomato broth with carrots, celery, onions, and andouille sausage.

TRIO OF SOUPS \$14

A tasting of three chef-selected soups.

CLASSIC CAESAR SALAD \$16

Romaine tossed with homemade Caesar dressing, anchovies, croutons, Parmesan crisp, and a hard-boiled egg. (Add chicken or shrimp)

CRAB CAKE SALAD \$24

Mesclun greens tossed in tomato basil vinaigrette with seasonal crudités and crispy fried onions, topped with a crab cake.

GRILLED LAMB SALAD \$25

Grilled lollipop lamb chops over spring greens with seasonal crudités and crispy shoestring fries.

MIXED GREEN SALAD \$18

With sun-dried fruit, candied walnuts, raspberry vinaigrette, and crumbled blue cheese.

ARTICHOKE SALAD \$18

Mixed greens with olives, red onions, tomatoes, cucumbers, feta cheese, and lemon vinaigrette.

SEAFOOD COBB SALAD \$24

Calamari, shrimp, crab, mussels, roasted corn, roasted red peppers, potatoes, spinach, and tomatoes with lemon-garlic vinaigrette.



SANDWICHES

CRAB CAKE SANDWICH

\$18

Served on a brioche roll with rémoulade, arugula, pickled red onions, and truffle fries.

FRIED OYSTER PO-BOY

\$18

Fried oysters on a baguette with bacon, lettuce, tomato, pickles, and rémoulade, served with house fries.

MUFFALETTA SANDWICH

\$18

Traditional New Orleans cold-cut classic. Layers mortadella, Genoa salami, capicola, and provolone on a sesame-crusted Sicilian round with house-made olive salad; wrapped and pressed. Served with kettle chips and a house pickle.

PITA SALAD SANDWICH

\$14

Pita stuffed with lettuce, tomatoes, cucumbers, onions, sprouts, roasted red peppers, and lemon herb dressing, served with kettle chips.

BLACKENED CHICKEN SANDWICH

\$16

Served on focaccia with sautéed roasted red peppers, spinach, mushrooms, and mozzarella cheese.

TURKEY BURGER

\$18

Served on a brioche roll with smoked Gouda, arugula, chopped cucumber, red onion, tomatoes tossed in lemon vinaigrette, and house fries.

BEEF BURGER

\$22

Served on a brioche roll with caramelized mushrooms and onions, finished with red wine demi-glace, crumbled blue cheese, and house fries.

SYCAMORE CHEESESTEAK SANDWICH

\$19

Beef tip filet mignon served on a poppy seed roll with sharp provolone, caramelized onions, and demi, served with fries.

ENTREES

CRABMEAT CHEESECAKE

\$29

A savory blend of Creole cream cheese and lump crab baked in a pecan crust, topped with caramelized onions, mushrooms, jumbo lump crab, and a rich cream reduction. Served with a side salad tossed in balsamic vinaigrette.

GRILLED BARRAMUNDI

\$32

Served over garlic mashed potatoes with corn maque choux—sautéed corn, green peppers, onions, tomatoes, garlic, and cream with Cajun spices.

TRI-COLORED CHEESE TORTELLINI ARRABBIATA

\$22

Sautéed hot Italian sausage, mushrooms, fresh diced tomatoes, and spinach in a spicy tomato and red pepper sauce, finished with shaved Parmesan.

MIXED GRILL JAMBALAYA

\$26

Grilled shrimp, chicken, and andouille sausage served over traditional jambalaya rice.

PORTOBELLO PARMESAN

\$19

Roasted Portobello mushrooms topped with fresh pomodoro sauce, mozzarella, and basil, served over angel hair pasta.

CHICKEN RED BEANS & RICE

\$24

Chicken simmered with andouille sausage, bacon, peaches, green peppers, onions, chipotle, Cajun seasoning and garlic, served with mini cheese biscuits and sour cream.