



Dinner Menu

STARTERS & SNACKS

TODAY'S SOUP <i>Something Different Everyday</i>	MP
CREAMY TOMATO BASIL SOUP <i>Grana Padano, Garlic Ciabatta</i>	10
BASKET OF FRESH BAKED BREAD & ROLLS <i>Honey Butter, Herb Cream Cheese</i>	6
PROSCIUTTO WRAPPED SCALLOPS* (2) <i>Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil GF</i>	MP
LOCAL FARMHOUSE DEVILED EGGS <i>Candied Maple Pork Belly, Baby Arugula, Smoked Paprika GF</i>	10
BISTRO NACHOS <i>Half Nachos</i> <i>Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF</i> <i>Add Guacamole 3</i> <i>Add Pulled Pork or Grilled Chicken + 6</i> <i>Add Marinated Shrimp + 8</i>	18 9
SURF & TURF TACOS (3) <i>Marinated Shrimp, Smoked Pork Belly, Jicama Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa</i> GF Options: Corn Tortillas	24
MARYLAND CRAB DIP <i>Lump Crab, Local Cheese, Toasted Focaccia Bread</i>	20
STUFFED PORTABELLA MUSHROOM <i>Wild Mushrooms, Local Cheese, Shallots, Toasted Breadcrumbs, Ciabatta Toast</i>	14

SALADS

Add to your salad: *
 Grilled Chicken **8** Grilled Steak* **12**
 Marinated Shrimp **14** Grilled Salmon **14**
 Ahi Tuna **18** Seared Sea Scallops Mkt.
 Dressings: Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar

CLASSIC CAESAR <i>Roasted Garlic Croustade, Parmesan Anchovies upon request</i>	12
BISTRO HOUSE <i>Baby Lettuce, Heirloom Tomatoes, Red Onions, Cucumbers, Grana Padano GF</i>	12
BABY KALE <i>Fuji Apple, Toasted Almonds, Dried Cranberries, Feta, Shallots, Balsamic dressing GF</i>	12

SIDES

6
 Roasted Garlic Mashed Potatoes, Cole Slaw, Grilled Asparagus, Mac & Cheese, Broccolini, Side Salad

ENTRÉE SALADS

HOT HONEY CHICKEN **22**
Crispy Local Chicken Breast, Romaine, White Cheddar, Heirloom Tomatoes, Pickled Onions, Champagne Vinaigrette

STEAK N' BACON* **26**
Grilled Steak, Pork Belly, Baby Lettuce, Heirloom Tomatoes, Cucumbers, Pickled Fresno Peppers, Monterey Jack, Ranch GF

ENTREES

14 OZ. RIBEYE* **40**
Garlic Mashed Potatoes, Grilled Asparagus, Herb Butter, Smoked Salt GF

MARYLAND LUMP CRAB CAKES **MP**
Jasmine Rice, Vegetable Medley, Saffron Tarter Sauce

GRILLED BONE IN PORK CHOP **29**
Herb Roasted Potatoes, Braised Brussel Sprouts, Bacon Jam, Bourbon Balsamic Glaze

SESAME GLAZED SALMON* **32**
Sticky Rice, Edamame and Forest Mushrooms, Baby Bok Choy, Gochujang Glaze GF

MUSHROOM RAMEN **21**
Forest Mushrooms, Soft Boiled Egg, Scallions, Gochujang Broth VG
 Add Grilled Chicken **8** Grilled Steak* **12**
 Marinated Shrimp **14** Grilled Salmon **14**
 Ahi Tuna **18** Seared Sea Scallops Mkt.

LINGUINI BOLOGNESE **26**
Local Beef & Pork Meat Sauce, San Marzano Marinara, Grana Padano, Garlic Ciabatta

HERB CRUSTED CHICKEN **26**
Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Garlic Herb Butter

SANDWICHES

GF Bun **2**
 Served with Choice of Side

CHICKEN CLUB **20**
Grilled Chicken Breast, Prosciutto, Fresh Mozzarella, Lettuce, Tomato, Pickled Onions, Saffron Aioli, Baguette

BISTRO BURGER* **20**
Local Beef Patty, Pimento Cheese, Bacon Jam, Lettuce Tomato, Brioche

MAIN STREET CUBAN **20**
Pulled Pork, Ham, Fontina, Pickles, Dijonnaise, Toasted Ciabatta

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