



# BISTRO EUROPA

## APPETIZERS

<p><b>Pork &amp; Manchego Croquettes</b>      14</p> <p>Shredded pork, manchego cheese, bechamel, lemon, parsley, prosciutto, spicy remoulade sauce</p> <p>Suggested Pairing: Cab Franc/Élevage Select</p>	<p><b>Fresh Shucked Oysters</b>      Market Price</p> <p>served with a Rosé mignonette</p> <p>Suggested Pairing: Riesling Rosé/Élevage Blanc</p>
<p><b>Pomme Frites</b>      11</p> <p>Truffled fries, parmesan snow, chopped herbs, ketchup, aioli</p> <p>Suggested Pairing: What doesn't go with truffle fries!</p>	<p><b>Mussels</b>      18</p> <p>PEI mussels, Élevage Blanc chorizo, cherry tomatoes, crème fraiche, baby boule</p> <p>Suggested Pairing: Élevage Blanc/ Riesling/Sweet Vermouth Blanc</p>

## SALADS

<p><b>GF- Black &amp; White Garlic Caesar</b>      13</p> <p>Romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brownish color to the dressing)</p> <p>Suggested Pairing: Élevage Blanc/ Chardonnay/Riesling</p>	<p><b>GF- Berry Salad</b>      15</p> <p>Field greens, mixed berries, shallots, candied walnuts, goat cheese, honey balsamic</p> <p>Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé</p>
<p><b>GF- Bistro Salad</b>      14</p> <p>Field greens, cucumbers, baby bell peppers, shallots, croutons, parmesan shavings, bacon lardons, fire roasted tomato vinaigrette</p> <p>Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé</p>	<p><b>Add (3) Scallops</b>      11</p> <p><b>Add Chicken</b>      8</p> <p><b>Add Shrimp</b>      9</p> <p><b>*Add Salmon</b>      14</p> <p><b>Add Filet</b>      16</p>

## SANDWICHES

<p><b>Pulled Pork BBQ</b>      19</p> <p>jalapeno corn slaw, aged cheddar cheese served with french fries</p> <p>Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve</p>	<p><b>Farm Burger</b>      22</p> <p>8 oz burger, bacon, fried egg, caramelized onions, aged cheddar cheese served with french fries</p> <p>Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve</p>
<p><b>Lobster Sliders</b>      32</p> <p>butter poached lobster rolls (3) served with french fries</p> <p>Suggested Pairing: Chardonnay</p>	

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ENTRÉES

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<b>Fried Seafood Plater</b>	38	<b>Roasted Salmon</b>	26
shrimp, scallops, haddock, calamari, cherry peppers served with corn on the cob and french fries, casino marinara, aioli		collard greens, polenta, bacon vinaigrette	
Suggested Pairing: Chardonnay/ Riesling/Rosé/Élevage Blanc		Suggested Pairing: Rosé/Chardonnay	
<b>BBQ 1/2 Roasted Chicken</b>	38	<b>Lobster Mac &amp; Cheese</b>	42
mac & cheese, collard greens		Suggested Pairing: Chardonnay	
Suggested Pairing: Cabernet Franc/ Élevage Select/Petit Verdot Reserve			
<b>Potato Crusted Grouper</b>	26	<b>Steak Frites</b>	49
Corn puree, zucchini , lemon chili oil		16oz Ribeye served with béarnaise sauce and pommes frites	
Suggested Pairing: Riesling/ Chardonnay/Cab Franc		Suggested Pairing: Any Rayson Red!	

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À LA CARTE SIDES

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<b>Polenta</b>	6	<b>Collard Greens</b>	6
<b>Mac &amp; Cheese</b>	6	<b>Corn on the cob- parmesan, crème fresh, lemon zest</b>	10

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FOR CHILDREN

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**For children under 12, we will serve complimentary hot dogs (max 2) or chicken tenders (3) with french fries and a juice pouch!**