

Dinner

The Bistro

DINNER MENU | SUMMER 2010

APPETIZERS / SMALL PLATES

✪ **EDAMAME "GREEN GODDESS" HUMMUS**

With warm pita bread \$5

With crudités \$6

✪ **CRAB CAKES**

With corn salad + cognac dill remoulade \$8

✪ **BRUSCHETTA**

Topped with feta + tomatoes + basil + red onion \$4

✪ **BABY PORTABELLAS**

With boursin cheese + benton country ham \$5

✪ **BLACK-EYED PEA FALAFELS**

With cucumber dill tzatziki \$6

✪ **GRILLED SMOKED SAUSAGE BITES**

With grain mustard \$5

✪ **PIMENTO CHEESE FRITTERS**

With tomato jalapeno jam + bread and butter pickles \$6

SALADS

✪ **HEIRLOOM TOMATO**

With fresh basil + red onion + feta \$8

✪ **CEASAR SALAD**

Fried okra croutons + shaved parmesan + calamata olives \$8

✪ **SOUTHERN FRIED CHICKEN SALAD**

Romaine + fresh corn salsa + tomatoes + Cruze Farm buttermilk ranch \$10

✪ **HOUSE**

Tomatoes + cucumbers + carrots + alfalfa sprouts + croutons \$3

Dressings: Cruze Farm Buttermilk Ranch, Blue Cheese, Honey Dijon, Feta Vinaigrette, Balsamic Vinaigrette, Russian, Caesar

VEGETARIAN MENU AVAILABLE

DESSERT ANYONE? ASK YOUR SERVER!

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ENTREES

- ∞ **JAMAICAN JERK CHICKEN**
VERY HOT + black beans + rice + stone fruit salsa \$14
- ∞ **UPTOWN MAC AND CHEESE**
Ask your server about today's preparation \$12
- ∞ **GRASS-FED RIBEYE (14oz) + BASIL VINAIGRETTE**
All-natural and hormone-free + choice of one side \$35
- ∞ **LAUREL CREEK LAMB MEATBALLS**
Served with tzatziki + garlic green beans \$14
- ∞ **LAUREL CREEK FARMS PORK BELLY & BEANS** \$14
- ∞ **FARMED RAISED CATFISH**
Blue cornmeal dusted + black-eyed pea risotto + green tomato salsa \$12
- ∞ **LAUREL CREEK FARMS COUNTRY-STYLE PORK RIBS**
Boneless with a vinegar BBQ sauce + granny's potato salad \$14
- ∞ **BLACK BEANS + BASMATI RICE** \$7
Add grilled pork loin or sausage \$10

SANDWICHES

Served with kosher pickle and kettle chips (fries or onion rings add \$2)

- ∞ **HEIRLOOM TOMATO BLT**
Served on thick cut sourdough \$8
- ∞ **FRIED GREEN TOMATO REUBEN**
With swiss cheese + sauerkraut + Russian dressing on marble rye \$8
- ∞ **TURKEY**
With avocado + bacon + Sweetwater Valley jack cheese on sourdough \$9
- ∞ **JERK CHICKEN SANDWICH** \$8
- ∞ **HOLY GUACAMOLE BURGER**
With jack cheese + jalapenos + avocado \$9
- ∞ **LIPITOR© BURGER**
Two 8oz patties + 6 slices cheese + 4 slices of bacon \$14
- ∞ **BISTRO BURGER**
Kaiser roll + lettuce + tomato \$7
Add cheese, bacon, mushrooms .50 each



Side dishes: Summer Squash Casserole, Sufferin' Succotash (creamed corn & green beans), Fried Okra, Granny's Potato Salad with Mustard & Fresh Dill, Zucchini with Stewed Tomatoes & Basil, Cup of Black Beans & Rice, Slow Cooked Green Beans w/ Benton Ham Hock, Vinaigrette Cole Slaw, Buttermilk Battered Onion Rings \$3

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