

# Garden BISTRO

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.

## SOUP

### White Gazpacho 9

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

## SALADS

### Strawberry & Dragon Fruit Salad 13

Fresh strawberries, dragon fruit, garden greens, Marcona almonds, gorgonzola, mint vinaigrette

### Thai Noodle Crunch 13

Bibb lettuce, shaved cabbage, cucumbers, carrot curls, radish, crushed cashews, fried rice noodles, chili and ginger dressing

**Add Grilled Chicken 6, Crab Cake 10, Salmon 9**

## CHEESE & CHARCUTERIE BOARDS

*Served with Grissini Sticks and Marinated Olives on a Cedar Plank*

**Soft Cheese** – Brie, Marinated Mozzarella, Goat Cheese, Grapes 22

**Hard Cheese** – Swiss, Cheddar, Gouda, Sun Dried Fruits 20

**Euro** – Italian Gorgonzola, Spanish Manchego, French Brie, Honeycomb 28

**Charcuterie** – Prosciutto, Soppressata, Salami, Shishitos, Mustard Caviar 26

## SANDWICHES

### Grilled Salmon Sandwich 19

6 oz. salmon on grilled sourdough with sprouts, wasabi chive mayo, and kimchi style pickles

### Bistro Burger 17

Seared Angus burger, caramelized onion, fontina, brioche bun, aioli

### Everything Bagel 14

Fried egg, havarti, heirloom tomatoes, thick sliced bacon, greens

## SHAREABLE & SMALL PLATES

**Chefs Daily Grilled Flatbread** Priced Daily

### Bistro Crab Cakes 21

Seared crab cakes with romesco sauce

### Garbanzo Salad 11

with quinoa, couscous, fresh mint and dill

### 3 Jumbo Seared Day Boat Scallops 27

Fruit salsa, pea shoots

### Blistered Shishito Peppers 8

with aioli

### Prime 6oz. Filet Mignon 29

Port wine steak butter, potato hay

### Grilled Asparagus 11

with Manchego dressing, pancetta crisps

**House Ice Cream and Sorbet 8**

