



Mixed Berry Bellini - House Made Sorbet, Brut, Orange Twist 15
Bistro Mimosa 14 Breakfast Bloody Mary - Prawns & Bacon 18
Chesapeake Eggs Benedict - Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes 21
Fried Chicken & Buttermilk Waffle - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream 19

Chefs' Specialties

Steak & Eggs - Two Eggs Over Easy, Flat Iron (4oz), Heirloom Tomato Salsa, Fennel, Bordelaise Sauce, Country Potatoes 27
Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 19
Smoked Salmon Eggs Benedict - Two Poached Eggs, Wild Arugula, Capers, Meyer Lemon Hollandaise, Hash Browns 20
Buttermilk Pancakes - Bananas, Fresh Mixed Berries, Maple Syrup 15 *Chicken Apple Sausage 4 or Applewood Smoked Bacon 4*
Brioche French Toast - Bananas, Fresh Mixed Berries, Maple Syrup 17 *Chicken Apple Sausage 4 or Applewood Smoked Bacon 4*
Fresh Dungeness Crab Skillet - Two Scrambled Eggs, Potatoes, Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 27
Bistro Omelet - Spinach, Fontina Cheese, Grilled Asparagus, Tomato, Avocado, Country Potatoes 18
Add One - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage, Smoked Salmon 4
Chilaquiles - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco 19
Add - 4 oz Flat Iron Steak 13

Small Plates & Salads

Buttermilk Battered Calamari - Fennel, Red Onion, Chipotle-Cilantro-Lime Aioli 17
Roasted Beet Salad - Wild Arugula, Fresh Mozzarella, Apple Cider Vinaigrette, Red Onion, Pumpkin Seeds, Basil Oil 17
Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 22/33
Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18
Add - Grilled Chicken 9 Grilled Prawns 12 Beer Battered Prawns 12 Scallops 14 Fresh Dungeness Crab Meat 15
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing 18/23
Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/25

Entrees

Fish 'n' Chips - Napa Smith Pilsner Beer Batter, Coleslaw, Tartar Sauce, French Fries 25
Bistro Cheese Burger - Painted Hill Grass Fed, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 38

Kids Brunch (12 and under)

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hashbrowns 12
Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns, Fruit 12
Mac 'n' Cheese - White Cheddar, Vella Dry Jack, English Peas 12

Sides 8

*Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
*Seasonal Fruit *Chicken Apple Sausage *Country Potatoes

Our house-made focaccia bread is available upon request