**SHARABLE APPS**

**Ceviche**(*Sophie MacClean-Wellington lakes*) 10.10

Citrus marinated fresh shrimp and scallops, tomato, shallots, sage red chili flakes, cilantro and mango

**Brie**  10.10

Wrapped in crispy puff pastry, topped with pineapple chili marmalade, green apple and served with toasted ciabatta

**Fried Green Tomatoes (GF)** *( Gina Knauss-CCOS)* Cornmeal coated, goat cheese, honey and gastrique onions 7.10

**Asparagus Fries**

Marinated and panko breaded asparagus, lightly fried, tossed in truffle butter and parmesan**,** red bell pepper aioli 7.10

**Shrimp Croquettes** (*Chef Barry Kraemer*) Riverfield

Wild caught shrimp fritter, roasted sweet corn, 8.10

mashed Yukon gold Potatoes, Cajun remoulade

**Nachos - BBQ Brisket (GF)** 9.10

Corn tortillas, brisket, pico de gallo, jack cheese, salsa,

sour cream

**Sweet Tots** **(GF)** 8.10 Cucumber, red onion, smoked Portuguese chorizo sausage and goat cheese melted over crispy sweet potato tots, red bell aioli

**HYDROPONIC/ORGANIC GREENS**

**Mike Frintner-Avocet**

**Add chicken 4, Shrimp 5, Scallops 9, Steak 9, Salmon 9, Fresh Catch MKT**

**Perfect Ten Salad** (GF)(V) 12.10

Organicspring mix, romaine, hearts of palm, cherry tomato, red and green bell pepper, red onion, toasted almonds

Dijon lemonette

**Club Med Salad** 14.10

Organic greens topped with three mini veggie black bean cakes, goat cheese, cucumber, garbanzo beans, tomato, red onion, bell pepper, Dijon lemonette

**Farmer’s Market Salad** (GF) 13.10

Organic spring mix, kale, arugula, spinach, tomato, roasted beets, candied walnuts, gorgonzola cheese, hazelnut vinaigrette

**Brussel Sprout Caesar** 10.10

Arugula, Spinach and Romaine with our bacon and sage roasted brussel sprouts, parmesan and creamy Caesar dressing

**SOUPS**

**Seafood Gumbo**  **6**  **French Onion Soup 6**

**SIDE SALADS**

Add a side salad to any entrée

**Perfect Ten**  6.10 **Caesar** 5.10

**Wild Caught & Grass Fed**

**Seafood Risotto** **(GF)** MKT

Today’s fresh catch served over risotto with roasted corn,

fresh spinach, mushrooms, tomato, and parmesan cheese

**Salmon (GF**) 22.10

Faroe Island Scottish salmon, seared and roasted over sautéed garlic spinach with a caramelized leek potato rosti

raspberry and mango couli and citrus beurre blanc sauces

**Shrimp & Grits (GF) (**Darin Stinson, Gran River)18.10

Applewood smoked bacon, chicken andouille sausage, mushrooms, onions, organic spinach, 5 grilled shrimp

on a bed of creamy grits

**Harrington Scallops (GF**) 22.10

Pan seared sea scallops over butternut squash puree with bacon- sage roasted brussel sprouts

**\* Filet Mignon**  28.10

Pan seared and roasted tenderloin served with a roasted red bell pepper and mushroom risotto cake, grilled asparagus and a pinot noir demi-glaze sauce

**\*Manhattan Flat Iron Steak (GF)**  22.10

Thinly sliced grilled flat iron steak, truffle mashed potatoes, grilled asparagus, caramelized onion and a sherry gastrique

**Boneless Duck Breast** **(GF)** 21.10

Pan seared and served medium over cauliflower mash, bacon- sage roasted Brussel sprouts, finished with a gorgonzola cream sauce **Melting Pot Chicken Breast** 17.10

