

# Bistro

— ON MAIN —

## DINNER MENU

### FIRST COURSE

#### \* CHAR CRUSTED AHI TUNA ☒

Seared ahi tuna accompanied with cusabi and sesame dipping sauce 12.50

#### SMOKED TROUT DIP ☒

House made dip with hickory smoked trout from Waynesville, NC served with vegetable spears 9.50

#### LEMON BASIL CRAB CAKES

98% Lump crab meat patties served with cilantro-lime dipping sauce 14.50

#### FRIED GREEN TOMATOES

Hand dipped and breaded and topped with a spicy garlic and sriracha hot pepper sauce 8.50

#### LOCAL CHEESE ASSORTMENT ☒

Warm brie with fire roasted Fuji apples, manchego, D'Anjou pear topped with blue cheese crumbles, pecans and drizzled with honey 14.50

#### PIMENTO CHEESE FRITTERS

Bistro pimento cheese breaded and fried to a golden perfection, drizzled with hot pepper sauce 8.50

#### VERTICAL PEAR ☒

Mixed greens, blue cheese crumbles and toasted pecans tossed in a citrus vinaigrette 9.75

#### RED PEPPER GOUDA SOUP

Bowl 8 Cup 6

#### LOBSTER BISQUE SOUP

Bowl 10 Cup 8

### ENTREE SALADS

#### 1885 BISTRO SALAD ☒

Field greens, chicken, mandarin oranges, strawberries, craisins, blue cheese crumbles, citrus vinaigrette 12.75

#### GOAT CHEESE & SPINACH SALAD ☒

Fresh spinach, pecan-crusting goat cheese, strawberries, onion and pecans with balsamic vinaigrette 9.75

#### ANCIENT GRAIN SALAD

Field greens, almonds, feta, onion, quinoa, brown rice, kale and black barley with balsamic vinaigrette 11.75

\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.

☒ wheat, barley and rye free

### ENTREES

(House or Caesar salad \$3 with entree)

#### \* BASIL LEMON CRAB CAKES

98% Lump crab meat patties, cilantro-lime sauce rice and seasonal vegetables 26.50

#### \* BISTRO FILET 8OZ ☒

Filet mignon with mushroom burgundy demi glaze, red skin mash and seasonal vegetable 28.50

#### \* NC MOUNTAIN TROUT ☒

Lightly blackened, spicy green tomato-cilantro salsa, rice and seasonal vegetable 21.75

#### \* WILD CAUGHT SALMON STUFFED WITH SHRIMP ☒

Alaskan salmon, boursin cheese and shrimp, spinach and tomatoes and finished with browned butter. 24.50

#### \* NC TROUT MEUNIERE

Sauteed in lemon butter sauce white wine and shallots, red skin mash and seasonal vegetable. 22.75

#### \* SHRIMP AND CHEESE GRITS ☒

Served on a bed of collard greens topped with applewood smoked bacon 18.75

#### \* SHRIMP FETTUCCINE ALFREDO

Blackened shrimp atop creamy alfredo fettuccine and sauteed spinach 19.75

#### \* CHICKEN MARSALA

Sauteed chicken breast, mushrooms and marsala reduction served over spinach and fettuccine 19.75

### FOR THE TOTS

Choice of chicken tenders, corn dog nuggets, or grilled cheese served with homemade chips 6.75

( Childrens Menu 10 years and under please )

### DESSERTS

WHITE CHOCOLATE MOUSSE, PUFF PASTRY & FRESH BERRIES 7.00

REESE'S PEANUT BUTTER PIE 6.00

LIMONCELLO MASCARPONE CAKE 7.00

FLOURLESS CHOCOLATE CAKE 7.00 ☒