

FOR THE TABLE

OLIVE TAPENADE	\$13
<i>Niçoise Olives- French Olives- Oven-Dried Tomatoes- Capers- Garlic- Basil- Thyme- EVOO- Crostini (Veg, GFO)</i>	
SHRIMP BRUSCHETTA	\$16
<i>Shrimp- Garlic- Onion- Red Pepper- Parmesan- Parsley- Crsotini (GFO)</i>	
DEVILED EGGS	\$12
<i>Farm Fresh Eggs- Mayonnaise- Dijon - Olive Tapendade (GF, DF)</i>	
FRITURE DE CALMAR	\$15
<i>Crsipy Calamari- Asparagus- Avocado Puree (GF)</i>	
PARISIAN BELL PEPPERS	\$12
<i>Roasted Red Bell Peppers- Capers- Garlic Butter- Crostini (GFO)</i>	
POUTINE AU POIVRE	\$14
<i>Fries- White Cheddar Curd- Au Poivre (GF)</i>	

CHARCUTERIE

Assorted meats and cheeses served with accoutrements and Sourdough (GFO+\$.4)



Cheeses:

*Burrata
Brie
Fontina
Manchego
Pecorino Cream
Point Reyes Blue*

Choose 2- \$21
Choose 3- \$26
Choose 4- \$32
Choose 5- \$39
Choose 6- \$44
Choose 7- \$49
Choose 8- \$55
Choose 9- \$60
Choose 10- \$64
Choose 11- \$70

Meats:

*Bourbon Bacon Salami
Capicola
Guanciale
Prosciutto
Soppressata*



SOUP & SALAD

LYONNAISE SALAD	\$14
<i>Greens- Crispy Bacon- Egg- Housemade Croutons- Warm Bacon Vinaigrette (GFO, DF)</i>	
BISTRO 36 SALAD	\$15
<i>Mixed greens- Soppressata- Capicola- Fontina- Dijon Vinaigrette (GF)</i>	
FRENCH POTATO SALAD	\$9
<i>Potatoes- Lemon- Dijon- Shallot- Herbs- Green Beans (GF, DF)</i>	

LEEK & POTATO SOUP

French Leek- Potato- Chives (GF, Veg,)

CHOWDER DU JOUR

Cheese Soup- Ask you server about today's Selection of ingredients (GF)



Cup \$7
Bowl \$10

SIDES

Grilled Chicken	\$9
Grilled Shrimp	\$9
Ham Steak	\$10
Wild Caught Salmon*	\$12
Steak*	\$11

Items marked with (*) may contain raw or undercooked components. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREE

CHICKEN MUSHROOM FRICASSÉE	\$23
<i>Chicken- Mushroom- Cream- Rice Pilaf- Balsamic Asparagus (GF)</i>	
BISTRO BURGER*	\$19
<i>Brie- A1 Aioli- Arugula- Carmelized Onions- Frites (GFO)</i>	
BOURSIN-STUFFED CHICKEN	\$26
<i>Herbed Cheese- Prosciutto- Potatoes- Green Beans (GF)</i>	
STEAK FRITES*	\$30
<i>N.Y. Strip Steak- Brandy Peppercorn- Herb Butter- Fries (GF)</i>	
SALMON MEUNIÈRE*	\$31
<i>Wild Caught Salmon- Brown Butter- Rice Pilaf- Asparagus (GF)</i>	
SHRIMP PROVENÇAL	\$26
<i>Shrimp- Shallots- Garlic- Wine Pan Sauce- Rice Pilaf (GF)</i>	
WILD MUSHROOM BOLGONESE	\$23
<i>Egg Pappardelle- Mushroom Sauce- Crème Fraîche (GFO, Veg)</i>	
PASTA BOLOGNESE	\$24
<i>Prosciutto- Beef- Pork- Tomato- Passata- Herbs- Parmesan (GFO)</i>	
HAM STEAK MADEIRA	\$22
<i>Ham Steak- Madeira Sauce- Carrot Medley- Potato Purée (GF)</i>	
SALMON NIÇOISE*	\$28
<i>Wild Caught Salmon- Cherry Tomatoes- Boiled Egg- Olives- Greens- Green Beans- Potatoes- Vinaigrette (GF, DF)</i>	

ACCOUTREMENTS

Balsamic Asparagus	\$7
Carrot Vichy	\$6
French Fries	\$6
Green Beans	\$7
Potato Purée	\$8
Rice Pilaf	\$6

*GF= Gluten Free, Veg= Vegetarian
GFO= Gluten Free Option (+\$.4)
V= Vegan , DF= Dairy Free*

