



VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

Historic King George II Inn
Bristol, P.A.

FIRST COURSE

[choice of]

CUP OF SOUP DU JOUR

(G/V) KING GEORGE HOUSE SALAD

With Mixed Greens and Sliced Apples. Tossed with White Balsamic, Candied Walnuts, Tomatoes and Blue Cheese Crumbles.

CLASSIC CAESAR SALAD

Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Pecorino Romano.

(V) ROASTED GARLIC HUMMUS

Served with Grilled Pita, Pesto, Roasted Red Peppers, Queen and Kalamata Olives.

MEATBALLS AL FORNO

Ground Certified Angus Beef, Ground Veal and Sausage with San Marzano Sauce and Pecorino.

GNOCCHI

With Truffle Butter, Spinach and Crumbled Bacon.

SECOND COURSE

[choice of]

STUFFED BELL PEPPER

Quinoa, Black Beans, Mango and Pepper Jack Cheese. Served with Rice Pilaf and Spinach, with a side of San Marzano Sauce.

CHICKEN POMODORO

Grilled Chicken Pomodoro with Tomato Sauce, Fresh Mozzarella, Basil and Tomatoes.

SALMON DIJONNAISE

Pan Seared, Topped with Dijon Mustard Drizzle. Served with Rice Pilaf and Market Vegetables.

CHICKEN PARMESAN OR EGGPLANT PARMESAN

Breaded and Topped with San Marzano Sauce and Melted Provolone. Served over Spaghetti.

(G) HALF RACK SLOW ROASTED BABY BACK RIBS

Served with House Made Tangy BBQ Sauce, Coleslaw and Parmesan French Fries.

HOME-STYLE MEATLOAF

Ground Beef Tenderloin, Ground Pork and Veal Loaf with a Mushroom Demi Glace. Served with Buttermilk Red Mashed Potatoes and Market Vegetables.

(G) THE KINGS PORK CHOP

Grilled 14oz French Cut Pork Chop, Maple Roasted Cinnamon Apple, Herb Compound Butter, Apple Chutney and Buttermilk Red Mashed Potatoes.

DESSERT

CHEESECAKE BROWNIE

With Vanilla Ice Cream.

GLUTEN FREE OPTIONS (G) VEGETARIAN OPTIONS (V)

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo