

# Vegetarian

# The Bistro

VEGETARIAN MENU | SUMMER 2010

## APPETIZERS

- ✪ **EDAMAME "GREEN GODDESS" HUMMUS**  
With warm pita bread \$5  
With crudités \$6
- ✪ **BRUSCHETTA**  
Topped with feta + tomatoes + basil + red onion \$4
- ✪ **BABY PORTABELLAS**  
With boursin cheese + Bac-Os \$5
- ✪ **BLACK-EYED PEA FALAFELS**  
With cucumber dill tzatziki \$6
- ✪ **PIMIENTO CHEESE FRITTERS**  
With tomato jalapeno jam + bread and butter pickles \$6



## SALADS

- ✪ **HEIRLOOM TOMATO**  
With fresh basil + red onion + feta \$8
- ✪ **CEASAR SALAD**  
Fried okra croutons + shaved parmesan + calamata olives \$8
- ✪ **BLACKENED TOFU SALAD**  
Romaine + fresh corn salsa + tomatoes + Cruze Farm buttermilk ranch \$8
- ✪ **HOUSE**  
Tomatoes + cucumbers + carrots + alfalfa sprouts + croutons \$3

Dressings: Cruze Farm Buttermilk Ranch, Blue Cheese, Honey Dijon, Feta Vinaigrette, Balsamic Vinaigrette, Russian, Caesar

## SAMMIES

Served on thick cut sourdough, marble rye or whole wheat, with kosher pickle and gourmet kettle chips (fries or onion rings add \$2)

- ✪ **TEMPEH BACON BLT** \$8
- ✪ **AVOCADO + TEMPEH BACON + JACK CHEESE** \$9
- ✪ **FRIED GREEN TOMATO REUBEN**  
Swiss cheese + sauerkraut + russian dressing \$8

*Thanks for choosing The Bistro*

# Bistro

CHEF OWNED RESTAURANT

DESSERT ANYONE? ASK YOUR SERVER!

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## ENTREES

- ∞ **BBQ TEMPEH**  
With cornbread + housemade bread & butter pickles + cole slaw \$8
- ∞ **BOWL OF GOODNESS**  
Vegetable medley + garlic + olive oil + tahini + rice \$8
- ∞ **UPTOWN MAC & CHEESE** \$10
- ∞ **BLACK BEANS & BASMATI RICE** \$7  
Add blackened tofu \$10
- ∞ **GRILLED VEGGIE STACK**  
With seasonal veggies + balsamic marinade + blackened tofu \$8
- ∞ **BLACK-EYED PEA RISOTTO**  
With green tomato salsa \$8

**Sides:** Summer Squash Casserole, Sufferin' Succotash (creamed corn & green beans), Fried Okra, Granny's Potato Salad with Mustard & Fresh Dill, Zucchini with Stewed Tomatoes & Basil, Cup of Black Beans & Rice, Skillet Sauteed Green Beans, Vinaigrette Cole Slaw, Buttermilk Battered Onion Rings \$3

## BRUNCH

Served 10am until 3pm Saturdays and all day Sundays

- ∞ **VEGGIE THING**  
Sauteed veggies + scrambled eggs + cheese served on fried pita bread (vegan version available) \$7
- ∞ **FESTIVAL BISCUIT**  
Scrambled eggs + goat cheese + tomatoes + scallions served on our garlic cheddar biscuits \$7
- ∞ **BREAKFAST SCRAMBLE**  
Eggs or tofu + potatoes + cheese + scallions \$6
- ∞ **EGGS FLORENTINE**  
English muffin top with sauteed spinach + tomato + poached eggs + béarnaise with choice of grits or potatoes \$8
- ∞ **THREE EGG OMELETS**  
Jack cheese + avocado, mushroom + swiss or make your own \$8
- ∞ **FRENCH TOAST**  
With real maple syrup + 2 scrambled eggs \$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

**Sides:** Brunch Potatoes \$2, Cheese Grits \$2, Fresh Fruit \$3, Tempeh Bacon \$3

**Bloody Mary, Screwdriver or Mimosa \$3.50**

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.