

# BISTRO EUROPA

## APPETIZERS

<b>Bread &amp; Butter</b>	9
Assorted breads with butter & sea salt	
<b>Deviled Eggs Du Jour</b>	9
<b>GF- Roasted Shallot &amp; Gorgonzola Dip</b>	12
served warm with crostini and accoutrements Suggested Pairing: Chardonnay/Riesling	
<b>Casino Fried Calamari</b>	15
Fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow, aioli Suggested Pairing: Élevage Blanc/Cab Franc/Rosé	
<b>GF- Steamed Mussels</b>	21
PEI mussels steamed in Élevage Blanc with chorizo and cherry tomatoes. Finished with crème fraiche, herbs and house made boudad Suggested Pairing: Riesling/Élevage Blanc/Chardonnay/Rosé/Sweet Vermouth	
<b>Albondigas</b>	16
Lamb meatballs, smoked paprika tomato sauce served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	
<b>GF- Pomme Frites</b>	11
Truffled fries, parmesan snow, chopped herbs, ketchup, aioli Suggested Pairing: What doesn't go with truffle fries!	
<b>GF- Pimento Cheese Dip</b>	12
Cheddar, pimentos, cayenne served with crostini Suggested Pairing: Riesling/Élevage Rouge/Chardonnay	
<b>Twice Baked Goat Cheese Souffle</b>	14
Pears, mixed greens dressed in fig vinaigrette, prosciutto, almond crumble, balsamic glaze Suggested Pairing: Rosé/Élevage Blanc/Chardonnay	
<b>GF- Charcuterie Board</b>	26
Chef curated selection of meats and cheeses, accoutrements served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	

## SALADS

<b>Burrata</b>	14
Cashew romesco, grilled house bread, fried brussel sprouts, balsamic glaze, toasted pumpkin seeds Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	
<b>GF- Black &amp; White Garlic Caesar</b>	13/7
Romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brownish color to the dressing) Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	
<b>GF- Goat Cheese &amp; Beet Salad</b>	15
Field greens, roasted beets, shallots, candied walnuts, goat cheese, honey balsamic Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé	
<b>Add Chicken</b>	8
<b>Add Shrimp</b>	9
<b>*Add Salmon</b>	14
<b>*Add Filet</b>	16

## SANDWICHES

Served with French fries & ketchup  
Available until 2PM

<b>Tuscan Pork</b>	19
Citrus, herbs, vinegar, mozzarella cheese, served on a brioche bun Suggested Pairing: Chardonnay/Cab Franc/Élevage Select	
<b>Salmon Cake</b>	19
Bacon, lettuce tomato, garlic aioli, served on a brioche bun Suggested Pairing: Riesling/Chardonnay/Élevage Blanc	
<b>Yankee Baguette</b>	19
Turkey, brie, arugula, golden raisins, cranberry mayo Suggested Pairing: Riesling/Chardonnay/Élevage Blanc	

# STONE BAKED FLATBREADS

Available until 2PM

<b>Fig and Goat Cheese Flatbread</b>	16	<b>Italiano Flatbread</b>	16
Caramelized onions, fig spread, goat cheese, arugula, balsamic glaze		Chef curated selection of meats, mozzarella cheese, tomato sauce, basil	
Suggested Pairing: Riesling/Chardonnay/Cab Franc/Petit Verdot Reserve		Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot Reserve	

## ENTRÉES

<b>GF- *Roasted Salmon</b>	26	<b>Braised Lamb</b>	32
Jasmine rice, béarnaise, seasonal vegetable		Bone-In Braised Lamb, Polenta, roasted carrots, cauliflower, pickled apples, Basque glaze, pan reduction	
Suggested Pairing: Rosé/Chardonnay		Suggested Pairing: Cab Franc/Élevage Rouge	
<b>Coq Au Vin</b>	24	<b>GF- Shrimp (6) and Polenta</b>	26
Duo of Élevage Select braised leg of chicken & cherry glazed pork belly with roasted mushroom, pearl onions and lardons tossed in pappardelle pasta and pan jus		Shrimp, cheesy polenta, bacon lardons, fried Brussel's sprouts, roasted tomatoes, beef jus	
Suggested Pairing: Élevage Select/Cabernet Franc		Suggested Pairing: Chardonnay/Riesling	
<b>GF- Crab Stuffed Haddock</b>	29	<b>Piccola Pappardelle Pasta</b>	19
cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil		Roasted mushrooms, roasted broccoli, parmesan cream	
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc		Suggested Pairing: Chardonnay/Riesling/Cab Franc	
<b>Porcini Mushrooms &amp; Cheese Stuffed Raviolis</b>	26	<b>Add Chicken</b>	8
Beef Ragu, demi-glace		<b>Add Shrimp</b>	9
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		<b>*Add Salmon</b>	14
<b>Pan Seared Scallops (4)</b>	29	<b>*Add Filet</b>	16
Served over herbed and bacon Tuscan bean purée			
Suggested Pairing: Rosé/Chardonnay/Élevage Blanc			

## STEAKS & CHOPS

Choose one side listed right (no upcharge) and one sauce

Suggested Pairing: Any Rayson Red!

GF- Rosemary & Honey Glazed 1/2 Roasted Chicken	24
GF- *16 oz. Beef Ribeye	49
GF- *6oz. Beef Filet	40
GF- *8oz. Beef Filet	45
GF- *8 oz. Pork Ribeye	24

Choice of Sauce: Red Wine Reduction Sauce, Gorgonzola Demi, Sauce Béarnaise, Bacon Jus, Brown Butter Emulsion

## A LA CARTÉ SIDES

<b>Polenta</b>	6
<b>Potato Gratin</b>	7
<b>Jasmine rice</b>	6
<b>Baby Rainbow Carrots- honey glaze</b>	7
<b>Roasted Mushroom Medley</b>	7
<b>Creamed Spinach</b>	9

\* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.