

OPEN
hours

THURS - MON
11 AM - 7 PM

CLOSED
TUES & WED

Bistro



RESERVATIONS

843-706-4696

STARTERS

to share

- Baked Oysters (6)** \$13
James River oysters, herb and garlic butter, and parmesan bread crumbs
- Avocado Sushi Bomb** \$12
avocado, saku tuna, crab sushi rice, teriyaki, sriracha, and spicy aioli
- Wings gf** 6 for \$6 or 12 for \$9
teriyaki, buffalo, Korean BBQ
- Bistro Crab Cake (2)** \$9
2oz pan seared crab cakes over arugula, served with creole aioli
- Fried Asparagus** \$8
served with house ranch
- Sautéed Gnocchi vegetarian** \$9
with parmesan cream sauce

HANDHELDS

*all handhelds come with waffle fries
Gluten Free Bun available \$2*

- *CLASSIC BACON CHEESEBURGER** \$13
1/2 lb certified angus beef, bacon, lettuce, tomato, onion, cheddar cheese
- AVOCADO GRILLED CHEESE vegetarian** \$12
Marble rye bread, provolone cheese, cheddar cheese, avocado, and arugula
- FRIED FLOUNDER SANDWICH** \$13
crispy golden fried flounder, house made jalapeño tartar sauce, and arugula on rustic panini bread.
- CHICKEN PARMESAN SANDWICH** \$11
Golden fried chicken breast, house made marinara, parmesan cheese, and provolone cheese
- HOT BEEF & POTATO SANDWICH** \$13
One piece of sourdough bread, roast beef with gravy, and house made mash potatoes

SALADS

*add: chicken \$6, shrimp \$7,
salmon \$8 to any salad*

- Southwest Shrimp Salad gf** \$14
corn and black bean salsa, avocado, smoked bacon, blackened shrimp, crispy tortilla chips, and jalapeño ranch
- Classic Caesar Salad** \$9
Chopped romaine, parmesan cheese, croutons, and Caesar dressing
- Roasted Beet Salad vegetarian** \$12
Mixed greens, avocado, fried goat cheese, pecans, and balsamic dressing
- Apple Cranberry Salad W/Grilled Chicken gf** \$13
Granny smith apples, dried cranberries, feta cheese, and grill chicken breast served with White balsamic dressing

SIDES \$2.50

- Bistro Mac & Cheese**
- Bistro Cole Slaw**
- Waffle Fries**
- Bistro Chips**

SOUP BY KENNY

- Bistro Soup New England Clam Chowder**
Cup \$7 / Bowl \$9
Clams, potatoes, onions, carrots, celery, and corn (cream based)
- Soup Du Jour**
Cup \$6 / Bowl \$8

ENTREES

- DARK MEAT BAKED CHICKEN gf** \$12
served with mash potatoes and green beans
- WHITE MEAT BAKED CHICKEN gf** \$13
served with mash potatoes and green beans
- WILD MUSHROOM RAGOUT WITH ROASTED TOMATO POLENTA gf & vegetarian** \$14
wild mushroom ragout served over creamy roasted tomato polenta
- GRILLED TERIYAKI SALMON gf** \$15
served with pecan sushi rice, sautéed green beans

NICOLE'S CORNER

- Soft Serve Ice Cream**
- Cone \$3 - Cup \$4**
- Specialty Cake by Nicole \$7**
Ask the server for this week's flavor
- Specialty Cheesecake \$8**
per slice. Ask the server for today's flavor
- Fresh Baked Cookies**
- 2 for \$1.50**
Ask the server for today's flavor

Build
Pizza or calzone

YOUR OWN

- REGULAR 10" PIZZA WITH CHEESE** \$10
- REGULAR CRUST CALZONE** \$9
- MARGHERITA PIZZA** \$11
marinara, fresh mozzarella, basil
- SUPREME PIZZA** \$14
pepperoni, italian sausage, shaved red onion, bell peppers, and olives
- MEAT LOVERS** \$14
pepperoni, italian sausage, and bacon
- CHICKEN CAESAR PIZZA** \$14
garlic oil, mozzarella, grated parmesan cheese, crisp romaine lettuce, grill chicken and Caesar dressing

*Choice of Marinara or Garlic Oil
Gluten Free Cauliflower Crust
Available for \$2*

ADD YOUR OWN TOPPING

\$1 EA Topping
extra cheese (Mozzarella), basil, artichokes, diced tomato, olives, shaved red onion, jalapeño, peppers, jack cheese, mushroom, parmesan cheese and pepperoncini

\$1.50 EA Topping
roasted tomato, pepperoni, sausage, bacon, chicken, fresh mozzarella, feta cheese

* Service charge will be applicable on all orders*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Most items can be prepared Gluten Free, your server can assist.

