

SOUPS

CLAM CHOWDER	\$8
CHICKEN NOODLE SOUP	\$8
CHILI BOWL	\$9
cheddar, sour cream, onion, scallion	

APPETIZERS

BISTRO WINGS	6 for \$14 12 for \$26
Cured & hand-breaded. Served with ranch. choice of: classic buffalo, spicy korean, bourbon bbq, calabrian hot honey	
WARM PRETZEL BITES	\$12
graton gold beer cheese, honey mustard dip	
SHRIMP COCKTAIL	\$16
lemon vinaigrette, atomic cocktail sauce	
SPINACH ARTICHOKE DIP	\$14
garlic parmesan crumbs, tortilla chips	
CRAB RANGOONS	\$16
scallion cream cheese, sweet chili sauce	
CHILI CHEESE DISCO FRIES	\$14
sour cream, cheddar, scallion, jalapeño	
FIVE-ACRE CRUDITÉ	\$12
farm fresh veggies, hummus, rye breadcrumbs	

SALADS

add grilled chicken +\$8 add steak* +\$10 add shrimp +\$12	
LITTLE CAESAR	\$14
baby kale & romaine hearts, parmesan, garlic butter croutons, classic caesar dressing	
FRIED CHICKEN CHOP	\$18
romaine, radicchio, cherry tomatoes, avocado, pickled red onions, bacon, hard-cooked eggs, ranch dressing	
COBBLE GOBBLE	\$18
roasted turkey, granny smith apples, bacon, point reyes blue cheese, celery, candied pecans, dried cranberries, blue cheese dressing	
MIZUNA STEAK SALAD	\$22
soy-marinated flat iron, napa cabbage, mixed greens, watermelon radish, edamame, pickled cucumbers, ginger, carrot miso dressing	
GREEKISH	\$16
romaine, tomato, cucumber, red onion, radish, chick peas, pepperoncini, kalamata olives, feta, garlic pita croutons, greek vinaigrette	
TACO ‘BOUT IT	\$18
seasoned ground beef, pico de gallo, guacamole, cilantro lime creama, tortilla chips, cheddar, iceberg, cabbage, chipotle vinaigrette	
BOHEMIAN BOWL	\$18
turmeric quinoa, roasted sweet potato, avocado, spinach, pickled onion, chick peas, red cabbage, cucumber, cashews, tahini dressing <i>vegan, gluten-free & free of seed oils</i>	

BURGERS & SANDWICHES

Served with kennebec fries, potato chips, side salad, or bistro slaw. add bacon +\$4 add fried egg* +\$4 add avocado +\$5			
CALIFORNIA CLASSIC	single \$17 double \$22	SONOMA HOT CHICKEN	\$19
cheeseburger, lettuce, tomato, griddled onions, new school american cheese, secret sauce, brioche bun		spicy buttermilk-fried rocky chicken, house spice blend, shredded lettuce, hot honey mustard, brioche bun	
BISTRO BLT	\$17	SPICY TUNACADO	\$18
crispy hobb's bacon, chilled iceberg, marinated hot house tomatoes, malt vinegar aioli, toasted white bread		albacore tuna salad, avocado, tomatoes, iceberg, red wine vinaigrette, jalapeño herb pesto, toasted multi-grain bread	
VEGGIE SANDO	\$17	IT'S GIVING THANKS	\$19
avocado, roasted peppers, tomatoes, red onions, cucumber, spinach, carrot, pepperoncini, herb cheese, hummus, birdseed bread		roasted turkey breast, sage stuffing, cranberry-onion jam, herb mayo, brown gravy, griddled multi-grain bread	
REUBEN MELT	\$18	FILET-OH FISH	\$19
slow-cooked corned beef, sauerkraut, swiss cheese, russian dressing, griddled marble rye		breaded local rock cod, giardiniera remoulade, new school american cheese, toasted brioche bun	

SIGNATURES		CLASSICS	
PACIFIC SALMON*	\$32	ROASTED CHICKEN	\$29
warm fingerling potato salad, green beans, charred red onions, olive tapenade		slow-roasted mary's chicken, seasonal vegetables, macaroni & cheese, chicken jus	
BRAISED SHORT RIB	\$34	FISH & CHIPS	\$28
red wine-braised short rib, whipped potatoes, horseradish cream, roasted root vegetables		hand-battered alaskan cod, crispy french fries, tartar sauce, bistro slaw, lemon & malt vinegar	
VEGETABLE TARTLET	\$19	BISTRO 101 STEAK FRITES*	\$36
ratatouille vegetables, flaky pastry, fire-roasted tomato sauce, petite mixed greens		12 oz. new york strip steak, garlic & herb bone marrow butter, crispy french fries	

ALL-DAY BREAKFAST

AVOCADO TOAST*	\$14	CROISSANT BREAKFAST SANDO*	\$16
birdseed bread, mashed avocado, heirloom radishes, pickled red onions, sunny-side-up egg, lemon vinaigrette		scrambled eggs, pit-smoked ham, cheddar, chipotle aioli, toasted croissant	
SMOKED SALMON BAGEL*	\$18	BUILD YOUR OWN OMELET*	\$19
whipped cream cheese, tomatoes, capers, shaved red onions, toasted everything bagel		choose three: cheddar, pepper jack, mozzarella, mushrooms, spinach, peppers, onions, bacon, ham, sausage, and choice of toast	
PANCAKES 101	short stack \$12 tall stack \$14	BISTRO BREAKFAST*	\$21
buttermilk, good butter, vermont maple syrup		two large cooked eggs any style, breakfast potatoes choice of: toast; bacon or sausage links	

B-SIDES

POTATO CHIPS \$5	BISTRO SLAW \$6	ONE EGG* \$4
onion dip		
BREAKFAST POTATOES \$9	SIDE SALAD \$8	HALF AVOCADO \$5
KENNEBEC FRIES \$9	MASHED POTATOES \$8	BACON (2) \$5
sea salt	MACARONI & CHEESE \$10	MAPLE SAUSAGE LINKS (2) \$6
add cheese +\$2	ASPARAGUS \$12	SEASONAL FRUIT \$8
add truffle parmesan +\$3		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASES OF CERTAIN MEDICAL CONDITIONS.