



BENNIE SAYS, I LOVE THIS PLACE!

Dinner Menu

STARTERS & SNACKS

- TODAY'S SOUP *MP*
Something Different Everyday
- CREAMY TOMATO BASIL SOUP *10*
Grana Padano, Garlic Ciabatta
- BASKET OF FRESH BAKED BREAD & ROLLS *6*
Honey Butter, Herb Cream Cheese
- PROSCIUTTO WRAPPED SCALLOPS (2)* *MP*
Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil *GF*
- MARYLAND CRAB DIP *18*
Lump Crab, Local Cheese, Toasted Focaccia Bread
- BISTRO NACHOS *15*
Half Nachos 9
Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips *GF*
Add Guacamole 3
Add Pulled Pork or Grilled Chicken + 6
Add Marinated Shrimp + 8
- SURF & TURF TACOS *24*
Marinated Shrimp, Smoked Pork Belly, Jicama Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa
GF Options: corn tortillas
- CHORIZO & BLACK BEAN DIP *14*
House Sausage, Blended Cheese, Pico de Gallo, Avocado Crema Tortilla Chips *GF*
- GOUDA MAC N CHEESE *11*
Add pork belly *4*
- SALADS
Add to your salad: *
Grilled Chicken 8 Grilled Steak* 10
Marinated Shrimp 12 Grilled Salmon 10
Ahi Tuna 14 Seared Sea Scallops Mkt.
Dressings: Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar
- CLASSIC CAESAR *12*
Roasted Garlic Croustade, Parmesan Anchovies upon request
- BISTRO HOUSE *11*
Baby Lettuce, Heirloom Tomatoes, Red Onions, Cucumbers, Grana Padano *GF*
- BABY KALE *11*
Fuji Apple, Toasted Almonds, Dried Cranberries, Feta, Shallots, Balsamic dressing *GF*
- SIDES *6*
Roasted Garlic Mashed Potatoes, Cole Slaw, Grilled Asparagus, Mac & Cheese, Broccoli Side Salad

ENTRÉE SALADS

- HOT HONEY CHICKEN *20*
Crispy Local Chicken Breast, Romaine, White Cheddar, Heirloom Tomatoes, Pickled Onions, Champagne Vinaigrette
- STEAK N' BACON* *24*
Grilled Steak, Applewood Smoked Bacon, Baby Lettuce, Heirloom Tomatoes, Cucumbers, Pickled Fresno Peppers, Monterey Jack, Ranch *GF*

ENTREES

- HERB CRUSTED CHICKEN *26*
Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Garlic Herb Butter
- 14 OZ. RIBEYE* *38*
Garlic Mashed Potatoes, Grilled Asparagus, Herb Butter, Smoked Salt *GF*
- BRAISED BEEF SHORT RIBS *36*
Confit Potatoes, Grilled Asparagus, Trumpet Mushroom Demi-Glace *GF*
- IPA BRAISED PORK SHANK *34*
Roasted Garlic Mashed Potatoes, Buttered Brussel Sprouts, Bacon Gravy *GF*
- SESAME GLAZED SALMON* *28*
Sticky Rice, Edamame and Local Mushrooms Gochujang glaze *GF*
- MUSHROOM RAMEN *21*
Forest Mushrooms, Soft Boiled Egg, Scallions, Gochujang Broth *VG*
Add Grilled Chicken 8 Grilled Steak* 10
Marinated Shrimp 12 Grilled Salmon 10
Ahi Tuna 14 Seared Sea Scallops Mkt.
- LINGUINI BOLOGNESE *26*
Local Beef & Pork Meat Sauce, San Marzano Marinara, Grana Padano, Garlic Ciabatta

SANDWICHES

- GF Bun* *2*
Served with Choice of Side
- CHICKEN CLUB *17*
Grilled Chicken Breast, Prosciutto, Fresh Mozzarella, Lettuce, Tomato, Pickled Onions, Saffron Aioli, Baguette
- BISTRO BURGER* *20*
Half Pound Local Beef Patty, Pimento Cheese, Bacon Jam, Lettuce Tomato, Brioche
- MAIN STREET CUBAN *17*
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!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.