

LOCALLY-SOURCED
AMERICAN BISTRO

BISTRO

101

MODERN TASTE,
CLASSIC COMFORT

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

iceberg, pickled red onions, cherry tomatoes, 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 radishes, edamame, pickled cucumbers, ginger, carrot miso dressing

- GREEKISH

\$16

romaine, tomatoes, cucumber, red onions, radishes, chick peas, pepperoncini, kalamata olives, feta, garlic pita croutons, greek vinaigrette
- TACO 'BOUT IT

\$18

seasoned ground beef, pico de gallo, guacamole, cilantro lime crema, tortilla chips, cheddar, iceberg, cabbage, chipotle vinaigrette
- BOHEMIAN BOWL

\$18

turmeric quinoa, roasted sweet potato, avocado, spinach, pickled onions, chick peas, red cabbage, cucumber, cashews, tahini dressing

vegan, gluten-free & free of seed oils

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

cheeseburger, lettuce, tomatoes, griddled onions, new school american cheese, secret sauce, brioche bun
- BISTRO BLT

\$17

crispy hobb's bacon, chilled iceberg, marinated hot house tomatoes, malt vinegar aioli, toasted white bread
- VEGGIE SANDO

\$17

avocado, roasted peppers, tomatoes, red onions, cucumber, spinach, carrot, pepperoncini, herb cheese, hummus, birdseed bread
- REUBEN MELT

\$18

slow-cooked corned beef, sauerkraut, swiss cheese, russian dressing, griddled marble rye
- SONOMA HOT CHICKEN

\$19

spicy buttermilk-fried rocky chicken, house spice blend, shredded lettuce, hot honey mustard, brioche bun
- SPICY TUNACADO

\$18

albacore tuna salad, avocado, tomatoes, iceberg, red wine vinaigrette, jalapeño herb pesto, toasted multi-grain bread
- IT'S GIVING THANKS

\$19

roasted turkey breast, sage stuffing, cranberry-onion jam, herb mayo, brown gravy, griddled multi-grain bread
- FILET-OH FISH

\$19

breaded local rock cod, giardiniera remoulade, new school american cheese, toasted brioche bun

SIGNATURES

CLASSICS

STEAK & FRIES*

\$42

12 oz. certified angus strip steak, shallot butter, kennebec potato fries, peppercorn aioli

STICKY SALMON BOWL*

\$32

miso-glazed pacific salmon, scallions, cucumber, radish, edamame, furikake, steamed rice

ROASTED CHICKEN

\$29

slow-roasted rocky chicken, lemon butter, seasonal vegetables, mac & cheese, chicken gravy

GLAZED MEATLOAF

\$28

mom's recipe, ketchup glaze, buttered peas & onions, mashed potatoes, brown gravy

FISH & CHIPS

\$28

hand-battered local rock cod, crispy french fries, giardiniera remoulade, bistro slaw, lemon & malt vinegar

SPICY SHRIMP & GRITS

\$28

white cheddar anson mills grits, gulf shrimp, andouille sauce, bell peppers, spicy tomato bisque, scallions

our classic chicken pot pie
is baked to order and prepared with love.
it may take a little while, but we promise
it's worth the wait!

CHICKEN POT PIE

\$26

slow-roasted chicken, green peas, carrots, onions, herb gravy, salt & pepper pie crust, salad bouquet, house vinaigrette

SIDES

POTATO CHIPS & DIP \$5

CRISPY HASH BROWNS \$7

KENNEBEC FRIES \$8

sea salt
add cheese +\$2
add truffle parmesan +\$3

WHITE CHEDDAR GRITS \$5

MAC & CHEESE \$8

MASHED POTATOES \$7

BROCCOLI & CHEESE \$8

STEAMED RICE \$5

ONE EGG* \$4

HALF AVOCADO \$5

BACON (2) \$6

SIDE SALAD \$6

BISTRO SLAW \$5

ALL-DAY BREAKFAST

proudly served with farm-fresh petaluma eggs

SMOKED SALMON BAGEL*

\$18

toasted everything bagel, whipped cream cheese, tomatoes, capers, shaved red onions

AVOCADO TOAST

\$14

birdseed bread, mashed avocado, heirloom radishes, pickled red onions, sunflower seeds, lemon vinaigrette

PANCAKES 101

short \$12 | tall \$14

buttermilk pancakes, fresh berries, maple syrup – or –
poppyseed, blueberry compote, lemon curd +\$4

BREAKFAST SANDO*

\$16

scrambled eggs, canadian bacon, new school american cheese, english muffin, spicy ketchup

BUILD YOUR OWN OMELET*

\$19

choose three: cheddar, pepper jack, mozzarella, mushrooms, spinach, peppers, onions, bacon, ham, sausage, and choice of toast

BISTRO BREAKFAST*

\$19

two large cooked eggs any style, bacon or maple sausage links, crispy hash browns, choice of toast

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