



Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and local purveyors, where possible.

CHEESE & CHARCUTERIE BOARDS

Served with flatbread crackers, marinated olives, & house jam

Soft Cheese — Boursin, Goat Cheese, Brie, Grapes, Figs, Strawberry **22**

Hard Cheese — Swiss, Sharp Cheddar, Gouda, Marcona Almonds **20**

Euro — Italy Gorgonzola, Spain Manchego, France Brie, Honeycomb **28**

Cheese & Charcuterie — Prosciutto, Sopprasatta, Salami, Cheddar, Gorgonzola, Boursin, Mustard Caviar **30**

SHAREABLES & SMALL PLATES

Chef's Daily Grilled Flatbread **Priced Daily**

Grilled Asparagus **11**

Manchego dressing, pancetta crisps

Mediterranean Couscous Salad **12**

Israeli couscous, tomatoes, olives, fresh oregano, pine nuts

Bistro Crab Cakes **21**

Seared lump crab cakes, poblano remoulade, micro greens

SOUP & SALAD

White Gazpacho **9**

Seedless cucumbers, white grapes, almonds, crusty bread, EVOO

Thai Crunch **14**

Bibb lettuce, shaved cabbage, cucumbers, carrot curls, radish, crushed cashews, prawn cracklings, chili ginger dressing

Citrus Fruit Salad **14**

Sliced oranges and grapefruit, chevre, almonds, lemon honey vinaigrette, garden greens

Side Salad **9**

Garden greens, cucumber, tomato, radish, choice of dressing

Add:

Chicken **6** **Crab Cake** **12** **Salmon** **8**

BISTRO

Seared Day Boat Sea Scallops **27**

Tropical fruit salad, mango vin, gemma nera

Grilled Petite Filet Mignon **30**

Bistro potato cake, umami butter

Shrimp & Grits **26**

Roasted corn, burst tomatoes, cotija cheese, cilantro

SANDWICHES

Grilled Salmon Sandwich **19**

Shoots, miso chive mayo, kimchi, wheat bun

Bistro Burger **18**

Two seared angus patties, caramelized onions, white cheddar, aioli, quick pickled cucumbers

Smashed Avocado Toast **14**

Avocado, sea salt, lemon, sunny side egg, toasted eight grain bread, tomato butter