

# SPRING/SUMMER 2024

## STARTERS

### Smoked Trout Dip — 14

Onion, cream cheese and dill served with whole grain crackers (v)

### Kielbasa Bites\* — 12

Served with crackers and smoked Gouda pimiento cheese

### Creamy Kale Artichoke Dip — 10

Served with warm pita bread (v)

### Housemade Pork Rinds — 8

Served with Miss Lil's hot sauce (gf)

### Sundried Tomato Hummus — 8

Served with fresh veggies and pita (vegan)

## SALADS

### House — 6.95

Mixed greens with cucumber, carrots, tomatoes and pumpkin seeds (vegan/gf)

### Kale Chef Salad — 12

Shaved kale with pickled eggs, ham, turkey, fontina cheese (v)

### Warm Brussels Sprouts Salad — 14

With kale, bacon, parmesan, red onions, balsamic vinegar and pumpkin seeds (gf)

### Grilled Chicken Cobb Salad — 14

Diced grilled chicken over mixed greens with avocado, blue cheese, bacon and tomatoes (gf)

### Add a protein to any salad

Tofu or chicken (gf) — 6

Grilled salmon\* (gf) — 12

*Buttermilk Ranch, Blue Cheese, Honey Dijon, Russian, Sundried Tomato Vinaigrette, Catalina (gf)*

## VEGAN

### Crispy Brussels Sprouts — 10

A Bistro favorite! Flash fried and topped with a drizzle of balsamic vinegar reduction (gf)

### Lentil Salad — 12

Shaved kale with brown lentils, marinated fennel, red onions, carrots and roasted beets with balsamic vinaigrette (gf)

### Spring Medley — 12

Healthy and delicious! Marinated fennel, peas, carrots and broccoli with lemon and capers over lentils (gf)

### Red Bean Veggie Burger — 10

Enjoy on a kaiser roll with lettuce, tomato or add to any entrée or house salad!

### Vegan Panini — 10

With roasted mushrooms, marinated fennel, avocado, kale and sundried tomato pesto on sourdough

### Vegan Beet Bowl — 12

With kale, tofu, roasted mushrooms, avocado, pumpkin seeds, red onions and sundried tomato pesto (gf)

## ANGUS BURGERS, CHICKEN SANDWICHES, AND VEGGIE BURGERS

### The Basic\* — 12

(choice of black angus hamburger, grilled chicken or veggie burger)  
Served on fresh roll with choice of chips, cole slaw or fruit

### ADD SIGNATURE TOPPINGS + 2

#### Buffalo Black + Blue Cheese

With cajun seasoning and blue cheese crumbles

#### Smoked Gouda Pimiento Cheese

Add bacon — 2.75

#### Patty Melt on Rye

With roasted mushrooms, onions and fontina cheese

*Cheeses: Cheddar, Smoked Gouda Pimiento Cheese, Blue Cheese, Fontina, and American \$2*

\* Substitute home cut fries for \$2, onion rings for \$4.

## ENTRÉES

### Steak Frites\* — 28

14 oz. New York strip, gorgonzola butter and fries (gf)

### Grilled Salmon\* — 24

Topped with sun dried tomato tapenade, with braised kale and lentils

### Peppercorn Pork Chops\* — 16

With brandy cream sauce, red bliss potatoes and brussels sprouts (gf)  
*Ask your server to substitute with chicken!*

### Pappardelle with Lamb Bolognese — 18

Slow braised ground lamb with carrots, celery and onion with a dash of cream

### Wild Mushroom Ravioli — 16

Roasted portabellas in a marsala cream sauce

### 8 oz. Chop Steak\* — 16

With your choice of two sides

### Add a protein to any entrée!

Tofu or chicken (gf) — 6

Grilled salmon\* (gf) — 12

## SIDES — 4.25

Roasted Beets in Balsamic Vinegar  
Rita's Cole Slaw — vinaigrette  
Garlicy Braised Broccoli  
Marinated Fennel  
Brussel's Sprouts

French Fries  
New Potatoes  
Braised Kale  
Lentils  
Fresh Fruit

### Veggie Plate — 12

includes any three vegetables (gf)

*All sides (v/gf)*

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## LUNCH PLATES

Served 10-4 daily

### Soup and Sandwich Combo — 12

Enjoy a cup of our homemade soup with any of the following served on your choice of wheat, marble rye or sourdough

