

LUNCH-SPRING 2019



## APPETIZERS

### **CALAMARI 11**

fried calamari, pickled peppers, remoulade, squid ink tuile

### **BISTRO BOARD 15**

mozzarella, lavash, speck, pickled vegetables, warm bread, grape marmalade, smoked salmon dip

### **BRUSSELS SPROUTS 11**

truffle honey, clemson blue cheese, fried brussels leaves

### **ISA'S FRENCH ONION SOUP 8**

crostinis, bruleed gruyere cheese

### **SOUP DU JOUR 8**

daily preparation

### **ESCARGOT EN CROUTE 12**

bacon bechamel, honey sherry vinaigrette, pistou puff pastry top

### **CRISPY MUSHROOMS 10**

green man fried stuffed mushroom, porcini, truffles

## SALADS

### **ISA'S SALAD 13**

grilled artichokes, shaved red onion, pistachios, fried green tomato croutons, goat cheese, honey champagne vinaigrette

### **BOTTARGA CAESAR 12**

field greens, grated bottarga, bread & butter croutons, shaved radishes & celery, parmesan

### **QUINOA & KALE 12**

pomegranate infused red quinoa, mixed baby kale, mint almond gremolata, shaved fennel, rhubarb vinaigrette

add: chicken 5, 60 south salmon\* 10, scallops 12, vegan sausage 6

## SANDWICHES & ENTREES

### **DYNAMITE BRISKET SANDWICH 14**

coffee & chocolate braised beef, green man onion rings, lusty monk tzatziki, champagne pickles, potato kaiser

### **JOYCE FARMS CHICKEN SANDWICH 13**

joyce farms chicken breast, house mozzarella, sundried tomato pesto aioli, bentons bacon, field greens, sourdough

### **BISTRO BURGER\* 14**

two beef patties, american cheese, peppadew aioli, shaved red onions, pickles, shredded lettuces, potato kaiser

### **ROASTED PORK RUEBEN 12**

hickory nut gap ham, fennel slaw, 1000 island dressing, gruyere cheese, rye bread

sandwich sides: fries, side salad, french onion soup, soup du jour

### **CHICKEN CITRON 19**

joyce farms chicken cutlets, citrus beurre blanc, capers, sweet peppers, capellini

### **STEAK FRITES\* 30**

seared butter basted 8oz. hanger steak, house cut fries, grilled citrus broccolini, cherry pepper steak sauce

### **SWEET POTATO RISOTTO 15**

spring mushrooms, parmesan consume, shaved truffles

### **VEGAN SAUSAGE CACCIATORE 18**

smoked beyond sausage, tomato ragout, pearl onions, mushrooms, kale, grilled potatoes

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.