

← **STARTERS** →

Goat Cheese Mousse — 12
Topped with house made fig jam and flatbread (v)

Creamy Kale Artichoke Dip — 10
Served with warm pita bread (v)

Housemade Pork Rinds — 6
Served with Miss Lil's hot sauce (gf)

Seasonal Hummus — 8
Served with fresh veggies and pita (vegan)

Kielbasa Bites* — 12
Served with crackers and pimento cheese

~ **SALADS** ~

House — 7.95
Chopped romaine with cucumber, carrots, tomatoes and croutons (vegan)

Caesar — 7.95
Crisp romaine with parmesan & croutons (v)

Chef Salad — 14
Romaine lettuce with ham, turkey, bacon, blue cheese, cucumber, tomatoes and red onion (gf)

Autumn Chicken Salad — 14
Diced grilled chicken over mixed greens with dried cranberries, goat cheese, pumpkin seeds and carrots (gf)

Add a protein to any salad
Tofu or chicken (gf) — 6
shrimp (gf) — 8
Grilled salmon (gf) — 12

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

~ **VEGAN** ~

Hoppin' John — 10
Our seasonal specialty is back!
Rice, black eyed peas, and collard greens, topped with sweet and spicy chow chow. (gf)

Roasted Beet Salad — 12
Shaved kale with pumpkin seeds, red onions, dried cranberries and roasted beets with balsamic vinaigrette (gf)

Warm Brussels Sprouts Salad — 12
With kale, red onions, balsamic vinegar and pumpkin seeds (gf)

Crispy Tofu Scampi — 12
Chili crisp tossed with pasta, olive oil and garlic

Red Bean Veggie Burger — 10
Enjoy on a kaiser roll with lettuce, tomato or add to any entree or house salad!

Crispy Brussels Sprouts — 10
A Bistro favorite! Flash fried and topped with a drizzle of balsamic vinegar reduction (gf)

Krunchy Kale Hummus Wrap — 10
Pickled red onions, carrots and pumpkin seeds

**ANGUS BURGERS,
CHICKEN SANDWICHES,
AND VEGGIE BURGERS**

The Basic* — 12
(choice of hand-pattied hamburger, grilled chicken or veggie burger)
Served on fresh roll with choice of chips, cole slaw or fruit

ADD SIGNATURE TOPPINGS + 4

Fig Jam and Goat Cheese
Charbroiled with Canadian steak seasoning

Fire on the Mountain
With chow chow and pimento cheese

Buffalo Black + Blue Cheese
Cajun seasoning, hot sauce and blue cheese crumbles

Patty Melt
Caramelized onions and Swiss on rye

Ole Smokey Burger
Smoked cheddar, bacon and bbq sauce

Cheeses: Pimento, Swiss, Blue Cheese, Smoked Cheddar, and American \$2

** Substitute home cut fries for \$2, onion rings for \$4.*

ENTRÉES

Steak Frites — 28
14 oz. Ribeye, gorgonzola butter and fries (gf)

Ginger Glazed Salmon — 24
Grilled with orange ginger glaze, crispy brussels sprouts, candied yams

Diva Chicken — 16
Grilled chicken breast topped with Black Forest ham and Swiss in dijon cream sauce with rice and steamed broccoli (gf)

Bourbon Brined Pork Chops — 16
With spiced apples, black eyed peas and collard greens (gf)

8 oz. Chop Steak* — 16
With your choice of two sides

Orecchiette with Shaved Brussels Sprouts — 14
In brown butter with bacon and parmesan

SIDES — 4.25

Crispy Fried Brussels Sprouts	Rita's Cole Slaw — vinaigrette
Spiced Apples	Garlicy Braised Broccoli
Slow Braised Collard Greens	Candied Yams
Roasted Beets in Balsamic Vinegar	Black Eyed Peas

Veggie Plate — 12
Includes any three sides (gf)

All side vegetables are locally sourced and are v/gf

Add a protein! Veggie Burger (gf) — 6 | Tofu or chicken (gf) — 6 | Shrimp (gf) — 8 | Grilled salmon (gf) — 12

