

Pantoufle's Bistro Dinner Menu

Nibbles & Sharables

Charcuterie

Chef's selection of three cheeses and four cured meats. Served with pickles, fruit jams, nuts, and crackers. Gluten free cracker available upon request. **\$24.84**

Deviled Eggs du Jour

House made deviled eggs with a little spin. Ask your server for the flavor of the day. (GF,V) **\$5.17 for a pair**

The Crepes

Ham & Cheese Crepe with Egg

A warmed crepe filled with ham, Dijon mustard, and gruyere/Swiss cheese blend. Comes with choice of fried or scrambled egg and choice of side garden salad or soup of the day if available. (Contains wheat, dairy, and pork). **\$13.45**

Chicken, Brie, & Apple Crepe

A warmed crepe filled with pulled chicken, brie, and apple butter. Comes with choice of fried or scrambled egg and choice of side garden salad or soup of the day if available. (Contains wheat, dairy, and pork). **\$13.45**

The Sandwich

Muffaletta

House made bread filled with provolone, ham, mortadella, assorted Italian meats, and tangy olive salad. Accompanied with a choice of side bistro garden salad or potato chips. (Contains wheat, dairy, and pork). **\$14.49**

Mains

Braised Boneless Beef Short Ribs

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy) **\$28.98**

Butter Chicken

Chicken in a curry spiced creamy sauce over jasmine rice. Topped with cilantro and yogurt. (GF, Contains dairy) **\$25.87**
****This has spice, aka not for wimps****

Portabella & Spring Veg (Vegan)

A pan-seared portabella mushroom cap with sauteed medley of spring vegetables and a balsamic drizzle. Comes with side garden salad. **\$22.77 GF, DF**

Seasonal Mixed Nuts

House made mixed nuts seasoned with herbs, salt, maple syrup, and a little cayenne. (GF,V) **\$6.21**

Bread Butter & Oil

Crusty, toasted bread slices accompanied by olive oil and balsamic vinegar and the compound butter of the day. **\$7.24**

The Salads

Grilled Chicken Greek Salad

A bed of local grown greens with grilled chicken, tomatoes, cucumbers, pickled red onion, feta, and kalamata olives. Choice of dressing- Tzatziki dressing (GF) or Dijon vinaigrette (GF)
Full \$16.56 Half \$9.00

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- tzatziki, Dijon vinaigrette, or apple cider-maple vinaigrette. Add chicken or prosciutto for \$4.00 more to make it an entrée. (GF, V)
Full \$12.42 Half \$7.00

The Soup

Mulligatawny

A bowl of curry spiced red lentil soup with sweet potatoes, apples, and vegetable. Served over rice with cilantro garnish and sliced bread (omitted if GF). Add a side garden salad for \$4.(V,GF)
Bowl \$9.31

Salmon & Asparagus Orzo

Broiled salmon atop a creamy asparagus orzo. Topped with pea shoots, lemon zest and shaved pecorino. Can be made with white rice for a GF option. (Contains wheat and dairy). **\$28.98**

Duck Ragu

Slow roasted duck leg meat in an aromatic ragu sauce over pasta. Topped with shaved pecorino. Comes with a side salad and toasted bread. (Contains meat, dairy, eggs and wheat) **\$28.98**



Allergen Statement* Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.

GF= Gluten free GFA= Gluten free option available V=Vegetarian

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3.38% Cash Discount offered