

EVENING

kettle chips + dip \$10.00
caramelized onion dip, bacon, green onions

pepperoni flatbread \$11.00
basil, cheeses

margherita flatbread \$10.00
roasted tomatoes, basil + cheese

charcuterie board \$15.95
red gold cheddar, soft brie, applewood smoked gouda, cracker variety, plum chutney, dried figs, roasted cashews, dry Italian salami, prosciutto, and olives

grilled chicken + bacon quesadilla \$11.00
tomato salsa, avocado mash

classic chicken wings \$14.00
traditional buffalo or garlic chili lime + veggie sticks

skillet meatballs \$10.50
pomodoro sauce + garlic toast

loaded tot-chos \$10.00
tatertots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon

crispy brussel sprouts \$5.75/8.50
half or full order, lemon vinaigrette, parmesan + garlic aioli

caesar salad \$9.50
add chicken \$3.25

mediterranean grain bowl \$12
Quinoa + brown rice, baby kale, arugula, roasted tomatoes, parmesan cheese, lemon vinaigrette + add chicken \$3.25

BISTRO | BAR

CLASSICS WITH A TWIST

EVENING

the bistro burger \$13.00

*aged white cheddar, lettuce, tomato, onion, pickle + garlic aioli on a brioche bun, with fries or salad
beyond meat burger available*

b.r.t. \$11.50

applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast, with fries or salad

three-cheese grilled cheese + tomato soup \$11.00

*white cheddar, gruyere + parmesan on artisan bread
paired with classic tomato soup*

crab cake salad \$20

one jumbo lump crabcake made in house on a bed of fresh greens, garlic roasted tomatoes, cucumber, and red onion + choice of dressing

crab cake dinner \$28.00

two jumbo lump crabcakes made in house, fries or salad

fried raspberry cheese cake \$4.25

chocolate chunk brownie sundae \$6.00

warm dark chocolate chip cookie \$5.00

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