Italian herb spiced chicken tenderloins, Indian spiced lentils, risotto rice (corn and mushrooms), Brazilian salsa (bell peppers, onions, white balsamic), kale, over easy egg

**The Brazilian (GF)**  18.10

Grilled Flat Iron steak, slow cooked brisket and andouille sausage served with truffle yucca fries over rice and black beans, braised kale, bell pepper and onions

**COMBO 29.10**

**(served with truffled mash and your choice of veg)**

**\*Flat Iron / Crab Cake** with a sherry gastrique

**\*Salmon / Scallops** with a citrus butter sauce

**\*Duck/Scallops** served over cauliflower mash with a sweet chili sauce

**Pasta**

**Chicken Parmesan** 17.10

Buttermilk and breaded all-natural chicken breast served over pasta a la vodka (marinara/alfredo mix), with pepper jack cheese

**Brisket Penne Pasta** 18.10

Brisket and penne pasta tossed with shallots, sage, wild mushrooms, spinach and tomatoes in a creamy pinot noir demi-glaze sauce

**Spaghetti Squash and Meat-Less Meatballs** (V)17.10

*(Jan McClure-(Spalding Mill)* Spaghetti squash, vegan meat- balls, tomato-basil sauce, sautéed spinach, zucchini, crispy tobasco onions, parmesan

**Primavera** 15.10

Penne pasta, EVOO, garlic, basil, white wine, tomato, mushrooms, squash, spinach & caramelized onions

**Substitute Alfredo sauce**: Add $1.50

**Chicken: $4 Shrimp $5 scallops $9 steak/salmon $9**

**DAILY SPECIALS**

**Starts at 5 p.m. (while supplies last)**

**Monday: Filet Mignon (8oz) 23.50**

**Tuesday: Brazilian Feast 16.50**

**Wednesday: Three course Italian feast 18.50**

**Thursday: Melting Pot Chicken 15.50**

**Friday/Sat: 4- Course Meal for 40**

**Sunday: Choose any of the above specials**

**20% off food bill for these neighborhoods in November:**

**Country Club of the South**

**Wellington Lakes**

**Gran River**

**Peachtree Station**

**Spalding Mill**

**Ask about catering, delivery and private parties**

**Premium Sandwiches**

Served with Bistro fries

**Crab Cake Sandwich:** A Jumbo lump crab and 15.10

wild caught salmon crabby patty with lettuce, tomato, red onion and red pepper aioli, on a brioche bun

**\*Shaved Filet Mignon Sandwich** 15.10

Horseradish aioli, crispy tobasco onion, tomato, arugula

on toasted ciabatta bread

**\*50/50 Burger** 14.10

Filet mignon/ brisket blend, gruyere cheese, French onion soup onions, tobasco fried onions, horseradish aioli on brioche bun

**Brisket BBQ Quesadilla**

Tomato-basil flour tortilla, BBQ brisket, Roasted red bell peppers, zucchini, squash, and jack cheese 13.10

**World Burger** (Vegan)

Black bean burger with zucchini, carrot, sesame and sunflower seeds topped with avocado, lettuce, tomato, red onion and salsa on a brioche bun 13.10

**SIDES**

**Brussel Sprouts(bacon/sage) 6 Kale (vg) 5**

**Potato Rosti 5(vg) Yukon Mash Potatoes 5**

**Cauliflower Mash 6(vg) Grilled Zucchini 4(vg) Grilled Asparagus 4(vg) Indian Red Lentils 5**

**Rice n black beans 6(vg) Risotto Cake 4**

**Spaghetti squash 6(vg) Yucca Fries(vg) 5 World burger 6(vg)**

**VEGGIE PLATE: Choose 4 from sides menu for 17.10**

**Bistro Kid Menu**

Grilled Cheese 5.10 Mini Manhattan 9.10

Grilled Chicken 6.10 Turkey Sandwich 5.10

Pasta with Butter 4.10 Pasta with Red Sauce 5.10

Cheeseburger $5.10