# Nibbles & Sharables

# Cheese & Crackers \$7.24

Honeyed goat cheese spread with crackers. Gluten free cracker available upon request.

## Salmon Rillet \$12.42

A spread of smoked and oil poached salmon, yogurt, lemon, cucumber and shallot. Served with toasted bread.

Gluten free cracker available. Add a side garden salad for \$4 to make it a light meal.

# Charcuterie Board \$24.84

Chef's selection of three cheeses and two cured meats. Served with pickles, fruit jams, nuts, and crackers or toasted bread. Gluten free cracker available upon request.

# Soup, Salad & Lighter Fare

## Bistro Garden Salad \$12.42

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

## Salmon Crepe \$14.49

Crepes filled with a spread of smoked salmon. Topped with creamy bechamel, capers and dill. Comes with a choice of cup of soup or side salad. (Contains wheat, dairy, and fish)

# Mains

**Braised Boneless Beef Short Ribs \$28.98 GF** Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (Contains dairy)

# Butter Chicken \$25.87 GF

Chicken in a curry spiced creamy sauce over jasmine rice. Topped with cilantro and yogurt. (Contains dairy)

# Gumbo and Rice \$28.98

Shrimp, chicken and andouille sausage in a classic gumbo gravy over rice. (Contains shellfish and wheat)

# Bread Butter & Oil \$6.21

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

# Seasonal Mixed Nuts \$6.21

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

### Croque Monsieur \$14.49

A slice of toasted sour dough bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard and gruyere cheese. Comes with your choice of the bistro garden salad or cup of soup. (Contains wheat, dairy, and pork)

### Soup du Jour Bowl \$9.31

A bowl of our soup of the day. Served with bread. Add a side garden salad for \$4.

# Not Yo Momma's Pork & Beans \$28.98

(Tonno Del Chianti) Tender pork shoulder and cannellini beans braised in lemon, juniper berries, and white wine, served in a broth with crusty bread. Topped with caramelized fennel and shaved pecorino.

(Contains wheat and dairy). GF available upon request.

### Spinach-Walnut Pesto Gnocchi \$24.89 V

Creamy spinach-walnut pesto sauce hugs our house made potato gnocchi. Topped with shaved pecorino. Comes side salad and toasted focaccia.

(Contains eggs, dairy and wheat)

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



Pantoufle's

Bistro