



Lunch Menu

BENNIE SAYS, "FEED ME JUJU!"

STARTERS & SNACKS

- TODAY'S SOUP** *MP*
Something Different Everyday
- CREAMY TOMATO BASIL SOUP** *10*
Grana Padano, Garlic Ciabatta
- LOCAL DEVILED EGGS** *10*
Candied Maple Pork Belly, Baby Arugula, Smoked Paprika GF
- STUFFED PORTABELLA MUSHROOM** *14*
Wild Mushrooms, Local Cheese, Shallots, Toasted Breadcrumbs, Ciabatta Crostini
- PROSCIUTTO WRAPPED SCALLOPS (2)** *MP*
Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil GF
- SURF & TURF TACOS** *24*
Marinated Shrimp, Smoked Pork Belly, Jicama Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa GF Options: corn tortillas
- BISTRO NACHOS** *18*
Half Nachos
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
- MARYLAND CRAB DIP** *20*
Lump Crab, Local Cheese, Toasted Focaccia Bread

SALADS

Add to your salad:
Grilled Chicken 8 Grilled Steak 12*
Marinated Shrimp 14 Grilled Salmon 14
Ahi Tuna 18 Seared Sea Scallops Mkt.

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

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, Local Pork Belly, Baby Lettuce, Heirloom Tomatoes, Cucumbers, Pickled Fresno Peppers, Monterey Jack, Ranch GF

Wifi: Bistro @ Guest / Pw: welovethisplace

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

SANDWICHES

SERVED WITH CHIPS & COLE SLAW
GF BUN 2

- PULLED PORK BBQ SANDWICH** *16*
House Smoked Pork, Espresso BBQ Sauce, Apple Fennel Slaw, Toasted Brioche
- TURKEY BACON AVOCADO WRAP** *17*
House Roasted Turkey, Smoked Bacon, Fontina, Avocado, Lettuce, Tomato, Herb Aioli
- BURRATA CHEESESTEAK** *19*
Shaved Ribeye, Caramelized Onions, Lettuce, Tomato, Garlic Herb Aioli, Toasted Baguette
- BISTRO BURGER*** *20*
Half Pound Local Beef Patty, Pimento Cheese, Bacon Jam, Lettuce, Tomato, Toasted Brioche
- BACON SMASH BURGER*** *20*
Double Beef Patty, American Cheese, LTP, Dijonaise, Toasted Brioche
- CHICKEN CLUB** *17*
Grilled Chicken Breast, Prosciutto, Fresh Mozzarella, Lettuce, Tomato, Pickled Onions, Saffron Aioli, Baguette
- RUEBEN OR CHERISE** *17*
Corned Beef (or Turkey), Swiss Cheese, Sauerkraut (or Slaw), Marbled Rye
- MAIN STREET CUBAN** *17*
Pulled Pork, Ham, Fontina, Pickles, Dijonnaise, Ciabatta

ENTREES

- HERB CRUSTED CHICKEN** *26*
Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Herb Butter
- PESTO PASTA PRIMAVERA** *24*
Roasted Peppers, Onions, Asparagus, Mushrooms, Lingiuni, Creamy Pesto Sauce
- 14 OZ. RIBEYE*** *40*
Garlic Mashed Potatoes, Grilled Asparagus, Herb Butter, Smoked Salt GF
- SESAME GLAZED SALMON** *32*
Sticky Rice, Edamame, Forest Mushrooms, Gochujang Glaze GF

SIDES *6*

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

HOUSE MADE DRESSINGS

Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar

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

www.bistroporch.com 540 253 2018