



BISTRO EUROPA

APPETIZERS

Bread & Butter	9	GF- Pomme Frites	11
assorted breads with sea salt Vermont butter		truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli	
Dill Pickle Deviled Eggs	9	<i>Suggested Pairing: What doesn't go with truffle fries!</i>	
deviled eggs topped with fried dill pickle and buttermilk ranch			
GF- Roasted Shallot & Gorgonzola Dip	12	GF- Pimento Cheese Dip	12
served warm with crostini and accoutrements		cheddar, pimentos, cayenne served with crostini	
<i>Suggested Pairing: Chardonnay/Riesling</i>		<i>Suggested Pairing: Riesling/Élevage Rouge/Chardonnay</i>	
Casino Fried Calamari	15	Twice Baked Goat Cheese Souffle	14
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow		granny smith apples, mixed greens dressed in fig vinaigrette, prosciutto, almond crumble, balsamic glaze	
<i>Suggested Pairing: Élevage Blanc/Cab Franc/Rosé</i>		<i>Suggested Pairing: Rosé/Élevage Blanc/Chardonnay</i>	
GF- Steamed Mussels	21	GF- Charcuterie Board	26
PEI mussels steamed in Élevage Blanc with chorizo & cherry tomatoes, finished with crème fraiche & herbs, served with baguette		Chef curated selection of meats and cheeses, accoutrements, served with crostini	
<i>Suggested Pairing: Riesling/Élevage Blanc/Chardonnay/Rosé/Sweet Vermouth</i>		<i>Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve</i>	
Albondigas	16		
lamb meatballs, smoked paprika tomato sauce			
<i>Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve</i>			

SALADS

Burrata	14	GF- Black & White Garlic Caesar	13/7
cashew romesco, grilled house bread, fried brussels sprouts, balsamic glaze, pepitas		romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brownish color to the dressing)	
<i>Suggested Pairing: Élevage Blanc/Chardonnay/Riesling</i>		<i>Suggested Pairing: Élevage Blanc/Chardonnay/Riesling</i>	
GF- Goat Cheese & Beet Salad	15	Add Chicken	8
field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic		Add Shrimp	9
<i>Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé</i>		*Add Salmon	14
		*Add Filet	16
		Add Scallops (4)	20

STONE BAKED FLATBREADS

Available until 2PM

Fig and Goat Cheese Flatbread	16	Italiano Flatbread	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

GF- *Roasted Salmon	26	Braised Lamb	32
jasmine rice, béarnaise, seasonal vegetables		bone-in braised lamb, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction	
Suggested Pairing: Rosé/Chardonnay		Suggested Pairing: Cab Franc/Élevage Rouge	
Coq Au Vin	24	GF- Shrimp (6) and Polenta	26
duo of Élevage Select braised chicken & seared pork belly, roasted mushrooms, pearl onions, and lardons tossed in pappardelle pasta & pan jus		shrimp, cheesed polenta, brussels sprouts, roasted tomatoes, bacon jus	
Suggested Pairing: Élevage Select/Cabernet Franc		Suggested Pairing: Chardonnay/Riesling	
GF- Crab Stuffed Haddock	29	Pan Seared Scallops (4)	29
cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil		served over herbed and Tuscan bean purée, bacon jam, brussels sprouts & roasted tomatoes	
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc		Suggested Pairing: Rosé/Chardonnay/Élevage Blanc	
Porcini Mushrooms & Cheese Stuffed Raviolis	26	Piccola Pappardelle Pasta	19
beef ragu, bone marrow mire poix, truffle oil, smoked ricotta, demi-glaze		roasted mushrooms, broccoli, black garlic parmesan cream	
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		Suggested Pairing: Chardonnay/Riesling/Cab Franc	
		Add Chicken	8
		Add Shrimp	9
		*Add Salmon	14
		*Add Filet	16
		Add Scallops (4)	20

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:

Demi Glace, Lemon Pepper Beurre Blanc, Sauce Béarnaise, Bacon Jus, Red Wine Reduction, Brown Butter Emulsion

A LA CARTÉ SIDES

Polenta	6
Potato Gratin	7
Jasmine rice	6
Honey Glazed Baby Rainbow Carrots	7
Roasted Mushroom Medley	7
Creamed Spinach	9
Brussels Sprouts	7

* 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.