

t ä s t e B I S T R O

<p>Artisan Cheese Flight Local and Regional Artisan Cheeses, Fresh Baguette, Fruit and Nuts 24 ~ Paired with wine 35</p> <p>Our Signature Fried Brussels Sprouts Fresh Lemon and Sea Salt 9</p> <p>Bistro Fries House-cut Fries, Sea Salt, Maple Malt Vinegar, White Truffle Aioli, House-made Clove Catsup 13</p> <p>Make it Poutine Bistro Fries, Meier's Cheese Curd and Gravy +9</p> <p>Mac n' Cheese Selections</p> <table> <tbody> <tr> <td>Cheddar</td> <td>10</td> </tr> <tr> <td>Lobster</td> <td>16</td> </tr> <tr> <td>Truffle</td> <td>14</td> </tr> <tr> <td>Bacon</td> <td>13</td> </tr> <tr> <td>Sambal Chili</td> <td>12</td> </tr> </tbody> </table>	Cheddar	10	Lobster	16	Truffle	14	Bacon	13	Sambal Chili	12	<p>Field Greens, Figs & Chevre Artisan Greens, Toasted Local Chevre Croustades, Fresh Figs, Honey, Sherry-Citrus Vinaigrette 17</p> <p>Lobster Risotto Fritters Maine Lobster, Creamy Fontal Risotto, Panko Breading, Pickled Vegetables, Yuzu Vinaigrette 21</p> <p>Hearts of Romaine Romaine Hearts, Lemon Caesar Dressing, Marinated White Anchovies and Parmesan Biscotti 14</p> <p>Add:</p> <table> <tbody> <tr> <td>Grilled Chicken</td> <td>+9</td> </tr> <tr> <td>Shrimp</td> <td>+14</td> </tr> <tr> <td>Steak</td> <td>+21</td> </tr> <tr> <td>Salmon</td> <td>+21</td> </tr> </tbody> </table> <p>Lyonnaise Onion Soup Crouton and Gratinéed Local Dutch Knuckle & Artisan Cheeses 13</p>	Grilled Chicken	+9	Shrimp	+14	Steak	+21	Salmon	+21
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Sides

6

Whipped Potatoes
Farm Vegetables
Green Salad
Fries

Live Music Every Friday & Saturday in Taste Bistro

**Raw, undercooked meats, seafood or eggs may increase the risk of food borne illness.

**We cannot guarantee that food allergens will not be transferred through accidental cross-contact

Naturally raised, antibiotic and hormone free



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Fried Chicken

Freebird Chicken Breast, Buttermilk Battered and Fried, Whipped Potatoes, Green Beans, Country Style Pepper Gravy

28

Smoked Scottish Salmon Fillet

Apple Wood Smoked and Pan Roasted, Maple-mustard Glaze, Whipped Potatoes, Green Beans

29

*Kilcoyne Farms Burger

Half-pound Local Beef, House-Made Kaiser Roll, Lettuce, Tomato, Cabot Sharp Cheddar and Fries

22

Upgrade your burger with

House Smoked Bacon	+3
Caramelized Sweet Onion	+1
Black Garlic	+3
Truffle Aioli	+2
Clove Ketchup	+1
Shiitake Mushrooms	+2

*"The House Favorite" Kilcoyne Farms Pot Roast

Pasture-raised Local Beef, Caramelized Root Vegetables and Local Potatoes

27

Fisherman's Stew

Market Fish, Maine Lobster and PEI Mussels, Tomato, Fennel, Andouille Sausage, White Wine, Grilled Baguette, Arugula Pesto

28

Clams & Linguini

Littleneck Clams, Heirloom Cherry Tomatoes, Garlic and Basil, White Wine-Butter Sauce, Finished with Saratoga Olive Oil

24

Add Shrimp +14

Tenderloin Beef Tips

Marinated and Seared, Whipped Potatoes, Farm Veg and Balsamic Onions

30

Black Bean & Quinoa Burger

House Made Veggie Burger, House Kaiser Roll, Scallion Aioli, Shiitake Mushrooms, Lettuce and Tomato, NY Sharp Cheddar and Fries

21

