

CELEBRATE FOOD
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BISTRO
 ...OFF BROAD...

Starters

OYSTERS* | MKT

raw or cooked | ask server for daily oyster selection

PIMENTO CHEESE | 10

bacon marmalade | buttermilk crackers | baguette

 **FRIED CHICKEN SKINS | 8**

fresno hot sauce

FRENCH ONION SOUP | 13

garlic crostini | gruyere

 **FRIED CALAMARI | 12**

rosemary honey

SMOKED SALMON TOAST | 10

pickled onion | fried capers | dill | country sourdough

BRASSICA CAESAR SALAD | 13

anchovies | parmesan | croutons

 **WEDGE | 14**

iceberg | heirloom tomatoes | house bacon | chives | blue cheese | ranch

 **BEET SALAD | 14**

jamon serrano | whipped ricotta | pecan brittle | fennel

ADD: CHICKEN 6 | SHRIMP 9 |

Main

GRILLED CHEESE & TOMATO BISQUE | 14


fontina | cheddar | luna sourdough

BISTRO BURGER* | 15

hunter cattle | caramelized onions | boursin cheese

BUFFALO FRIED CHICKEN SANDWICH | 14

springer mountain farm | asher blue cheese | house pickles

 **SHRIMP & GRITS | 19**

sunseed & candy roaster romesco | tomato | mushrooms

CHICKEN SALAD SANDWICH | 13

hunter cattle | dill | celery | onion | independent bakery sourdough

 **FISH & CHIPS | 16**

icelandic cod | tartar | house cut fries

CAPICOLA SANDWICH | 16

focaccia | stracciatella | tomato | onion | basil pistachio pesto

 **STEAK FRITES | 22**

6oz tri-tip | house cut fries | maître d'hôtel butter

CUBAN SANDWICH | 15

smoked pork | city ham | gruyere | dijonnaise | pickles