

Pairings Bistro Carryout Menu

Offered Monday 4-8, Tuesday - Thursday 11-8, Friday & Saturday 11-6pm
10% off bottles of wine with carryout purchase.

Starters

Cream of Crab Soup .13

local fresh cream, lump crab, dry sherry

Fried Mozzarella .11

pretzel crust, marinara sauce

∞ Cheese + Charcuterie .12

Gazpacho .11

avocado, crema

Brad's Beef Meatball Arancini .12

cajun mustard remoulade

Fried Oysters .13

sweet heat sauce

Lobster Mac + Cheese .14

Baja Tacos .14

2 flour tortillas, blackened rare ahi tuna, cilantro lime cole slaw, avocado puree, crema

Crab Dip .18

roasted red pepper + spring onions, roasted garlic, toasted baguette

Rosemary Truffle Frites .7

cumin aioli

From the Garden

Chopped Romaine Caesar .10

brioche crumble, fried capers, aged parmesan

∞ Golden Beets .11

Third Way Farm mixed greens, crumbled goat cheese, grapes, candied walnuts, honey lemon poppy seed vinaigrette

Watermelon & Arugula .12

Broom's Bloom feta, rosé vinaigrette, tajin

Caprese .12

local tomatoes, house mozzarella, fresh basil, balsamic reduction, smoked sea salt

Add chicken, tuna, shrimp ■ 10

Add Bistro Steak ■ 15

Desserts

Jose's Famous Cheesecake .8

New York style, graham cracker crust

Flourless Chocolate Cake .9

berries, fresh whipped cream

Sandwiches

served with frites or house side salad
Available Tuesday - Saturday 11am-3pm

Blackened Tuna BLT .16

garlic aioli

Dry Aged Beef Sliders .15

Brad's Farm beef, bacon, caramelized onions, Keyes creamery smoked cheddar, cumin aioli

Brad's Roast Beef .15

garlic horseradish cream, gruyere, tomato, red onion

Chicken Salad .14

honey Dijon mustard, walnuts, tomato, romaine

Beyond Garden Burger .14

bruschetta stuffed portabella cap, Third Way Farm mixed greens,

Flatbread Pizzas

Lump Crab .16

tomato confit, white sauce, house blend cheese

V Vegan Square .13

marinara, mushroom ragout, artichokes, roasted peppers & garlic, vegan mozzarella, balsamic reduction

"Amante de la Carne".14

spicy sausage, bacon, meatballs, marinara, house cheese blend

Entrées

Bistro Steak Au Poivre .29

black angus local beef, local summer vegetables, rosemary truffle frites

Chicken Madiera .26

wild mushrooms, herbed risotto, local summer vegetables

Ⓢ Shrimp & Grits .27

Keyes Creamery smoked cheddar, Crooked Creek chorizo sausage, chimichurri

Handmade Gnocchi .26

roasted tomatoes, mozzarella, fresh basil, shallots, garlic, white wine

Local Farm Raised Beef .54

summer vegetables, roasted garlic mashed potatoes

Ⓢ Seared Scallops .30

roasted bacon corn relish, black bean salsa

■■■Annotations■■■

∞ - May contain tree nuts V - Vegan

