

DINNER

STARTERS

CAJUN FRIED ALLIGATOR 14
charred scallions, roasted peanuts, spicy remoulade

ESCARGOT 12
crimini mushrooms, garlic-herb butter

BURRATA 16
coppa, arugula, orange segments, baby heirloom tomatoes, cranberry gastrique

PORK BELLY TACOS 11
ballard farms pork belly, pickled vegetables, salsa borracha

CARTER COUNTRY BEEF TARTARE 16
egg yolk, sunchokes, capers, baguette

FRIED CALAMARI 14
spicy marinara

RAW BAR

OYSTERS ON THE HALF SHELL
A/Q

HALF OR FULL DOZEN

SHOOTERS 4
red, bloody mary, green

TUNA TARTARE 16
avocado, shiitakes, chili garlic sauce, wontons

SOUPS & SALADS

FRENCH ONION GRATIN 10

SOUP OF THE DAY 8

CAESAR 12
romaine heart, alici, crouton, parmigiano-reggiano

BISTRO FRISEE 14
poached yard egg, lardons, tomatoes, classic vinaigrette

ARUGULA 12
red onions, craisins, orange segments, golden beets, marcona almonds, lemon-poppysseed vinaigrette

CHOPPED 14
arugula, endive, raddichio, fresh mozzarella, artichoke hearts, nicoise olives, fennel, baby heirloom tomatoes, soppressata, lemon-oregano vinaigrette

MAIN COURSES

CROQUE MADAME	18
fried egg, prosciutto cotto, gruyere, mornay sauce, mixed green salad, classic vinaigrette	
MOULES FRITES	26
wild maine mussels, garlic-herb butter, house fries	
VEGETABLE POZOLE	17
hominy, chickpeas, carrots, crimini mushrooms, zucchini, guajillo broth, radish, cabbage, onion, cilantro-lime puree	
PORK ADOBO	27
coconut milk, soy sauce, rice vinegar, jasmine rice, pickled vegetables	
DUCK CONFIT	27
braised red cabbage, herbed spaetzle, lardons, orange gastrique	
MARY'S ROASTED HALF CHICKEN	24
garlic-herb butter, sauteed spinach, house french fries	
BISTRO MEATLOAF	22
tomato-olive & caper sauce, haricot vert, mashed potatoes	
STEAK FRITES	36
grilled 12 ounce ny strip, bernaise butter, house french fries,	
MONKFISH SALTIMBOCCA	28
sage & prosciutto wrapped, roasted butternut squash puree, bacon brussel sprouts	
GRILLED PORK CHOP	28
braised brussel sprouts, roasted butternut squash, cranberry gastrique	
VEAL MARSALA	30
roasted fingerling potatoes, sauteed greens, crimini mushrooms	
BISTRO BURGER	18
bacon, aged white cheddar, sambal aioli, house fries	
BEEF BOURGUIGNON	26
horseradish mashed potatoes, haricot vert, crimini mushrooms, pearl onions, bovine & swine lardons	
DUCK BANH MI	19

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19

bovine & swine duck sausage & pork pate, pickled vegetables, maggi aioli, house fries

SEARED SEA SCALLOPS

38

ginger-soy butter, spinach, oyster mushrooms, tobiko vinaigrette, crispy red onions

SIDES

House Cut French Fries

Sauteed Greens

Haricot Vert

Bistro Mac & Cheese

Horseradish Mashed Potatoes

Bacon Brussel Sprout