

SMALL PLATES

CHARCUTERIE & CHEESE PLATTER - \$23

Chef's selection of cured meats and cheeses

GF V CHEESE PLATTER - \$15

3 cheeses, domestic and imported

V SPANAKOPITA TART - \$14

Gruyere & parmesan cheese, spinach topped with sundried tomato jam, served with house greens

GF SMOKED SHRIMP DEVILED EGGS - \$12

House smoked shrimp, cuban seasoned deviled eggs

GF CEVICHE - \$12

Market seafood marinated with cilantro, avocado, onion, lime juice

FRIED CALAMARI - \$11

Topped with banana peppers and served with remoulade

ZUCCHINI RIBBONS - \$8

*Ribbon sliced fresh zucchini, hand breaded in our signature house flour
And fried to golden perfection, served with marinara*

MAIN DISH

DIJON HERB GRILLED PORK TENDERLOIN \$24

Grilled loin served with Cajun scented fries and a house salad

LOCAL CATCH - \$19

Paired with chef's selection of accompaniments

FRENCH QUARTER - \$17

Shaved prime rib, melted provolone cheese, sweet peppers and onions topped with roasted garlic aioli on a crispy baguette, served with parmesan fries

BIZOU BURGER - \$16

Grilled 1/2 lb. black Angus short rib and chuck blend, topped with smoked apricot whiskey jam fried onion and potato, fontina cheese, served on a brioche bun, served with parmesan fries

GRILLED MARKET FISH SANDWICH - \$16

Local catch, grilled with bibb lettuce, vine ripe tomato, remoulade, served with parmesan fries

ALL-AMERICAN BURGER - \$15

Grilled 1/2lb Black Angus short rib and chuck burger, cheddar cheese, lettuce and tomato served on a brioche bun, served with parmesan fries - Add bacon for \$2.00

BUTCHER CUT - \$15

Carved turkey, ham, gruyere cheese and fresh creamy slaw pressed on marble rye bread served with parmesan fries

CHICKEN SANDWICH - \$15

Grilled herb marinated chicken breast with bibb lettuce, vine ripe tomato, mustard aioli served with parmesan fries

V HOUSE MADE VEGGIE BURGER - \$13

Black bean and mixed vegetables, grilled and served with Lettuce, topped with pesto served on a brioche bun, served with parmesan fries

~Substitute a house salad for an additional \$1.00

EXPRESS LUNCH

CHOICE OF:
1/2 FLATBREAD TO
ACCOMPANY YOUR
SOUP OR SALAD - \$12

SOUP & SALADS

All salads can be Gluten free upon request

SOUP DU JOUR - \$8

Chef's daily creation

CAESAR SALAD - \$11

Gruyere & house made croutons with white anchovies

GRILLED PEACH SALAD - \$13

Spinach, feta, candied pecans, red onion and blueberry's tossed in a sweet peach dressing

BIZOU CHOPPED SALAD - \$13

Arugula, radicchio, spinach, red onion crispy capicola & mustard ale cheddar tossed in sherry dressing

V BOSTON BIBB - \$12

Tomato, cucumber, yellow raisins and pumpkin seeds tossed in a sherry vinaigrette

Add: salmon \$8, prawns \$8, chicken \$6

FLATBREAD

SMOKED SHRIMP FLATBREAD - \$14

House smoked shrimp, red onion, arugula smoked gouda cheese, finished with a creole drizzle

V MARGHERITA FLATBREAD - \$13

Buffalo mozzarella, heirloom tomato, basil

GRILLED CHICKEN FLATBREAD - \$13

Grilled chicken, spinach, sweet peppers goat cheese and alfredo sauce

SIDES

all sides are Gluten free and Vegetarian

WILD MUSHROOM MEDLEY - \$6

SAUTEED GARLIC BABY SPINACH - \$6

ROASTED BRUSSEL SPROUTS W/ SHALLOTS - \$9

GRILLED BALSAMIC ASPARAGUS - \$8

HOUSE PARMESAN FRIES - \$6