



Lunch Menu

BENNIE SAYS, "HAVE A HOPPING GOOD LUNCH @ THE BISTRO"

STARTERS & SNACKS

CREAMY TOMATO BASIL SOUP	11
Parmesan, Garlic Ciabatta. Cup	7
BASKET OF FRESH BAKED BREAD & ROLLS	10
Honey Butter, Herb Cream Cheese	
CHEESY CRAB DIP	20
Lump Crab, Cheese, Warm Pita	
ROASTED IMPORTED OLIVES & PEPPERS	16
Roasted Garlic, Feta, Toasted Focaccia	
FARMHOUSE DEVILED EGGS	12
Bacon Jam, Smoked Paprika GF	
LOCAL ALL BEEF MEATBALLS	20
Tangy Marinara, Parmesan, Toasted Focaccia	
SHRIMP & PORK BELLY TACOS (3) GF	24
Corn Tortillas, Seared Shrimp, Pork Belly, Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa	
BUFFALO CHICKEN DIP	14
Blue Cheese, Tortilla Chips GF	
ROASTED LOCAL BEETS	14
Goat Cheese Mousse, Candied Walnuts, Balsamic Reduction, XVOO GF	
BISTRO NACHOS	16
Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF	
Add Guacamole 4	
Add Pulled Pork, Spiced Beef or Grilled Chicken + 8 Add Marinated Shrimp + 10	

SANDWICHES

Served with Chips & Cole Slaw **GF Bun 3**

BISTRO SMASH BURGER	20
Double Local Beef Patty, Pimento Cheese, Bacon Jam, Tomato, Pickles, Dijonnaise, Toasted Brioche	
GRAND DAD'S PASTRAMI	20
House Cured Brisket, Whole Grain Mustard, Swiss Cheese, Caramelized Onions, Pretzel Roll	
CHICKEN SALAD CROISSANT	20
All White Meat Chicken, Cranberries, Almonds	
PULLED PORK BBQ SANDWICH	18
House Smoked Pork, "Old Fashioned" BBQ Sauce, Cole Slaw, Toasted Brioche	
BURRATA CHEESESTEAK	22
Shaved Steak, Caramelized Onions, Lettuce, Tomato, Garlic Herb Aioli, Toasted Baguette	
CHICKEN BACON RANCH WRAP	20
Herb Crust Chicken Breast, Bacon, Lettuce, Tomato, Swiss, Avocado, Ranch Dressing	
REUBEN CLASSICO	20
Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island, Marbled Rye	

SALADS

Add to your salad:

Grilled Chicken **8** Grilled Steak* **12** Marinated Shrimp **12** Grilled Salmon **14** Ahi Tuna **14**

CLASSIC TOSSED CAESAR	14
Herb Croutons, Parmesan, House Dressing	
Anchovies upon request 2	
BISTRO HOUSE	14
Baby Lettuce, Cherry Tomatoes, Red Onions, Cucumbers, Grana Padano GF	
BACON BLUE CHEESE WEDGE	16
Iceberg, Bacon, Blue Cheese, Cucumbers, Cherry Tomatoes, Blue Cheese Dressing GF	
BABY KALE	15
Mandarin Oranges, Local Apples, Toasted Almonds, Dried Cranberries, Feta, Sesame Ginger Dressing GF	

ENTRÉE SALADS

GRILLED CHICKEN COBB	24
Mixed Greens, Bacon, Avocado, Tomatoes, Cucumbers, Cherry Tomatoes, Smoked Blue Cheese, Champagne Vinaigrette GF	
SEARED AHI TUNA*	28
Mixed Greens, Imported Olives, Feta, Roasted Peppers, Tomatoes, Cucumber, Vinaigrette GF	
HOT HONEY CHICKEN	24
Crispy Local Chicken Breast, Romaine, White Cheddar, Tomatoes, Pickled Onions, Champagne Vinaigrette	
BEEFY BRUSSELS SALAD*	26
Grilled Steak, Shaved Brussel, Smoked Blue Cheese, Pickled Onions, Bacon, Roasted Tomato Vinaigrette GF	

ENTREES

HERB CRUSTED CHICKEN	26
Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Herb Butter	
LINGUINI BOLOGNESE & MEATBALLS	26
Local Beef & Pork Meat Sauce, Kinloch Farm Meatballs, Parmesan, Garlic Bread	
LOCAL ALL BEEF MEATLOAF & GRAVY	26
Smoked Gouda Mac & Cheese, Broccolini	

SIDES

7
Chips & Cole Slaw, Mac & Cheese, Broccolini, Side Salad, Asparagus, Brussel Sprouts, Butter Noodles, Herb Rice, Mixed Veggies

Prices listed are cash prices. If you prefer to use a credit card we add a 3% processing fee.