



“We celebrate dining traditions and the classic arts of culinary, music and photography”

LUNCH MENU

11:00 AM - 2:00 PM
Wednesday through Saturday

Bistro Baguette 6
Freshly Heated to Order

SOUPS

Soup of the Day 10
Homemade Recipe Selections
French Onion 12
Onions, Beef Stock, Beer, Cheese Crostini

Crock Accompanied by Petite Croissant

Gaspacho of the Day 10
Chef's Chilled Soup Selection
Bistro Duet 18
Choice Soup et Bistro Greens

SALADS

Accompanied by Petite Croissant

Bistro Greens 12
Side House Greens add Chicken 6
Field et Fruit 14
*Greens, Berries, Almonds, Brie Cheese
Raspberry Vinaigrette*
Waldorf et Chicken 16
*Romaine, Walnut, Celery, Apple, Raisin
Creamy Cider Dressing*
Charcuterie et Chef 18
*Meats, Cheeses, Roasted Vegetables, Grapes
Balsamic Vinaigrette*

Bistro Caesar 12
Side Classic Caesar add Chicken 6
Pear et Praline 14
*Greens, Baked Pear, Pralines, Blue Cheese
Champagne Vinaigrette*
Nicoise et Albacore 16
*Greens, Potato, Olive, Tomato, Egg, Bean
Champagne Vinaigrette*
Salmon et Greens 18
*Lox, Capers, Dill, Cucumber, Tomato, Egg
Champagne Vinaigrette*

SANDWICHES

All Served Warm with Bistro Greens

Turkey et Brie 14
Turkey, Brie, Pralines, Cranberry Relish
Chicken Salad 14
Walnut, Celery, Apple, Raisin, Mayo
Bistro Club Sub 15
Turkey, Ham, Bacon, Lettuce, Tomato, Mayo
French Dip Bourguignon 16
Roast Beef, Onions, Gruyere, Bourguignon Jus

Croque Monsieur 14
Ham & Gruyere Cheese, Dijonnaise
Ratatouille et Boursin 14
Roasted Vegetables, Herb Cheese
Tuna et Tomato Melt 15
Bistro Tuna Salad, Tomato, Gruyere
Philly Steak Duxelle 16
Roast Beef, Mushroom, Onion, Roquefort

DESSERTS

Bistro Beignets 8
Baked et Dusted French Doughnuts
Chocolate Mousse 8
Dark Chocolate, Ladyfinger, Chantilly Cream
Caramel Bread Pudding 10
Egg Custard, Brioche, Raisins, Pralines
Creme Brulee 10
Sugar Encrusted Vanilla Custard

Profiteroles 8
Chantilly Cream Puffs, Chocolate Sauce
Poached Apple Compote 8
Wine Poached Apple, Praline Crunch, Raisins
Chocolate Fondue 10
Ladyfingers & Fresh Berries
Charlotte Sundae 10
Frozen Bavaois, Ladyfingers, Berries, Coulis

A Standard 20% Gratuity Is Added On To All Bistro Checks

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.