



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

Pumpkin White Bean Soup 9  
Creamy pumpkin, sausage, parmesan, micro greens

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