### Sandwich Only — 8

Ham, turkey, smoked gouda pimento cheese, chicken salad, BLT

### Chicken Salad Plate — 10

Served with fruit and cottage cheese (gf)

### Bistro Cheese Omelette — 10

Three farm eggs, with your choice of cheese, and a side of fresh fruit (v/gf)

*Add a side of braised kale or bliss potatoes!*

## ★ DELI ★

Served with choice of kettle chips, cole slaw or fruit

### Ham and Smoked Gouda Panini — 14

With smoked gouda and caramelized onions

### Mushroom Melt Quesadilla — 12

With fontina and roasted portabellas

### Turkey Reuben — 14

Served on thick cut rye toast, sauerkraut and fontina cheese with a side of Russian dressing

### Turkey Avocado BLT — 14

On kaiser with pesto mayonnaise

## SATURDAY BRUNCH

Served from 10-3 • Entrées are served with our freshly baked biscuits, butter and blackberry jam on request

### Grilled Pork Chops and Eggs\* — 16

Served with three farm eggs any style with choice of cheesy brunch potatoes or cheese grits (gf)

### Chicken Fried Steak with Pepper Gravy\* — 16

Three eggs any style with cheesy brunch potatoes or cheese grits

### Happy Hen Eggs\* — 2 for 7 or 3 for 9

Fresh from our local farmers with choice of grits, cheesy brunch potatoes or fresh fruit (v/gf)

### Red Flannel Hash and Poached Eggs\* — 14

Our roasted beets are tossed with cheesy brunch potatoes and topped with poached eggs and scallions (v/gf)

### Classic Eggs Benedict\* — 18

On English muffin with poached eggs, grilled black forest ham and topped with hollandaise with cheesy brunch potatoes or cheese grits

### Fried Egg Sandwich\* — 12

On sour dough with cheese served with cheesy brunch potatoes or cheese grits  
Add ham, bacon or soy sausage — 2.75

### Brunch Burger topped with Fried Egg\* — 18

Served open-faced on English muffin with cheddar cheese, bacon and grits or potatoes

### Avocado Toast\* — 10

Grilled sourdough with a sunny up egg and house made hot sauce



## A LA CARTE — 3.25

Applewood Smoked Bacon, Soy Sausage, Biscuits with Vegetarian Gravy, Toasted English Muffin

## GLASS <sup>OR</sup> BOTTLE WINES

### RED

- Trivento Reserve Maximum Red Blend — 7/24
- Unrated Cabernet Sauvignon — 12/38
- Milton Park Shiraz — 10/32
- Los Carderos Malbec — 8/28
- Noble Vines 181 Merlot — 8/28
- Smoking Loon Pinot Noir — 8/28

### WHITE

- Bonterra Estate Chardonnay — 12/38
- Sea Glass Pinot Grigio — 8/28
- Bonterra 2022 Sauvignon Blanc — 9/32
- Vilacentinho Vino Verde — 8/28
- House Chardonnay — 7/21
- House Prosecco — 8
- Rose: Bonterro California — 8/28

*Substitutions may be made due to supply issues.*

## ★ DAY DRINKS ★

Available everyday 10am - 3pm

### STRAWBERRY BELINI — 8

Strawberry puree with prosecco

### MORNING MULE — 6

Vodka, orange juice, ginger beer, lime

### PALOMA — 6

Grapefruit juice with tequila

### MIMOSA ON THE ROCKS — 6

### BLOODY MARY — 6

With tomato juice

### PIMMS CUP — 6

Pimm's #1 Liquor, fresh cucumber, seasonal fruit, club soda

### APEROL SPRITZ — 6

Soda and orange

### ICED COFFEE WITH

### BAILEY'S IRISH CREAM — 8

Shaken



*View our complete cocktail and liquor list!*

## BEER

- Bud & Bud light
- Miller High Life
- Miller Lite
- Coors Lite
- Yuengling
- Blue Moon
- Shiner Boch
- Ciders
- Hard Seltzers
- Pilsner Urquell
- Guinness Stout
- PBR
- Stella Artois
- Lagunitas IPA
- Highland Oatmeal Porter
- Dog's Head Sea Quench Ale
- Sweetwater 420
- Seasonal Selection