

Bistro Blanc

SOUPS

SWEET POTATO
MAPLE FOAM + CANDY WALNUTS 8

SOUP OF THE MOMENT
MARKET PRICE

STARTERS

PETITE GREENS
LEMON BALSAMIC VINAIGRETTE + GARLIC RUBBED
CIABATTA CROSTINI~ 6

'SIGNATURE CAESAR SALAD
BABY ROMAINE + ROASTED GARLIC ANCHOVY
DRESSING + PARMESAN CRISP~ 8

MAINE LOBSTER SALAD
GRILLED ENDIVES + BLACK GRAPES +
AMERICAINE AIOLI 14

CANDY STRIPE BEET SALAD
HUMBOLDT FOG CHEESE + SHREDDED ASPARAGUS
SALAD + TRUFFLE HERB VINAIGRETTE~ 7

GRILLED BRIE

CROSTINIS + TRUFFLE HONEY + CRACKED PEPPER & APPLE SALAD + MACHE 12

ENTREES

PEPPER TURKEY
HOUSE BAKED CROISSANT + ONION SPROUTS + TOMATO +
BRIE + GRANNY SMITH APPLE~9

MUSHROOM GRILLED FLATBREAD
BALSAMIC CARAMELIZED SHALLOTS + GRUYERE
+ TRUFFLE CHIVE AIOLI~ 11

BLACK ANGUS HAMBURGER
CARAMELIZED SHALLOTS + GRUYERE + BRIOCHE BUN +
BLACK PEPPERCORN AIOLI~ 14

PROSCIUTTO GRILLED FLATBREAD
ROASTED PLUM TOMATO + BANANA PEPPERS +
BABY ARUGULA + FONTINA + BALSAMIC REDUCTION 11

LAMB BURGER
CRUMBLLED FETA + BRIOCHE BUN + HOUSE FRITES + BLACK
PEPPERCORN AIOLI 16

SEARED SCALLOPS
UTTERNUT SQUASH RISOTTO + PISTACHIO + PARMIGIANO
REGGIANO + TRUFFLE OIL + FRESH SAGE~15

ARCTIC CHAR

ROASTED SPAGHETTI SQUASH + APPLE & FENNEL SALAD + SLOW REDUCED CIDER BUTTER SAUCE~ 15

BRUNCH

QUICHE DU JOUR

FRESH FRUIT + PETITE SALAD~ 9

GRILLED PORTOBELLO

SPINACH + CRISP POTATO + POACHED EGG
+ TRUFFLE HOLLANDAISE~ 9

BELGIUM STYLE WAFFLE

BERRY COMPOTE + VANILLA CHANTILLY CREME~ 9

BELLINI FRENCH TOAST

FRUIT COMPOTE + HONEY BUTTER
+ DARK AMBER MAPLE SYRUP~ 9

BLACK FOREST HAM & CHEDDAR OMELET

PETITE SALAD + FRESH FRUIT~ 9

CRAB CAKE BENEDICT

BABY SPINACH + ENGLISH MUFFIN + POACHED EGG + HOLLANDAISE 10

STEAK & EGGS

SOUS VIDE FLANK STEAK + POTATO
+ POACHED EGG + TRUFFLE HOLLANDAISE~ 15

SPICED DUCK LEG CONFIT

POACHED EGG + BABY SPINACH + POTATO HASH
+ TRUFFLE HOLLANDAISE~ 14

MUSHROOM OMELET

CARAMELIZED SHALLOT + PARMIGIANO CHEESE
+ SALAD + FRESH FRUIT~ 9

EGG BENEDICT

HOUSE MADE BREAKFAST SAUSAGE + POACHED EGG
+ HOLLANDAISE + ENGLISH MUFFIN~ 9

A LA CARTE ~ 3 EACH

TWO EGGS ANY STYLE, MAPLE PEPPER BACON, TOASTED BRIOCHE, SAUTEED SPINACH, HOUSE SAUSAGE, BISTRO FRIES

BRUNCH COCKTAILS

BISTRO MARY

PEPPER INFUSED VODKA + BISTRO MARY MIX
GARNISHED WITH STEAMED SHRIMP
12

KIR

DRY WHITE WINE + CREME DE CASSIS
9

BELLINI

CHAMPAGNE + PEACH SCHNAPPS + ORANGE JUICE
9

HOT APPLE PIE

TUACA + CIDER + CINNAMON SUGAR RIM
9

TEQUILLA SUNRISE

PATRON SILVER + ORANGE JUICE + GRENADINE
9

BISTRO COCKTAIL

CHAMPAGNE + GRAND MARNIER + POMEGRANATE JUICE
10