

Vegetarian

The Bistro

VEGETARIAN MENU | SPRING 2010

APPETIZERS

- ∞ **EDAMAME "GREEN GODDESS" HUMMUS**
With warm pita bread \$5
With crudité \$6
- ∞ **BRUSCHETTA**
Topped with feta + calamatas + parsley \$4
- ∞ **BABY PORTABELLAS**
With boursin cheese + Bac-Os \$5
- ∞ **PIMENTO CHEESE FRITTERS**
With tomato jalapeno jam + bread and butter pickles \$6
- ∞ **BUTTERMILK BATTERED ONION RINGS** \$6

SALADS

- ∞ **CHOPPED GRECIAN SALAD**
Garbanzos + feta + calamatas + radishes \$8
- ∞ **GRILLED ASPARAGUS, RADICCHIO, GOAT CHEESE, ARUGULA** \$8
- ∞ **HOUSE**
Mixed greens + tomato + cucumber + carrots + alfalfa sprouts + croutons \$3
- ∞ **CAESAR**
Romaine + croutons + calamata olives + asiago \$5

Dressings: Blue Cheese, Ranch, Feta Vinaigrette, Balsamic Vinaigrette, Russian, Caesar, Vidalia Onion

SAMMIES

Served with kosher pickle and gourmet kettle chips

- ∞ **GRILL BLACKENED TOFU**
Lettuce + tomato + kaiser roll \$8
- ∞ **HOMEMADE PIMENTO CHEESE**
Jalapenos + whole wheat \$4
- ∞ **CUCUMBER + BOURSIN CHEESE**
Red onion + spinach + marble rye \$6
- ∞ **GRILLED ASPARAGUS PANINI**
With white cheddar + pickles + onions \$6

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ENTREES

- ∞ **CAJUN STYLE RED BEANS + YELLOW RICE**
(vegan) \$7
- ∞ **GREEN CURRY**
With veggies + fresh basil + ginger + rice or pasta \$8
- ∞ **BOWL OF GOODNESS**
Vegetable medley + garlic + olive oil + tahini + rice \$8
- ∞ **ANGEL HAIR PASTA**
Tossed with oven roasted tomatoes + fresh basil + pecans + parmesan \$8
- ∞ **GRILLED TOFU**
Thai chili sauce + fried brussel sprouts \$8
- ∞ **VEGGIE PLATE**
Choice of 3 sides \$8

Sides: Fried Brussel Sprouts, Sugar Snap Peas, New Potato Salad with Sour Cream & Dill, Collard Greens, Grilled Asparagus, Butter Beans, Cup of Red Beans & Rice, Buttermilk Battered Onion Rings \$3

BRUNCH

Served 10am until 3pm Saturdays and Sundays

- ∞ **BREAKFAST SCRAMBLE**
Eggs or tofu + potatoes + cheese + scallions \$6
- ∞ **FRIED EGG AND CHEESE SANDWICH**
Wheat toast + choice of grits or potatoes \$5
- ∞ **EGGS FLORENTINE**
Sautéed spinach + tomato + poached eggs + béarnaise + english muffin with choice of grits or potatoes \$8
- ∞ **THREE EGG OMELETS**
Spinach and Feta + your choice of ingredients served with grits or potatoes \$8
- ∞ **FRENCH TOAST**
With scrambled eggs + choice of fruit, grits, or potatoes \$7
- ∞ **MUSHROOM MELT**
Sautéed mushrooms + wheat toast + scrambled eggs + swiss cheese \$7
- ∞ **POTATO AND ARTICHOKE FRITTATA**
Open faced omelet with asiago cheese and fresh fruit garnish \$8
- ∞ **THREE EGGS ANY STYLE**
With toast or biscuits, grits or potatoes \$4

Bloody Mary, Screwdriver or Mimosa \$2.50
Ask your server for our full wine and cocktail list.

If you do not see what you're looking for, just ask. Our food is prepared fresh and to order. We do not use meat stocks for seasoning. We are trans-fat and MSG free. Many items are gluten free.

Thanks for choosing The Bistro



CHEF OWNED RESTAURANT

DESSERT ANYONE? ASK YOUR SERVER!