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# BISTRO

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## ENTREES

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<b>Steak Frites**</b>	<b>\$16</b>
5 oz. Chef's cut, garlic herb butter, roasted shallots and black pepper jus, fries, charred onion aioli	
<b>Chicken Confit**</b>	<b>\$14</b>
Carolina gold rice, root vegetables, local mushroom, tomato, arugula, lemon pepper vinaigrette	
<b>Seafood Burger</b>	<b>\$15</b>
Lettuce, tomato, pickled red onion, house-made tartar, brioche bun, and side selection	
<b>Market Fish**</b>	<b>\$14</b>
Roasted potato, root vegetables, grilled red onion, scallion cream, herb oil	
<b>Shrimp Tagliatelle</b>	<b>\$14</b>
House-made pasta, roasted tomato, shallots, local mushroom, white wine and butter	
<b>Poached Pear Salad**</b>	<b>\$12</b>
Champagne poached pear, radish, blueberries, bacon, blue cheese crumbles, Champagne vinaigrette, butter Bibb lettuce	
<b>Mediterranean Toast</b>	<b>\$10</b>
Carrot hummus, cucumber, tomato, Kalamata, feta, parsley, mint, red wine vinaigrette on toasted sourdough	

\*Modified to be gluten-free.

\*\*Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*