

BISTRO

by

HUBBELL & HUDSON

start

Vietnamese **CAULIFLOWER**, Vietnamese Fish Caramel, Fines Herbes, Roasted Peanuts, Fresno Chili, Pickled Cauliflower, Crispy Shallots • 9 **CS**

CHEESE & CHARCUTERIE BOARD, Artisan Cured Meats, Rotating Artisan Cheeses, Chicken Liver Mousse, House Made Ricotta Cheese, Truffle Honey, Toasted Baguette • 17

House Sriracha Brined **CRISPY PORK BELLY**, Royal Stilton Blue Cheese, Fresh Jalapeño, Thyme Sprigs, Whipped Maple Syrup • 10 **GF**

CRISPY AVOCADO FRIES, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 7

Crispy **TEXAS QUAIL**, Hong Kong Gastrique, White Cheddar Grits, Radish, Cilantro Emulsion • 14 **CS**

DEVILED EGGS & FRIED OYSTERS, Tennessee Smoked Ham, Kimchi Hot Sauce, Pickled Green Beans • 12

GULF SHRIMP Toast, Artisan Baguette, Toasted Cashews, Thai Tom Yum Aioli, Mint, Cilantro, Jalapeno • 13

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce, House Pickles, Cilantro • 9

Seared **FOIE GRAS** Slider, Brioche Bread, Sriracha Apple Butter, Granny Smith Apple, Coriander • 19

JUMBO LUMP CRAB Cocktail, Thai Chili Cocktail Sauce, Fresh Avocado, Mint, Cilantro, Sweet Onion, Wonton Tostado • 18

Blistered **SHISHITO PEPPERS**, Miso Aioli • 6 **CS**

soup

Thai **TOM YUM**, Shiitake Mushrooms, Cherry Tomatoes, Carrot, Basil, Mint, Fennel, Onion, Poached Shrimp • 11 **GF**

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE** with **JUMBO LUMP CRAB**, Italian Tomato Oil, Fennel Pollen • 13 **GF**

salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herb Vinaigrette, Baguette Croutons • 7 / 10

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 8 / 12 **GF**

CAESAR 2.0 Salad, Baby Spinach, Romaine Hearts, Red Onion, Hard Boiled Eggs, House Caesar Dressing, Parmesan Reggiano, Baguette Croutons • 6 / 9

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 8 / 12 **GF**

Local **HEIRLOOM TOMATO & WATERMELON** Salad, Nate's Tomatoes, Summer Watermelon, Goat Cheese, Basil Purée, Rice Wine Vinegar, Dill and Fines Herbes • 13

JERK CHICKEN Chopped Salad, Grilled Heart of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

Jumbo Lump **BLUE CRAB** Cobb, Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Hard Boiled Egg, Red Wine Emulsion, Brioche Croutons • 18

STEAK Salad, Akaushi Flat Iron Steak, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

side

Crispy **BRUSSEL SPROUTS** • 8 **CS**

TRUFFLE FRIES, Parmesan, Truffle Oil • 6

Vodka Corn Battered **ONION RINGS** • 6

APPLEWOOD SMOKED BACON • 4 **GF**

CHICKEN APPLE SAUSAGE • 5

JALAPEÑO SAUSAGE • 5

traditional brunch

Gluten Free **CORN & RICE PANCAKES**, Apple Butter, Blueberries, Fresh Mint • 10 **GF**

House Made **BUTTERMILK PANCAKES**, Whipped Maple Syrup, Coffee Butter, Powdered Sugar • 10

FRENCH TOAST, Brioche Bread, in the Style of Bananas Foster, Blueberries, Whipped Maple Syrup • 12

Seasonal **FRUIT & GREEK YOGURT**, Sweetened House Ricotta Cheese, In-House Almond Granola • 7

HOUSE MADE DANISH, Cranberry Scones, Croissant, Buttermilk Cream Cheese, Maple Butter • 6

HOUSE MADE CINNAMON ROLL, Cream Cheese Frosting, Pecan Carmel • 6

egg & entree

All items are Gluten Friendly when served without the bread component

TENNESSEE CURED HAM & SWISS Eggs Benedict, Two Poached Eggs, Applewood Bacon, Olive Oil Grilled Sourdough, Citrus Hollandaise, Crispy Idaho Potatoes • 12

BISTRO BREAKFAST, Two Eggs Your Way, Applewood Smoked Bacon, Crispy Idaho Potatoes, Texas Toast • 11

CHILLAQUILES VERDES with Scrambled Eggs, Tomatillo Salsa Verdes, Blue Corn Chips, Chicken Apple Sausage, Parmesan Reggiano, Jalapeño, Radish, Cilantro • 14

Signature **EGGS BENEDICT**, Black Forest Ham, Fresh Avocado, Texas Toast, Citrus Hollandaise, Crispy Idaho Potatoes • 12

MOLE POBLANO, Jalapeño Sausage, Scrambled Eggs, Red Salsa, House Made Tortilla, Jalapeños, Radish • 16

PORK BELLY HASH, Yukon Gold Potatoes, Bell Pepper Ragout, Sunny Side Up Eggs, Citrus Hollandaise • 13

STEAK & EGGS, Chimichurri Marinated Sirloin, 2 Over Easy Eggs, Crispy Idaho Potatoes, Fresh Avocado, Salsa, White Cheddar, House Made Corn & Flour Tortillas • 16

CHICKEN & WAFFLE, Brown Butter Maple Gravy, Two Eggs Over Easy • 14

EGG WHITE OMELET, Fresh Avocado, House Ricotta Cheese, Lemon Zest, English Muffin • 12

BLUE CRAB OMELET, Fresh Arugula, Applewood Smoked Bacon, Avocado, Citrus Hollandaise, Texas Toast • 18

BLACK FOREST HAM OMELET, Applewood Smoked Bacon, Vermont Cheddar Cheese, English Muffin • 13

Jerk **CHICKEN CLUB**, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Brioche Bun, Chili Mayo • 14

BISTRO BURGER, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with salt & pepper fries • 17

STEAK SANDWICH, Chimichurri Marinated Sirloin, Harissa Aioli, Oven Dried Tomatoes, Arugula, Mint, Cilantro, Toasted Baguette, French Fries • 17

CS Dish contains soy

GF Dishes suitable for our guests with gluten intolerance. Salads can be prepared without croutons. While we strive to provide accurate information, our ingredients change from time to time, **our kitchen is NOT gluten free and cross contact may occur.**

Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or under-cooked ingredients. Please let us know of any food allergies. **SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES**

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