

# t ä s t e B I S T R O

<p><b>Artisan Cheese Flight</b> Local and Regional Artisan Cheeses, Fresh Baguette, Fruit and Nuts 24 ~ Paired with wine 35</p> <p><b>Our Signature Fried Brussels Sprouts</b> Fresh Lemon and Sea Salt 9</p> <p><b>Bistro Fries</b> House-cut Fries, Sea Salt, Maple Malt Vinegar, White Truffle Aioli, House-made Clove Catsup 13</p> <p><b>Make it Poutine</b> Bistro Fries, Meier's Cheese Curd and Gravy +9</p> <p><b>Mac n' Cheese Selections</b></p> <table data-bbox="349 1505 673 1733"> <tbody> <tr> <td>Cheddar</td> <td>10</td> </tr> <tr> <td>Lobster</td> <td>16</td> </tr> <tr> <td>Truffle</td> <td>14</td> </tr> <tr> <td>Bacon</td> <td>13</td> </tr> <tr> <td>Sambal Chili</td> <td>12</td> </tr> </tbody> </table>	Cheddar	10	Lobster	16	Truffle	14	Bacon	13	Sambal Chili	12	<p><b>Field Greens, Beets &amp; Chevre</b> Artisan Greens, Toasted Local Chevre Croustades, Roasted Beets, Honey, Sherry-Citrus Vinaigrette 17</p> <p><b>Lobster Risotto Fritters</b> Maine Lobster, Creamy Fontal Risotto, Panko Breading, Pickled Vegetables, Yuzu Vinaigrette 21</p> <p><b>Hearts of Romaine</b> Romaine Hearts, Lemon Caesar Dressing, Marinated White Anchovies and Parmesan Biscotti 14</p> <p><b>Add:</b></p> <table data-bbox="868 1303 1396 1464"> <tbody> <tr> <td>Grilled Chicken</td> <td>+9</td> </tr> <tr> <td>Wild Caught Shrimp(3)</td> <td>+14</td> </tr> <tr> <td>Steak</td> <td>+21</td> </tr> <tr> <td>Salmon</td> <td>+21</td> </tr> </tbody> </table> <p><b>Lyonnais Onion Soup</b> Crouton and Gratinéed Local Dutch Knuckle &amp; Artisan Cheeses 13</p>	Grilled Chicken	+9	Wild Caught Shrimp(3)	+14	Steak	+21	Salmon	+21
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## Sides

6

Whipped Potatoes  
Farm Vegetables  
Green Salad  
Fries

## Live Music Every Friday & Saturday in Taste Bistro

\*\*Raw, undercooked meats, seafood or eggs may increase the risk of food borne illness.

\*\*We cannot guarantee that food allergens will not be transferred through accidental cross-contact

**\*Naturally raised, antibiotic and hormone free\***



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## Smoked Scottish Salmon Fillet

Apple Wood Smoked and Pan Roasted, Maple-mustard Glaze,  
Whipped Potatoes, Green Beans

29

## \*Kilcoyne Farms Burger

Half-pound Local Beef, House-Made Kaiser Roll, Lettuce,  
Tomato, Cabot Sharp Cheddar and Fries

22

## Upgrade your burger with

House Smoked Bacon	+3
Caramelized Sweet Onion	+1
Black Garlic	+3
Truffle Aioli	+2
Clove Ketchup	+1
Shiitake Mushrooms	+2

## \*"The House Favorite" Kilcoyne Farms Pot Roast

Pasture-raised Local Beef, Caramelized Root Vegetables and Local Potatoes

27

## Fisherman's Stew

Market Fish, Maine Lobster and PEI Mussels, Tomato, Fennel, Andouille Sausage,  
White Wine, Grilled Baguette, Arugula Pesto

28

## Potato Gnocchi & Butternut Squash

Roasted Squash and Shallots, Spinach, Parmesan, Browned Butter and Sage Cream

21

Add Grilled Chicken	+9
Add (3) Wild Caught Shrimp	+14

## Tenderloin Beef Tips

Marinated and Seared, Whipped Potatoes, Farm Veg and Balsamic Onions

30

## Black Bean & Quinoa Burger

House Made Veggie Burger, House Kaiser Roll, Scallion Aioli, Shiitake Mushrooms,  
Lettuce and Tomato, NY Sharp Cheddar and Fries

21

