



Pantoufle's Bistro

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 \$14.49 GF

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (Contains dairy)

Butter Chicken \$12.94 GF

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

Gumbo and Rice \$14.49

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 \$14.49

(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 \$12.45 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