



BISTRO EUROPA



APPETIZERS

<p>Pork & Manchego Croquettes 14 Shredded pork, manchego cheese, bechamel, lemon, parsley, prosciutto, spicy remoulade sauce Suggested Pairing: Cab Franc/Élevage Select</p>	<p>Fresh Shucked Oysters Market Price served with a Rosé mignonette Suggested Pairing: Riesling Rosé/Élevage Blanc</p>
<p>Pomme Frites 11 Truffled fries, parmesan snow, chopped herbs, ketchup, aioli Suggested Pairing: What doesn't go with truffle fries!</p>	<p>Mussels 16 White wine shallot sauce served with house bread Suggested Pairing: Élevage Blanc/ Riesling/Sweet Vermouth Blanc</p>

SANDWICHES

<p>Pulled Pork BBQ 19 jalapeno corn slaw, aged cheddar cheese served with french fries Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve</p>	<p>Farm Burger 22 8 oz burger, bacon, fried egg, caramelized onions, aged cheddar cheese served with french fries Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve</p>
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ENTRÉES

<p>Fried Seafood Plater 38 shrimp, scallops, haddock, calamari, cherry peppers served with corn on the cob and french fries, casino marinara, aioli Suggested Pairing: Chardonnay/ Riesling/Rosé/Élevage Blanc</p>	<p>Roasted Salmon 26 collard greens, polenta, bacon vinaigrette Suggested Pairing: Rosé/Chardonnay</p>
<p>BBQ 1/2 Roasted Chicken 38 mac & cheese, collard greens Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve</p>	<p>Lobster Mac & Cheese 42 Suggested Pairing: Chardonnay</p>

À LA CARTE SIDES

<p>Polenta 6</p>	<p>Corn on the Cob 3</p>
<p>Mac & Cheese 6</p>	<p>Collard Greens 6</p>