

Eclipse Bistro

1020 N Union St Ste B 19805-2736 · +13026581588 · Updated: Jan 14, 2026

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STARTERS 9

Crab Cakes	\$13.00
whole grain mustard vinaigrette, haricots verts salad	
Crispy Pork Taquitos	\$11.00
poblano salsa, kale & pickled onion salad	
Brussels Sprouts & Cauliflower	\$11.00
prosciutto, almonds, parsley, smoked paprika-honey vinaigrette	
Crispy Calamari	\$12.00
capers, olives, tomato, red chili aioli	
Zucchini Spring Rolls	\$11.00
garlic-olive oil emulsion, gremolata	
Charred Eggplant Crostini	\$9.00
fromage blanc, golden raisin-chili compote	
Tuna Lettuce Wraps	\$14.00
green tomato-corn relish, candied olive, lemon-dill aioli	
Lobster & Avocado	\$16.00
chilled lobster, coconut milk, cucumber & shrimp salad	
Cheeses & Meats	AVAILABLE OPTIONS
violet mustard, peach chutney, pecan compote, marinated olives, honeycomb, crostini	
	\$15.00
	\$21.00

SALADS 5

Iceberg Wedge	\$8.00
tomatoes, bacon lardons, blue cheese	
Salt Roasted Beet	\$10.00
fava beans, pistachios, fried goat cheese, arugula, sherry vinaigrette	
Watermelon & Tomato	\$10.00
marinated watermelon & heirloom tomato, ricotta salata, arugula, aged balsamic, black olive oil	
Eclipse Caesar	\$9.00
shaved parmigiano-reggiano, herbed croutons	

Simply Greens	\$9.00
herbs, red wine vinaigrette	

SANDWICHES 3

Eclipse Burger	\$15.00
bacon marmalade, aged cheddar, country roll	

Shrimp Salad Pita	
corn, bell pepper, pickled sweet onions, avocado aioli, bibb lettuce	

Porkette	\$14.00
sauteed spinach, sharp provolone, roasted garlic aioli, country roll	

MAIN PLATES 13

Charred Corn Risotto	AVAILABLE OPTIONS
lump crab, chive	
	\$12.00
	\$13.00

Veal Milanese Chop	\$28.00
shaved summer vegetable salad, green goddess sauce	

Seared Scallops	\$28.00
french lentils, ratatouille, citrus beurre blanc	

Parisian Gnocchi	AVAILABLE OPTIONS
black garlic, tomato confit, fromage blanc, basil	
	\$10.00
	\$19.00

Green Circle Chicken Breast	\$25.00
tomato provencal, peach salad, lavender creme fraiche, tomato jus	

Fettuccine	AVAILABLE OPTIONS
classic bolognese, shaved parmesan	
	\$11.00
	\$20.00

Torn Pasta	AVAILABLE OPTIONS
house made chicken sausage, haricots verts, roasted garlic, caper emulsion	
	\$11.00
	\$21.00

Grass Fed N.y. Strip	\$29.00
crushed fingerlings, spinach, worcestershire-shallot emulsion	

Grilled Tuna Steak	
fava bean puree, chanterelle mushrooms, caramelized red onion, black pepper demi glac	

Seared Wild Alaskan Salmon	\$24.00
english peas, wild mushrooms, whole grain mustard sauce	

Slow Roasted Pork Shoulder	
creamy polenta, pepper ragu, summer berry glaze	

Roasted Duck	\$26.00
escarole, pickled cherries, toasted honey jus	
Bistro Catch	\$26.00
tabbouleh salad, petite herbs, curry vinaigrette	

DESSERT 7

Rosemary Olive Oil Cake	\$9.00
meyer lemon jam, tangy raspberries, rosemary tuile	
Strawberry-almond Crepe	\$9.00
strawberry-almond cream, macerated strawberries, amaretto syrup	
Vanilla Crème Brulee	\$8.00
candied shell	
ice Cream Or Sorbet	\$8.00
daily selection	
Molten Chocolate Cake	\$9.00
tahitian vanilla ice crea	
Goat Cheese Cheesecake	\$8.00
mango coulis, candied hazelnuts, graham cracker streusel	
S'mores Bread Pudding	\$8.00
graham cracker, marshmallow, chocolate	