

# BISTRO AT THE BIJOU

## STARTERS

**Flash Fried Brussels Sprouts — 10**  
Drizzled with balsamic glaze (vegan/gf)

**Spicy Red Bean Hummus — 8**  
Served with crudités, and pita (vegan/gf)

**Crab Rangoon Flatbread — 8**  
Topped with sweet chili glaze, and scallions

**Chips and Dips — 8**  
Sampler of hummus, pimento cheese, and olive dip

**White Truffle Fries — 8**  
Hand cut fries with truffle oil (vegan/gf)

**Crawfish Hush Puppies — 12**  
Served with smoky jalapeno aioli

**Housemade Pork Rinds — 6**  
Ask for Miss Lil's hot sauce!

## SALADS

**House — small 4.95 large 7.95**  
Seasonal greens with carrots, tomatoes, croutons, cucumbers, and sprouts (vegan)  
\* Add chicken \$6 or salmon \$12.

**Chef's Salad — 12**  
Seasonal greens, boiled eggs, cheese, tomatoes, turkey, ham, and pepperoncini (gf)

**Shaved Brussels Sprouts Salad — 10**  
Tossed with greens, bacon, red onion, pumpkin seeds, and parmesan in vinaigrette (gf)

**Roasted Beet Salad — 8**  
With mixed greens, goat cheese, pumpkin seeds, carrots, and red onion (gf)

**Salad of the Day — MP**  
Check our chalkboard for details!

*Cruze Farm Buttermilk, Blue Cheese, Honey Dijon, Russian, Balsamic Vinaigrette, Caesar (gf)*

## PROTEIN PLATES

Served with cup of soup or house salad, and choice of side (gf)

**8oz Chop Steak — 12**

**Herbed Chicken — 14**

**Bourbon Glazed Pork Loin — 14**

**Grilled Salmon with Honey and Dijon — 18**

**Veggie Plate (choice of three) — 10**

**VEGGIE SIDES WILL BE UPDATED DAILY,  
PLEASE ASK YOUR SERVER FOR DETAILS!**

## BISTRO CHEESE OMELETTE

Three farm eggs, with your choice of cheddar, and a side of fresh fruit (gf) — 10

## SOUP AND SANDWICH COMBOS

**Soup and Sandwich Combo — 10**

Enjoy a cup of our homemade soup with any of the following served on your choice of toasted whole wheat, marble rye or sourdough

**Sandwich Only — 6.50**

Baked Ham, Turkey, Jalapeno Pimento Cheese, Chicken Salad, BLT, or Cream Cheese and Green Olive

*Soup comes first unless you request otherwise. Add cheese for \$2.*

## ★ DELI ★

Served with kettle chips and pickle

**Turkey Bacon Club — 10**

Turkey, bacon, cheddar, pesto mayo, lettuce, and tomato on rye

**Baked Ham Panini — 10**

On ciabatta with fig jam, and sharp cheddar

**Roasted Beet Reuben — 10**

On rye with swiss, cheese, sauerkraut, and Russian dressing

**Sandwich of the Day — MP**

Check our chalkboard for details!

## HOPPIN' JOHN

Our seasonal specialty is back!

Rice, blackeyed peas, and collard greens, topped with sweet and spicy chow chow. (vegan/gf) — 10



## GOURMET HAMBURGERS, CHICKEN SANDWICHES, AND VEGGIE BURGERS

**The Basic — 10**

*(choice of black angus hamburger, blackened chicken or veggie burger)*  
Served on fresh roll with lettuce, tomato, and choice of chips or cole slaw

### ADD SIGNATURE TOPPINGS:

**Bourbon Glazed with Fig Jam and Goat Cheese — 12**

**Buffalo and Blue Cheese — 10**

**Fire on the Mountain — 10**

With house made pimento cheese, and chow-chow

**Patty Melt on Rye — 12**

Topped with caramelized onions, and swiss

**Cubano — 12**

Served on ciabatta with baked ham, pickles, mustard, and swiss

*Cheeses: Jalapeno Pimento, Swiss, Gorgonzola, Cheddar & American*

*\* Gluten-free buns \$2.*

*\* Share a basket of home cut fries for \$4.*

# BISTRO AT THE BIJOU



## GLASS <sup>OR</sup> BOTTLE WINES

### RED

- Bogle Petite Syrah — 8/32
- Los Carderos Malbec — 7/28
- Smoking Loon Pinot Noir — 7/28
- Grayson Cellars Cabernet — 8/32
- Klinker Brick Red Blend — 8/32
- Noble Vines 181 Merlot — 8/32
- Dry Creek Zinfandel — 9/36
- Jolee Rose — 8/32