FALL 2024

LUNCH PLATES

Served 10-4 daily

Soup and Sandwich Combo — 12

Enjoy a cup of our homemade soup with any of the following served on your choice of wheat, marble rye or sourdough
Ham | Turkey | Jalapeno Pimento Cheese | Chicken Salad | BLT

Sandwich Only — 8

Served on your choice of bread choose from ham, turkey, jalapeno pimento cheese, chicken salad or BLT

Chicken Salad Plate — 10

Served with fruit and cottage cheese (gf)

Bistro Cheese Omelette — 12

Three farm eggs, with your choice of cheese, and a side of fresh fruit (v/gf)

★ DELI ★

Served with choice of kettle chips, cole slaw or fruit

Ham & Turkey Smoked Cheddar Melt — 12

On a soft sub roll with a side of ranch dressing

Reuben on Rye — 14

Served with corned beef or turkey on thick cut rye toast with sauerkraut and Swiss cheese plus a side of Russian dressing

Bistro Club — 12

Ham, turkey and bacon on toasted sorudough with mayo, lettuce and tomato

Krunchy Kale Hummus Wrap — 10

Pickled red onions, carrots and pumpkin seeds (v)

SATURDAY BRUNCH

Served from 10-3 • Entrées are served with our freshly baked biscuits, butter and blackberry jam on request

Steak and Eggs — 28

14 oz. Ribeye with three farm eggs any style served with cheesy brunch potatoes or cheese grits (gf)

Chicken Fried Steak with Pepper Gravy — 16

Three eggs any style with brunch potatoes or cheese grits

Happy Hen Eggs — 2 for 7 or 3 for 9

Fresh from our local farmers with choice of grits, brunch potatoes or fresh fruit (v/gf)

Red Flannel Hash topped with Poached Eggs — 14

Our roasted beets are tossed with cheesy brunch potatoes and topped with poached eggs and scallions (v/gf)

Fried Egg Sandwich — 12

On grilled sourdough with cheese, served with cheesy brunch potatoes or cheese grits
Add ham, bacon or soy sausage — **2.75**

Grilled Ham & Cheese — 14

Served on raisin bread with maple syrup

Brunch Burger topped with Fried Egg* — 16

Served open-faced on English muffin with cheddar cheese, bacon and grits or potatoes

Eggs Benedict — 16

Served on English muffin with grilled ham, tomato, hollandaise with grits or potatoes

A LA CARTE — 3.25

Andouille Sausage, Soy Sausage, Applewood Smoked Bacon, Biscuits with Vegetarian Gravy, Toasted English Muffin, Fresh Fruit

Proudly Brewing



GLASS ^{OR} BOTTLE WINES

RED

Old Vines Zinfandel — 10/32

Trivento Reserve Maximum Red Blend — 7/24

Unrated Cabernet Sauvignon — 12/38

Milton Park Shiraz — 10/32

Los Carderos Malbec — 8/28

Noble Vines 181 Merlot — 8/28

Smoking Loon Pinot Noir — 8/28

WHITE

Bonterra Estate Chardonnay — 12/38

Sea Glass Pinot Grigio — 8/28

Bonterra 2022 Sauvignon Blanc — 9/32

Vilacentinho Vino Verde — 8/28

House Chardonnay — 7/21

House Prosecco — 8

Rose: Bonterro California — 8/28

Substitutions may be made due to supply issues.

★ DAY DRINKS ★

Available everyday 10am - 3pm

STRAWBERRY BELINI — 8

Strawberry puree with prosecco

MORNING MULE — 6

Vodka, orange juice, ginger beer, lime

PALOMA — 6

Grapefruit juice with tequila

MIMOSA ON THE ROCKS — 6

BLOODY MARY — 6

With tomato juice

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



View our complete
cocktail and liquor list!

BEER

Bud & Bud Light

Miller High Life

Miller Lite

Coors Light

Yuengling

Blue Moon

Shiner Bock

Ciders

Hard Seltzers

Pilsner Urquell

Guinness Stout

PBR

Stella Artois

Lagunitas IPA

Highland Oatmeal Porter

Dog's Head Sea Quench Ale

Sweetwater 420

Seasonal Selection