

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, red onions, cherry tomatoes, bacon, avocado, 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	SONOMA HOT CHICKEN	\$19
cheeseburger, lettuce, tomatoes, griddled onions, new school american cheese, secret sauce, brioche bun		spicy buttermilk-fried rocky chicken, house spice blend, shredded lettuce, hot honey mustard, brioche bun	
BISTRO BLT	\$17	SPICY TUNACADO	\$18
crispy hobb's bacon, chilled iceberg, marinated hot house tomatoes, malt vinegar aioli, toasted white bread		albacore tuna salad, avocado, tomatoes, iceberg, red wine vinaigrette, jalapeño herb pesto, toasted multi-grain bread	
VEGGIE SANDO	\$17	IT'S GIVING THANKS	\$19
avocado, roasted peppers, tomatoes, red onions, cucumber, spinach, carrot, pepperoncini, herb cheese, hummus, birdseed bread		roasted turkey breast, sage stuffing, cranberry-onion jam, herb mayo, brown gravy, griddled multi-grain bread	
REUBEN MELT	\$18	FILET-OH FISH	\$19
slow-cooked corned beef, sauerkraut, swiss cheese, russian dressing, griddled marble rye		breaded local rock cod, giardiniera remoulade, new school american cheese, toasted brioche bun	

SIGNATURES

CLASSICS

STEAK & FRIES* 12 oz. certified angus strip steak, shallot butter, kennebec potato fries, peppercorn aioli	\$42	GLAZED MEATLOAF mom's recipe, ketchup glaze, buttered peas & onions, mashed potatoes, brown gravy	\$28
STICKY SALMON BOWL* miso-glazed pacific salmon, scallions, cucumber, radish, edamame, furikake, steamed rice	\$32	FISH & CHIPS hand-battered local rock cod, crispy french fries, giardiniera remoulade, bistro slaw, lemon & malt vinegar	\$28
ROASTED CHICKEN slow-roasted rocky chicken, lemon butter, seasonal vegetables, mac & cheese, chicken gravy	\$29	SPICY SHRIMP & GRITS white cheddar anson mills grits, gulf shrimp, andouille sausage, bell peppers, spicy tomato bisque, scallions	\$28
<i>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!</i>		CHICKEN POT PIE slow-roasted chicken, green peas, carrot, onions, herb gravy, salt & pepper pie crust, salad bouquet, house vinaigrette	\$26

SIDES

POTATO CHIPS & DIP \$5	WHITE CHEDDAR GRITS \$5	ONE EGG* \$4
CRISPY HASH BROWNS \$7	MAC & CHEESE \$8	HALF AVOCADO \$5
KENNEBEC FRIES \$8 sea salt add cheese +\$2 add truffle parmesan +\$3	MASHED POTATOES \$7	BACON (2) \$6
	BROCCOLI & CHEESE \$8	SIDE SALAD \$6
	STEAMED RICE \$5	BISTRO SLAW \$5

ALL-DAY BREAKFAST

proudly served with farm-fresh petaluma eggs			
SMOKED SALMON BAGEL* toasted everything bagel, whipped cream cheese, tomatoes, capers, shaved red onions	\$18	BREAKFAST SANDO* scrambled eggs, canadian bacon, new school american cheese, english muffin, spicy ketchup	\$16
AVOCADO TOAST birdseed bread, mashed avocado, heirloom radishes, pickled red onions, sunflower seeds, lemon vinaigrette	\$14	BUILD YOUR OWN OMELET* choose three: cheddar, pepper jack, mozzarella, mushrooms, spinach, peppers, onions, bacon, ham, sausage, and choice of toast	\$19
PANCAKES 101 buttermilk pancakes, fresh berries, maple syrup – or – poppyseed, blueberry compote, lemon curd +\$4	short \$12 tall \$14	BISTRO BREAKFAST* two large cooked eggs any style, bacon or maple sausage links, crispy hash browns, choice of toast	\$19

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