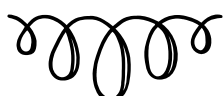
### WHITE

- Walnut Crest Chardonnay — 6
- Gnarly Head Pinot Grigio — 7/28
- Vilacetinho Vino Verde — 7/28
- Kim Crawford Chardonnay — 10/38
- Kim Crawford Sauvignon Blanc — 10/38
- Veuve Devienne (bubbly) — 7/28
- House Prosecco — 5/16
- Frexinet Cava Split — 9

## \* PACKAGED BEER \*

- Bud & Bud light
- Miller High Life
- Miller Lite
- Coors Lite
- Yeungling
- Blue Moon
- Shiner Boch
- Ciders
- Hard Seltzers
- Pilsner Urquell
- Bell's Two Hearted Ale
- Guinness Stout
- PBR
- Stella Artois
- Lagunitas IPA
- Highland Black Mocha Stout
- Dog's Head Sea Quench Ale

**LOCAL DRAFT BEERS ON TAP!**  
PRICES AND SELECTION VARY.



**TO-GO COCKTAIL QUARTS  
ARE NOW AVAILABLE!**

## ★ DAY DRINKS ★

Available everyday 10am - 3pm

- MORNING MULE — 6**  
Vodka, orange juice, ginger beer, lime
- CABANA BOY — 6**  
Malibu, Campari, pineapple
- CHAMPAGNE AND JUICE OF CHOICE — 4**
- BLOODY MARY — 6**  
With heirloom tomato juice
- MICHELADA — 4**  
Dox Exquis lager with tomato juice
- CRANBERRY PIMMS CUP — 6**  
Pimm's #1 Liquor, fresh cucumber, seasonal fruit, club soda
- APEROL SPRITZ — 6**  
Soda and orange
- ICED COFFEE WITH BAILEY'S IRISH CREAM — 8**  
Shaken

## CLASSIC COCKTAILS — 10

- RUSTY NAIL**  
Drambuie and Dewars
- FRENCH 75**  
Hendricks gin, lemon, St Germaine, Champagne
- GINGER ROGERS**  
Local gin, ginger syrup, lemon
- MANHATTAN**  
Markers Mark, Sweet Vermouth, cherry
- OLD FASHIONED**  
George Dickle Rye, Orange Bitters sugar topped with soda
- CONTESSA**  
Aperol, dry vermouth, gin
- SAZERAC**  
Bullit Rye, Absinthe, sugar, Bitters
- MOSCOW MULE**  
Tito's vodka, fresh ginger, limes, ginger beer

## SEASONAL COCKTAILS — 10

- CRANBERRY PIMMS CUP**  
Pimm's #1 Liquor, fresh cucumber, seasonal fruit, club soda
- HOT TODDY**  
Wild Turkey honey, hot tea, cinnamon stick, orange slice
- DARK & STORMY**  
Golsing's dark rum, ginger beer, lime
- UPTOWN APPLE MARTINI**  
Splash of Midori, Ciroc Apple Vodka
- ROSEMARY BLOOD ORANGE FIZZ**  
With loca gin, rosemary syrup
- MISS LIL**  
Butterscotch Schnapps, Bailey's Irish Cream
- SALTED CARAMEL WHITE RUSSIAN**  
Old Smoky Salted Caramel Whiskey, Kahlua, cream
- CRANBERRY GINGER CIDER COCKTAIL**  
Fresh fruit and spiced rum
- HARVEST MULE**  
Apple vodka, cider, limes, ginger
- BLOOD ORANGE COSMOPOLITAN**  
Hangar One Mandarin Orange Vodka