



STARTERS

Chicken Vol au Vent	7
Roasted chicken, pulled and seasoned with tomato and herbs in a puff pastry pouch.	
Gruyere and Artichoke Arancini ^(V)	7
Risotto scoops filled with gruyere and artichoke hearts, panko crusted and fried, over stewed tomato & basil.	
Shrimp Cocktail (5) ^(G)	13
With cocktail sauce and lemon.	
Escargot de Bourgogne (6)	11
Imported French helix escargots in a classic garlic and herb butter, with warm bread.	
Escargot Stuffed Mushroom Caps (6) ^(G)	11
Caps of button mushrooms sauteed with anchovy and garlic butter-sauce, baked with parmesan cheese	
Lamb Lollipop (3) ^(G)	16
With pancetta braised white beans and pickled vegetables.	
Apple Wood Bacon & Chili Mussels ^(G)	12
Fresh mussels sauteed with garlic, shallot, apple wood bacon and chili pepper in sauvignon blanc sauce.	
Pan Seared Crab Cake	13
Blue crab lumps with a hint of herbs and aioli, lightly crusted with panko crumbs, served with chili-lime sauce and cucumber relish.	
Bistrot Bruschetta ^(V)	7
Vine tomatoes, kalamata olives, basil, garlic, parmesan cheese, and red peppers with olive oil and balsamic reduction in parisian crustini.	
Cedar Plank Roasted Pork Belly ^(G)	9
Brown sugar grilled peach, brandy demiglace.	
Baked Brie ^(V)	9
Triple cream cheese wrapped in puff pastry with homemade fruit compote, presented with crostini.	
Grilled Asparagus with Pancetta ^(G)	8
Drizzled with lemon butter and aged balsamic reduction.	