

# BISTRO

by

## HUBBELL & HUDSON

### start

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

**MUSHROOM TOAST**, Mushroom and Kale Duxelles, Local Wild Mushrooms, Ricotta, Sourdough, Pistachio and Mushroom Vinaigrette • 11

Crispy **TEXAS QUAIL**, Hong Kong Gastrique, White Cheddar and Parmesan Mashed Potatoes, Radish, Cilantro Emulsion • 14 **CS**

**DEVEILED EGGS & FRIED OYSTERS**, Black Forest Ham, Kimchi Hot Sauce, Pickled Green Beans • 13

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

Seared **FOIE GRAS**, Brioche French Toast, Blood Orange, Truffle Honey, Watercress • 21

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Confit Tomato, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbes • 13

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

### soup

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 • 8

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 11 **GF**

**CAESAR 2.0** Salad, Baby Spinach, Romaine Hearts, Red Onion, Hard Boiled Eggs, House Caesar Dressing, Parmesan Reggiano, Baguette Croutons • 8

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

**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

**TRUFFLE FRIES**, Parmesan, Truffle Oil • 6

**APPLEWOOD SMOKED BACON** • 4 **GF**

**CHICKEN APPLE SAUSAGE** • 5

**JALAPEÑO SAUSAGE** • 5

### brunch drinks

**FRENCH PRESS COFFEE** • 4.50/8.50

**FRESH DRIP COFFEE** • 2.75

**HOUSE INFUSED BLOODY MARY** • 12

**MIMOSA** • 6

**FEATURE MIMOSA** • 10

### traditional brunch

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 CINNAMON ROLL**, Cream Cheese Frosting, Pecan Carmel • 6

### egg & entree

*All items are Gluten Friendly when served without the bread component*

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

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

**CHILAQUILES 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

**STEAK & EGGS**, Southwestern Rubbed Tenderloin, 2 Over Easy Eggs, Crispy Idaho Potatoes, Fresh Avocado, Salsa, White Cheddar, Warm Flour Tortillas • 16

**SMOKED SALMON & AVOCADO TOAST**, Two Poached Eggs, Citrus Hollandaise, Brioche • 15

**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

**ROASTED SEASONAL VEGETABLE FRITTATA**, Parmesan Cheese, English Muffin • 13

Jerk **CHICKEN CLUB**, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Brioche Bun, Chili Mayo • 15

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