



SMALL PLATES

**GF** **✓** **CHEESE PLATTER - \$15**  
*3 cheeses, domestic and imported*

**✓** **GLAZED HEIRLOOM TOMATO TART - \$14**  
*Gruyere and goat cheese, thyme and dressed greens*

**GF** **CEVICHE - \$12**  
*market seafood marinated with cilantro, avocado, onion, lime juice*

**FRIED CALAMARI - \$11**  
*topped with banana peppers and served with remoulade*

**GF** **CRAB DEVILED EGGS - \$12**  
*deviled egg filling topped with crab meat*

**GF** **SHRIMP COCKTAIL - \$9**  
*four jumbo shrimp served with cocktail sauce and a horseradish cream*

**CHARCUTERIE & CHEESE PLATTER - \$23**  
*Chef's selection of cured meats and cheeses*

MAIN DISH

**DOROC PORK TENDER LOIN FRITES - \$25**  
*grilled and served with garlic and blue cheese studded home fries and house salad*

**LOCAL CATCH - \$19**  
*paired with chef's selection of accompaniments*

**BIZOU BURGER - \$17**  
*Pat LaFrieda 1/2 lb. Black Angus short rib and chuck burger, caramelized onion, goat and brie cheese and served on a brioche bun*

**FRENCH DIP - \$17**  
*shaved NY strip, melted provolone on a crispy baguette. served with a house-made Au Jus and fries*

**GRILLED MARKET FISH SANDWICH - \$16**  
*market selection, grilled with bibb lettuce, vine ripe tomato, remoulade*

**ALL-AMERICAN BURGER - \$15**  
*Pat LaFrieda 1/2lb Black Angus short rib and chuck burger, cheddar cheese, lettuce and tomato served on a brioche bun*

**TURKEY CLUB - \$15**  
*Maple peppered bacon, Gruyère cheese, lettuce, tomato & garlic aioli served on a rustic panini*

**CHICKEN SANDWICH - \$15**  
*grilled herb marinated chicken breast with bibb lettuce, vine ripe tomato, mustard aioli*

**✓** **EGGPLANT PARMESAN SANDWICH - \$13**  
*Breaded eggplant cutlet, provolone cheese and marinara sauce*

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*

**STRAWBERRY AND PROSCIUTTO SALAD - \$13**  
*spinach, toasted pumpkin seed, tossed in sherry vinaigrette topped with warm Brie*

**BIZOU CHOPPED SALAD - \$13**  
*arugula, radicchio, spinach, red onion, crispy capicola & mustard ale cheddar tossed in citrus dressing*

**✓** **BUTTER LETTUCE - \$10**  
*heirloom tomatoes, feta cheese and savory granola with white balsamic vinaigrette*  
  
*add: Salmon \$8, Prawns \$8, Chicken \$6*

FLATBREAD

**SMOKED SALMON FLATBREAD - \$14**  
*crème fraîche, caper, fried shallot*

**✓** **MARGHERITA FLATBREAD - \$13**  
*buffalo mozzarella, heirloom tomato, basil*

**PROSCIUTTO AND BLUE CHEESE FLATBREAD - \$16**  
*caramelized onions, arugula, port wine reduction*

SIDES

*all sides are Gluten free and Vegetarian*

**WILD MUSHROOM MEDLEY - \$6**  
**SAUTEED GARLIC BABY SPINACH - \$6**  
**ROASTED BRUSSEL SPROUTS W/ SHALLOTS - \$9**  
**BUTTERED GREEN BEANS - \$7**  
**GRILLED BALSAMIC ASPARAGUS - \$8**  
**POMME FRITES - \$6**  
**MARKET VEGETABLES - \$7**