BISTRO Cheese Plate

Artisan Cheeses
served with dried fruit and spiced honey
~ two cheeses 13  ~ three cheeses 17  ~ five cheeses 23
St. André ~ cow’s milk, soft
Bucheron ~ goat’s milk, semi soft
Cane Creek Creamery ~ cow’s milk, semi firm
Point Reyes Blue ~ cow’s milk, firm
Ossau Iraty ~ sheep’s milk, firm

SHARED Plates

Almond Fried Brie 12
red pepper jelly, estate-raised micro greens, toast points

Wood Oven Flatbread 11
fig jam, caramelized onion, goat cheese, arugula

Arancini 9
Italian rice fritters with fontina, parmesan, house-made
tomato sauce, parsley

Crispy Calamari 11
dill pickle remoulade, castelvetrano olives, celery, lemon zest

Estate Raised Pork Belly 14
winter squash puree, pickled butternut squash, chicharones,
charred pearl onion

Estate Raised Beef Carpaccio* 13
arugula, avocado, shaved red onion, sweet pepper vinaigrette

Soup & Salad

French Onion Soup 9 9°
melted Gruyère and provolone

Soup du Jour 8

Estate-Raised Winter Greens 10
local apples, walnuts, celery, golden raisins, mustard vinaigrette

Roasted Beets 11
roasted beets, orange whipped goat cheese, dried cranberries,
blood orange vinaigrette

Caesar Salad* 9
romaine, estate raised green leaf lettuce,
Parmigiano Reggiano, croutons
Add Salmon 12  Add Chicken 7

SANDWICHES & Entrées

Bistro Burger*
estate-raised Angus beef and green leaf lettuce, bacon, tomato,
onion, cheddar, served with french fries

Cider Brined Turkey Sandwich 17
provolone, estate raised lettuce, cranberry mustard, house-baked
cranberry pecan bread, served with truffle parmesan chips

Pecan Chicken Salad 16
tender chicken blended with sweet honey-jalapeño dressing,
grapes and toasted pecans, served over crisp romaine and arugula

Bistro Ham & Cheese 16°
ham, fontina cheese and a soft boiled estate-raised egg
served on a toasted croissant with truffle parmesan chips

Winter Risotto 17
mushrooms, chestnut, Parmegiano Reggiano, estate micro greens

Estate Raised Beef Tenderloin Sandwich 19°
caramelized onion, roasted peppers, Lusty Monk aioli,
toasted baguette with truffle parmesan chips

House Made Garganelli 17
winter mushrooms, herb roasted cabbage, herb butter, parmesan

Sorrell’s Creek Mountain Trout 21
Swiss chard, winter squash, Benton’s bacon, shrimp scampi butter

Estate Raised Beef Bolognese 19°
house made pappardelle, Parmigiano reggiano

Wood Oven SPECIALTIES

Wood Fired Chicken Breast 18
farro risotto, mushrooms, brown butter jus

Oven Fired Flat Iron Steak* 24
potato puree, estate raised greens, bacon, bordelaise

Prosciutto Pizza 16
kale pesto, roasted butternut squash, mozzarella

Winter Mushroom Pizza 15
melted leeks, fresh mozzarella, garlic oil, parmesan

Sausage & Pepper Pizza 16
house-made sausage, ricotta, tomato sauce, peppadew pepper

*These items can be cooked to requested temperature, but consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illnesses.