

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 side garden salad or soup of the day if available. (Contains wheat and dairy). **\$13.45**

The Sandwich

Turkey-Bacon-Cheddar Melt

Artisanal bread filled with sliced roasted turkey breast, shredded cheddar, and thick cut applewood smoked bacon. Served with choice of tangy sundried tomato aioli or spicy chipotle aioli. 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****

Asparagus Orzo

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

Bread Butter & Oil

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

Appetizer Specials offered frequently

The Salads

Cha-Cha Cherry Bombe Salad

A bed of local grown greens with roasted sweet potatoes, dried cherry, pecans, and feta. Comes with our apple cider vinaigrette but Green Goddess (GF) or Dijon vinaigrette (GF,V/DF) are also available. Add cold grilled chicken, smoked salmon, or salmon fillet at additional charge.

Full \$12.42 half \$7.24

Bistro Garden Salad

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

Full \$12.42 Half \$7.24

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

Autumn Squash (Vegan)

Oven roasted autumn squash over a bed of spinach, topped with a quinoa salad of beets, citrus, fresh herbs, cranberries and walnuts and drizzled with a tahini dressing. Comes with choice of side garden salad or soup. Add salmon fillet for \$9.31. **\$23.80 GF/GF/V**

Pan Seared Duck Breast

Duck breast pan seared to medium rare and served alongside mashed potatoes, zucchini ribbons, orange segments, blueberry gastrique, and orange scented breadcrumbs. (dairy free and gluten free options available) **\$33.12**

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