

Brunch Menu

Soup / Salads

Soup Du Jour	daily price
Gazpacho	7
Classic Andalucian style vegetable soup	
Bistro House Salad	8
Baby greens, roasted apples, candied walnuts, crumbled blue cheese, house balsamic vinaigrette	
<i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	
Autumn Squash Salad (Vegan)	12
Roasted Kabocha, Acorn and Butternut Squash, Baby Spinach, Toasted Pumpkin Seeds, Pomegranate reduction, Shallot Vinaigrette	
Classic Caesar Salad	8
Romaine lettuce, anchovies, homemade Caesar dressing, black pepper croutons, shaved Parmesan	
<i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	
Salad Nicoise	14
Baby greens, seared ahi tuna, cherry tomatoes, baby red potatoes, haricot vert, Nicoise olives and hard boiled egg	

Cereal and Griddle

House Made Granola	7
Served with Yogurt, Honey and Fresh Fruit	
Brioche French Toast	9
Served with Fresh Fruit Compote	
French Crepes w/ Berries and Cream	6

Egg Dishes

Three Egg Omelette	12
With choice of any four items: Chèvre, Cheddar, Blue Cheese, Swiss, Mushrooms, Onions, Tomatoes, Roasted Peppers, Spinach, Ham or Bacon. Served with House Potatoes or Baby Green Salad	
* Egg Whites add \$2	
* Smoked Salmon add \$2	
Bistro Canyon Benedict	11
Toasted English Muffin, Spinach, Canadian Bacon, Poached Egg, Parmesan - Mustard Sauce, served with House Potatoes or Baby Green Salad	
Three Eggs Any Style	7
Served with House Potatoes	
*Egg Whites add \$2	

Sandwiches

All Sandwiches include your choice of Bistro Fries, Sweet Potato Fries or Baby Green Salad **or** Truffled Fries (add 3.00)

Bistro Burger	11
8 oz. Certified Angus Organic Patty	
Served with chopped romaine and tomato slice	
Veggie Burger	9
Served with chopped romaine and tomato slice	
Build your own burger: (add 1.00 each)	
Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese	
Croque Madame	10
Toasted ham & cheese sandwich, cage free fried egg and mornay sauce	
Roasted Vegetable	10
Served open face with portobello mushroom, roasted bell pepper, tomato, melted mozzarella, arugula, pesto-aioli	
Seared Tuna Tartine	14
Sliced yellowfin tuna, bacon, lettuce, tomato and avocado with a smoked jalapeño aioli, served open face on grilled rustic bread	
Mufalato	12
Cuban style pressed sandwich with roasted pork, black forest ham, Dijon, olive tapenade, Swiss cheese and fresh spinach	

Entrées

Roasted Chicken	18
Local, all natural chicken breast, caramelized Brussels sprouts with shallots & bacon, garlic mashed potatoes and a roasted chicken jus	
Pan Roasted Red Snapper	22
Asparagus puree in a roasted pepper and lemon ragu	
Fish N Chips	16
Ling Cod, smoked Jalapeño tartar sauce, served with fries or baby green salad	

Sides

Bacon	3
Sausage links	4
Toasted English Muffin	1.60
Bistro Fries	5
Sweet Potato Fries	5
Truffled Bistro Fries	8
Truffled Mac & Cheese	8

Desserts:

Chocolate Bread Pudding w/honey crème Anglaise	8
Classic Crème Brulee	7
Apple Cobbler with Vanilla Bean Ice Cream	8



***Wine & Beer choices on back
ask about our kid's menu!***