

The BISTRO

at LES BOURGEOIS VINEYARDS

APPETIZERS

Meat & Cheese Board \$15
Selection of cured meats & cheeses with crackers, fruit, microgreens, pickled vegetables, jam & mustard (GFO)

Brie Flatbread \$10
Warm brie, poached cranberries, granny smith apples, walnuts, fresh berries & Jeunette Rouge honey syrup (V)

Gorgonzola Cheese Dip \$10
Warm, creamy Gorgonzola cheese dip served with hot pretzels & vegetables (V)

SOUPS

Tomato Bisque \$4/cup \$6/bowl
Served with parmesan cheese (V, GFO)

Loaded Baked Potato Soup \$4/cup \$6/bowl
Creamy potato soup with smoked cheddar, bacon, scallions & topped with sour cream

SALADS

Spinach Salad \$10
Fresh strawberries, almonds, bleu cheese, pickled red onions & rosemary balsamic reduction (V)

Caesar Salad \$10
Fresh cut romaine, red onions, croutons, parmesan cheese, soft boiled egg* & house made dressing (GFO)
Add: Grilled chicken \$5, grilled shrimp \$8

ENTRÉES

Croque Madame \$14
Pit smoked ham & Swiss cheese on rye bread with two over easy eggs* & mornay sauce, served with home fries

Mussels & Linguine \$16
Green shell mussels with garlic, shallots, fine herbs & lemon butter white wine sauce, served with garlic parmesan tartines

Pesto Chicken Sandwich \$14
Grilled chicken strips in microgreen pesto, spinach, artichokes, cream cheese & roasted red peppers on a pretzel bun, served with home fries **contains nuts

Lox & Bagels \$14
Scottish cold smoked salmon, capers, greens, marinated artichoke hearts, lemon thyme cream cheese & a toasted bagel

French Dip Sandwich \$15
Shaved roast beef, onions, mushrooms & Swiss cheese on a hoagie bun with horseradish aioli & au jus, served with home fries

Crab Eggs Benedict \$14
Two poached eggs, crab, peppers, arugula & hollandaise sauce served with sautéed spinach, mushrooms & onion

French Toast Sandwich \$13
Turkey, apples & Swiss cheese between two slices of French toast served with apple honey syrup & fresh berries

Prime Rib \$32
Smoked prime rib, mashed potatoes, horseradish aioli, sautéed spinach, mushrooms, onion red eye gravy & homemade dinner roll

Veggie Bowl \$13
Tomato curry pinto beans, avocado, cucumber, sesame slaw & pickled vegetables served over jasmine rice (V, Vegan, GF)
Add: Grilled chicken \$5, grilled shrimp \$8

Frittata \$13
Spinach, mushroom, onion, garlic & parsley smothered in mornay sauce served with bacon (VO, GF)

Please, no separate checks for parties larger than six & a 20% gratuity is applied to parties of six or more.
(V) - Vegetarian, (VO) - Vegetarian option available by request, (GF) - Gluten free, (GFO) - Gluten free option available by request
*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.