

Soups

Chicken and Dumpling – 5

Roasted chicken, potato herb dumplings

Tomato – 5

Grilled biscuit sandwich

Small plates

Crab Cake – 9

Fennel slaw, citrus marinara

Sweet Peppers – 7

Prosciutto, pecorino cheese, arugula

Crispy Shrimp Sliders – 12

Toasted Brioche, pickled cucumber, French cocktail sauce

Fried Green Tomato – 8

Mozzarella, tomato vinaigrette

Entrée Salads

(add chicken, shrimp, or salmon + 3)

Mixed Green – 10

Smoked bacon, blue cheese, pickled cippolini, balsamic vinaigrette

Romaine – 11

Pumpkin seed Caesar, marinated white anchovy

Watercress – 12

House smoked trout, turnip, green beans, grape tomatoes, creamy horseradish

Spinach – 11

Goat cheese, dried cranberries, candied walnuts, citrus champagne vinaigrette

Panini

(served with mixed greens)

Ham and Brie – 10

Candied Walnuts, whole grain mustard

Veggie – 8

Goat cheese, almond pesto

Philly Steak – 8

Goat cheese, almond pesto

On the Bun

Fried Chicken – 12

Smoked cheddar, caramelized onion, horseradish cream

Lobster – 14

Celery, onion, lemon zest, tarragon mayo

Bistro Burger 8oz – 12

Smoked Gouda, crispy pancetta, spiced onion marmalade

Entrées

Hanger Steak – 14

French fries, mixed greens

Roast Chicken Breast – 14

Roasted Potatoe, vegetable, natural jus

Fish & Chips – 12

Curry Chips, fennel coleslaw, malt vinegar mayo

Pasta

Spaghetti and Meatballs – 14

Roasted garlic marinara, parmesan cheese

Linguini and Crab – 18

Citrus, Almond pesto

“Macaroni and Cheese” – 16

Three cheese ravioli, parmesan, bacon

Executive Chef Paul Arias

Gratuity of 18% will be added to parties of six or more