

BISTRO to go

catering • café • community

SPRING | SUMMER 2026

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All Things Breakfast

- BISTRO BREAKFAST SANDWICH**\$12
 Locally baked toasted English muffin, 2-cage-free fried eggs, melted sharp cheddar cheese, and your choice of peppered bacon or sausage.
- YOGURT PARFAIT**\$6
 Yogurt parfait with granola & berries
- GREEK YOGURT**\$3.50
 Ciobani | assorted flavors

Everyday Vintage

- NEW ORLEANS CHICKEN, SHRIMP & CRAB GUMBO**\$21
 Served with rice & corn muffin
- BISTRO PEPPER STEAK**\$21
 Sautéed beef, bell peppers and onions, in a spicy sweet sauce. Served with rice.

Artisan Pick-Up Individual Boxes

- FRUIT & CHEESE CHARCUTERIE BOX** \$12
MEZZE DISPLAY: CRAFTED MEDITERRANEAN BOX \$12
SPINACH DIP & BRUSCHETTA WITH CROSTINI BOX \$10



visit our website

Chef Daily Soups

Handcrafted & delicious!

12 oz \$7
 served with crackers
 - add a roll or cornbread for \$2 -

Fresh Seasonal Sides

- SEASONAL FRUIT SALAD** (vegan)
CUCUMBER TOMATO SALAD (vegan)
SPRING PASTA SALAD (veg)
POTATO SALAD (veg)
BROCCOLI BACON CRANBERRY SALAD
CORN & TOMATO SALAD (vegan)

Add-on's
 \$5 each

DESSERTS

- BAR COOKIES**\$4.25
GOURMET COOKIES\$2.50
CANNOLI\$5.00
BROWNIES\$5.00

SOUTHERN CLUB KAISER \$12

Carved smoked turkey, pepper jack cheese, bacon, candied jalapeños, smoky chipotle aioli, leaf lettuce, on an onion brioche kaiser roll

CRANBERRY ALMOND CHICKEN SALAD CROISSANT \$11.50

Plum tomato, leaf lettuce, on a croissant (nuts)

THE PRIME RIB SANDWICH \$14

Shaved roast beef, white cheddar cheese, plum tomato, leaf lettuce, horseradish cream, on a French baguette

LEMON CAPRESE BAGUETTE \$11

Lemon preserve vinaigrette, fresh buffalo mozzarella, plum tomatoes, micro greens, on a French baguette (veg)

CHICKEN CHEDDAR WRAP \$12

Grilled chicken, shredded cheddar, romaine, plum tomato, ranch, in a wheat tortilla wrap

GRILLED VEGGIE BAGUETTE \$11

Zucchini, yellow squash, red and green peppers, roasted tomato, leaf lettuce, red pepper, hummus, balsamic vinaigrette, on a French baguette

CLASSIC TURKEY CIABATTA \$11

Carved smoked turkey, provolone cheese, plum tomato, leaf lettuce, mayonnaise, Dijon mustard, on a ciabatta roll

BUFFALO CHICKEN WRAP \$12

Buffalo chicken, pico de gallo, shredded cheddar, chopped romaine, in a wheat tortilla wrap, with ranch

RETRO FRENCH SUITE CROISSANT \$11.50

Brown sugar baked ham, Swiss, plum tomatoes, leaf lettuce, honey mustard, on a croissant

- all dressings served on the side -

Hot Sandwiches

SMOKY GRILLED CHEESE \$10

Sharp cheddar, smoked gouda, chipotle aioli on French bread
- add Mariah Farms Bacon for \$3 -

CORNED BEEF REUBEN \$15

Baby Swiss, sauerkraut, thousand island on grilled soft wheat

Seasonal Salads

BISTRO CAESAR SALAD \$10

Romaine ribbons, shaved parmesan cheese, heirloom cherry tomatoes, asiago cheese croutons, Caesar dressing (pescatarian)

ASIAN WONTON SALAD \$13

Romaine ribbons, shredded cabbage, crispy wontons, cucumber, edamame, toasted almonds, carrots, sesame ginger vinaigrette (veg)

LITTLE GEM ROMAINE SALAD \$13

Romaine ribbons, crumbled bacon, cherry tomatoes, hard boiled eggs, crumbled gorgonzola, honey mustard dressing (GF)

add carved grilled chicken \$4
grilled salmon \$6
carved steak \$8

BISTRO POWER BOWL \$13

Shredded kale, chopped romaine, quinoa, cilantro, scallions, avocado, tomato, cucumber, chickpeas, dried cranberries, sunflower seeds, balsamic vinaigrette (GF/vegan)

STRAWBERRY SUGARED PECAN SALAD \$13

Romaine ribbons, strawberries, sugared pecans, feta crumbles, raspberry walnut vinaigrette (GF/veg)

ARTISAN SIMPLE SALAD \$8

Romaine ribbons, spring greens, plum tomatoes, cucumbers, balsamic vinaigrette or buttermilk ranch upon request (GF | vegan)

BISTRO *to go* CAFE BEVERAGES

hot or iced basics

add house-made syrup \$.50 | ask about our seasonal syrups!
substitute almond or oat milk \$1.00

	12 oz	16 oz
Drip Nicholas Blend Coffee.....	\$3.00	\$3.75
Espresso	single \$3.50	double \$5.50
Cappuccino	\$4.00	\$4.75
Americano	\$3.50	\$4.50
Macchiato	\$5.00	
Latte	\$4.50	\$5.50
Mocha Latte	\$5.50	\$6.50
Hot Cocoa	\$4.00	\$5.00
Matcha Latte	\$5.50	\$6.50

bottled beverages

Calypso Lemonade	\$5.00
Vintage Sodas locally bottled	\$3.50
Harney & Sons Iced Teas.....	\$5.00
Coke & Pepsi Products.....	\$4.50
Bottled Water	\$3.25

BISTRO *specialty beverages*

EXTRAVAGANT LATTES, MOCKTAILS & REFRESHERS

iced teas \$6



Black & Gold Tea

Our twist on an Arnold Palmer. Black oolong tea with house made lemonade. Garnished with lemon.



Strawberry Kiwi Iced Tea

A simple combination that's anything but simple. Garnished with dried kiwi.

spritzer \$7



Strawberry Orange Mango Fizz

Crushed strawberries with mango purée. Topped with orange juice and lemon-lime soda. Garnished with a strawberry mango pick.

agua fresca \$7



Blueberry Basil Agua Fresca

Crushed blueberries with muddled basil. Topped with lemon-lime soda. Garnished with basil and blueberries.



Pineapple Coconut Agua Fresca

Crushed pineapple with coconut milk and pineapple juice. Garnished with toasted coconut flakes.

iced latte \$7



Black & Gold Latte

Caramel latte with mocha and yellow cream drizzle

specialty latte \$7



Cherry Oatmilk Latte

Cherry-infused oatmilk with a shot of espresso. Topped with whipped cream and a cherry.