OPEN
hours

WED - MON
11 AM - 8 PM

CLOSED
TUESDAY'S

Bistro



RESERVATIONS

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WINE SELECTIONS

| WHITE WINES | GLASS | BOTTLE |
|--|---------|---------|
| BUTTER CHARDONNAY <i>California</i> | \$8.00 | \$22.00 |
| SONOMA CUTRER CHARDONNAY <i>Sonoma, California</i> | \$11.00 | \$30.00 |
| BENVOLIO PINOT GRIGIO <i>Italy</i> | \$7.00 | \$17.00 |
| KING ESTATE PINOT GRIS <i>Willamette Valley, Oregon</i> | \$11.00 | \$30.00 |
| WHITE HAVEN SAUV BLANC <i>Marborough, New Zealand</i> | \$9.00 | \$24.00 |
| KIM CRAWFORD SAUV BLANC <i>Marborough, New Zealand</i> | \$10.00 | \$28.00 |
| LA MARCA PROSECCO SPUMANTE <i>Italy</i> | \$7.00 | \$24.00 |
| KENDALL JACKSON ROSE <i>California</i> | \$9.00 | \$24.00 |
| RED WINES | GLASS | BOTTLE |
| JUGGERNAUT HILLSIDE CABERNET <i>California</i> | \$10.00 | \$28.00 |
| OBERON CABERNET SAUVIGNON <i>Napa Valley, California</i> | \$12.00 | \$32.00 |
| WILLAKENZIE GISELE PN <i>Willamette Valley, Oregon</i> | \$16.00 | \$40.00 |
| LYRIC BY ETUDE PN <i>Santa Barbra, California</i> | \$10.00 | \$33.00 |
| SALDO ZINFINDEL <i>California</i> | \$15.00 | \$42.00 |
| DRIFTING MERLOT <i>Lodi, California</i> | \$8.00 | \$26.00 |

COCKTAIL MENU

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|---|----------------|
| OLD TABBY MANHATTAN | \$11.00 |
| <i>House Barrel Aged Woodford Reserve. Sweet Vermouth, Spiced Cherry Bitters (Aged 6 Weeks in Charred White Oak)</i> | |
| BULLEIT PROOF | \$10.00 |
| <i>Bulleit Bourbon, Amaro Montenegro, Fresh Lemon Juice, Simple and Rosemary</i> | |
| 1811 TEA | \$8.00 |
| <i>Virgil Kaine Ginger, Aromatic Bitters, Lemonade, and Fresh Mint</i> | |
| SPICED PEAR | \$9.00 |
| <i>Local Bulrush Gin, Pear Juice, Spiced Pear Liquor, Fresh Lemon Juice, Simple, Cardamom Bitters, Fresh Pear and Thyme</i> | |
| PIMM'S CUP | \$8.00 |
| <i>Pimm's No. 1, Fresh Muddled Cucumber and Lemon, and Lemon Lime Soda</i> | |
| CLASSIC SANGRIA | \$9.00 |
| <i>Red Wine, Brandy, Cinnamon, Freshly Muddle Citrus Fruit</i> | |

Shakes

SHAKES / FLOATS

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|------------------------------------|-----|
| Chocolate | \$4 |
| Vanilla | \$4 |
| Oreo | \$5 |
| Abita Craft Root Beer Float | \$6 |

BOOZY SHAKES

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| Nutty Irishman | \$9 |
| <i>Salted Caramel Vodka, Baileys and Kahlua</i> | |
| Virgil's Cherry | \$10 |
| <i>Virgil Kaine Bourbon, Amaretto and Brandied Cherry</i> | |
| Nana's Rum | \$8 |
| <i>Banana Liquor and RumChata</i> | |

BOOZY POPS

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|-------------------------|-----|
| Rotating Flavors | \$3 |
|-------------------------|-----|

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