



# Pantoufle's Bistro

## Nibbles & Sharables

### 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)

### Spicy Korean Beef Sandwich \$14.49

Oven roasted Field's Edge brisket dressed in a house made spicy Korean beef sauce served on a toasted ciabatta bun; topped with cheddar cheese. Comes with your choice of the bistro garden salad or cup of soup.

(Contains sesame, wheat, dairy, and beef)

## 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)

### 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)

### Deviled Eggs du Jour \$4.14 for a pair

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

### The Cha-cha-cherry Bombe Salad \$12.42

A bed of greens with roasted sweet potatoes, dried cherries, feta, and spiced pecans.

Designed to come with the maple vinaigrette. Add chicken or prosciutto for \$4.00 more to make it an entrée. (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, DF available upon request.

### Duck Ragu \$28.98

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

©2024 Pantoufle's Bistro

## 3.38% Cash Discount offered