

4290 Bistro

Dinner

Starters

Soup Du Jour

Tomato-Pernod Bisque 7

Organic Lettuces 8
Vanilla-Balsamic, Toasted Hazelnuts, Warm Goat Cheese Crouton

Baby Gem "Caesar" 9
Lemon-Anchovy Citronette, Shaved Asiago, Roasted Garlic Crouton

Local Cheeses 13
Humboldt Fog, Yellow Buck Camembert, Fiscalini Cheddar, Date Cake, Sea Salted Fried Marcona Almonds

Steamed Mussels 12
White Wine, Shallots, Tomatoes, Chilis, Butter, Grilled Country Bread, Red Pepper Rouille

Fried Calamari 10
Fried Green Tomatoes & Dill Pickles, Creole Remoulade

Charcuterie 12
Chef's Selection of Cured Meats and Salumi, Pickled Vegetables, Beer Mustard

Entrees

Flatiron Steak Frites 22
Chimichurri Butter, Spiced Sweet Potato Fries, Mango Ketchup

Roasted Half Chicken "Cacciatore" 19
Tarragon-Tomato Sauce, Mushrooms, Bucatini Pasta, Pancetta, Parmesan

Macaroni and Cheese 15
English Peas, Mushrooms, Large Shell Pasta, Focaccia Au Gratin, Mixed Green Salad

Pan Roasted Scotland Loch Duart Salmon 23
Fresh Littleneck Clam "Chowder", Candied Bacon

Bistro Burger 13
Hand Formed Ground Sirloin, Shoestring French Fries, Fresh Focaccia Bun, House Made Bread & Butter Pickles
Add cheese \$1.00 Add bacon \$2.00

Pinot Noir Braised Short Ribs 24
Potato Puree, Buttered Peas and Carrots

Grilled Artichokes 17
Roasted Root Vegetable Couscous, Grilled Asparagus, Basil Aioli

Chef's Creation of the Day AQ.

