

Isa's

BISTRO

SOUP & SALADS

FRENCH ONION SOUP	8
french bread, le superb gruyere	
ISA'S SALAD	13
grilled artichokes, shaved red onion, honey champagne vinaigrette fried green tomato croutons, goat cheese, roasted pistachios	
BOTTARGA CAESAR	12
field greens, grated FL bottarga, bread & butter croutons shaved parmesan, radishes & celery	
QUINOA & KALE	12
pomegranate infused red quinoa, baby kale blend mint almond gremolata, shaved fennel, rhubarb vinaigrette	

PETIT PLATES

FRIED MUSHROOMS	10
beer battered stuffed mushrooms, porcini crunch, summer truffle	
ESCARGOTS	12
bacon bechamel, honey sherry vinaigrette, puff pastry shell	
GRATIN DE MACARONI	10
old fashioned baked macaroni & cheese	
STEAK TARTARE*	13
warm crostinis, lusty monk mustard, pickled farm eggs, pedro ximenez	
BISTRO BOARD	15
speck, chef's mozzarella, pickled vegetables salmon rillettes, fried marcona almonds, lavosh crackers	
CHICKEN PATE	13
joyce farms chicken liver pate, grape marmalade, rye toast	
BRUSSELS SPROUTS	11
truffle honey, asher blue cheese	
SUMMER TRUFFLE FRIES	12
foie gras gravy, parmesan, and scallions	

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ENTREES

COUNTRY CORDON BLEU 19

joyce farms chicken, gruyere cheese,
HNG ham, succotash, corn emulsion

BEYOND SAUSAGE RAGOUT 18

smoked plant-based sausage, braised tomato,
pearl onions, mushrooms, kale, grilled potatoes

SEARED SCALLOPS 32

carotene fettucine, buttermilk ricotta,
craisins, blood orange foam

PORK ROULADE 23

HNG pork loin & sausage, smoked gouda,
lusty monk mustard, over old mill grits & bacon jam

CHICKEN CITRON 19

joyce farms chicken cutlets,
citrus beurre blanc, capers, wilted greens,
peppadew peppers, angel hair

CEDAR SALMON* 24

cedar grilled 60 south salmon, spring vegetables

SWEET POTATO CAVATELLI 19

bentons bacon, scallions, pickled cherry peppers
corn kernels, roasted fennel & ricotta creme

STEAK FRITES

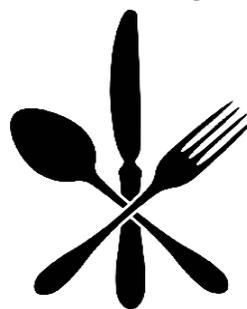
topped with steak butter &
our signature steak sauce

8 oz FILET MIGNON* 36

12 oz RIBEYE* 34

8 oz HANGER* 29

PLATS DU JOUR



TUESDAY

BISTRO BURGER* 10

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

WEDNESDAY

HALF \$ WINE BOTTLES

up to \$80

THURSDAY

SCALLOPS AU POIVRE 28

peppercorn sauce, fennel slaw,
malt vinegar seasoned frites

FRIDAY & SATURDAY

12 oz PRIME RIB* 34

no frills mashed potatoes,
seasonal vegetables

SUNDAY

STEAK TIPS* 10

asher blue cheese, truffle honey

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.