Pantoufle's Bistro Dinner Menu

(Thursday, Friday, and Saturday starting at 4PM)

Nibbles & Sharables

Whipped Feta & Date Spread
Feta whipped with lemon, cream cheese, and chopped dates. Topped with house made Dukkha, sumac, and olive oil! Served with pita chips. GF option available upon request. (Contains sesame, wheat, dairy, nuts) **12.42**

Truffled Grilled Potatoes
Grilled potatoes drizzled with truffle oil and topped with JQ Saltworks heirloom salt. Comes with lemon-garlic aioli. Contains eggs. GF/DF **8.28**

Cheese & Cracker Plate
A plate of assorted cheeses with assorted crackers, pickles, fruit spread, and olives. Contains wheat & dairy. GF option available upon request. **12.42**

Soups & Salads

Soup du Jour
A bowl of our soup of the day. Bowl served with two slices of baguette, cup served with one slice of baguette. Additional bread available at additional cost. Add a side salad for $4.14. **14oz Bowl 9.31 8oz Cup 5.43**

Salad Additions
Add cold rotisserie chicken, smoked salmon, or prosciutto for $4.00 more to make it an entrée or Add seared trout fillet for $14.49.

Cha-Cha Cherry Bomb Salad
A salad comprised of local lettuces, cucumbers, pickled onion, roasted sweet potatoes, feta cheese and cinnamon pecans. Comes with apple maple vinaigrette but sub any of our other dressings as you please. (contains dairy & nuts. GF/V) **Large 12.49 or side 5.99**

Bistro Garden Salad
A salad comprised of local lettuces, cucumber, pickled onion, cherry tomatoes, and feta. Comes choice of dressing: **green goddess, Dijon vinaigrette (DF/V), or apple-maple vinaigrette (DF/V)**. (Contains dairy) **Large 13.45 or side 5.99**

Mains

Grilled Chicken Cordon Bleu
Grilled chicken breast, ham and Swiss cheese served on a bun with mustard spread, pickled red onion and fresh local lettuces. Comes with your choice of chips, side salad or a cup of soup. (Contains wheat, dairy, and pork). **14.49**

Chipotle Chicken Wrap
Rotisserie chicken with romaine lettuce, shredded cheese, tomatoes, pickled onions, and chipotle mayo in a soft flour tortilla wrap. Comes with a choice of chips, side salad or a cup of soup. (Contains soy, dairy, eggs, wheat. GF option available upon request) **14.49**

West African Spiced Chickpea & Sweet Potato Tart
Roasted chickpeas, peppers, kale, sweet potatoes & peanuts in a creamy lightly spiced peanut sauce. Comes with a choice of side salad, chips or a cup of soup. (AGF/V, Contains nuts, soy, egg, wheat and dairy). Limited quantities of a gluten friendly/vegan option may be available upon request. **14.49**

Salmon & Asparagus Orzo
Seared salmon filet atop a creamy asparagus orzo. Topped with parmesan. GF option available. (Contains wheat and dairy). **28.98**

Smoke in Chimney's Trout Fillet & Seasonal Veg
Pan seared local trout fillet topped with Dijon caper verde sauce and micro greens. Served with seasonal sauteed vegetables. DF/GF/AGF. **$33.12**

Autumn Squash Gnocchi
Creamy autumn squash sauce over potato gnocchi & sauteed local Tuscan kale. Topped with pumpkin seeds. Comes with bread (choice of DF/V wheat baguette or GF baguette(contains dairy)) (DF/GF/AGF, VEGAN, Contains coconut) **25.87**

Crab Cake Plate
Three pan seared all-crab crab cakes topped with Grayson's signature remoulade aioli sauce. Served with mashed potatoes and sauteed seasonal veggies. (GF, Contains dairy (dairy allergy substitutions available), shellfish, egg). **32.08**

Braised Boneless Beef Short Ribs
Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy; Dairy allergy substitutions available) **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 friendly DF= Dairy Free V=Vegetarian

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES.

3.38% Cash Discount offered

NOTE: Cash discount does not apply to split checks, sorry for any inconvenience.