

Bistro

— ON MAIN —

APPETIZERS

*CHAR CRUSTED AHI TUNA

Seared Ahi tuna served with cusabi and sesame dipping sauces 12.50

LEMON BASIL CRAB CAKES

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

MAIN STREET TROUT DIP

Local trout, Boursin cheese and fresh herbs served with vegetable spears and crackers 9.50

FRIED GREEN TOMATOES

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

BUFFALO BLUE POTATO CHIPS

Homemade potato chips topped with blue cheese crumbles and hot buffalo sauce 7.50

PIMENTO CHEESE FRITTERS

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

FRIED BUTTERFLY SHRIMP

Lightly dusted in panko served with a creole aioli 9.75

SALADS

*LOCAL MOUNTAIN TROUT SALAD

Field greens, blackened trout, mandarin oranges, almonds, onion, and blue cheese crumbles with citrus vinaigrette 13.75

GOAT CHEESE & SPINACH SALAD

Fresh spinach, pecan-crusted goat cheese, strawberries, red onion and pecans with balsamic vinaigrette 9.75
*Add Chicken 4 *Shrimp, Trout, Salmon, Tuna 5

1885 BISTRO SALAD

Field greens, topped with chicken, mandarin oranges, strawberries, raisins, blue cheese crumbles with citrus vinaigrette 12.75

ANCIENT GRAIN SALAD

Field greens, almonds, feta, onion, quinoa, brown rice, kale and black barley with balsamic vinaigrette 11.75
*Add Chicken 4 *Shrimp, Trout, Salmon, Tuna 5

CLASSIC CAESAR SALAD

Crisp romaine, homemade croutons and parmesan cheese with traditional Caesar dressing 9.50
*Add Chicken 4 *Shrimp, Trout, Salmon, Tuna 5

SOUPS

RED PEPPER GOUDA SOUP

A puree of roasted red bell pepper, smoked gouda and fresh cream served in a crusty bread bowl
Bowl 10 Cup 6

LOBSTER BISQUE SOUP

Thick and creamy with chunks of fresh lobster served in a crusty bread bowl
Bowl 12 Cup 8

FOR THE TOTS

CHICKEN TENDERS AND HOMEMADE CHIPS

6.75

GRILLED CHEESE AND HOMEMADE CHIPS

6.75

CORN DOG NUGGETS AND HOMEMADE CHIPS

6.75

(Childrens Menu 10 years and under please)

SANDWICHES

(Served with choice of a side)

GRILLED VEGETABLE HUMMUS WRAP

Grilled yellow squash, zucchini and onion, hummus, cucumber and tomato in a tomato basil wrap 10.50
*Add Chicken 4 *Shrimp, Trout, Salmon, Tuna 5

GOURMET PIMENTO CHEESE

Grilled pimento cheese, applewood smoked bacon and tomato on wheat bread 9.75

CRAB GRILLED CHEESE & LOBSTER BISQUE

Grilled provolone, lump crab, and tangy corn relish on sourdough with a cup of lobster bisque 15.75

*MESQUITE CHICKEN

Grilled mesquite chicken breast, swiss cheese, bacon jam and onion straws on a toasted bun 12.75

*GRILLED ALASKAN COD

Wild caught Alaskan cod lightly seasoned, lemon basil mayo, lettuce and tomato on a hoagie roll 10.75

TURKEY, APPLE AND BRIE

House roasted turkey breast served warm with roasted fuji apples and brie on ciabatta 10.75

*STEAK AND CHEESE

Grilled sirloin steak, onion, peppers, and provolone topped with onion straws on a hoagie roll 14.75

SIDES

Tri Potato Salad

Red Skin Mash Potato

Cheese Grits

Homemade Potato Chips

Edamame Salad

House Side Salad 3.00

Caesar Side Salad 3.00

Garlic Toast 3.00

ENTREES

(Available All Day)

*NC MOUNTAIN TROUT

Local mountain trout fillet lightly blackened, spicy green tomato-cilantro salsa, rice and seasonal vegetable 22.75

*ORANGE BASIL GRILLED SALMON

Wild caught salmon seasoned with garlic pepper finished with orange basil butter and almond slivers, rice and seasonal vegetable 21.75

*SHRIMP AND CHEESE GRITS

Sauteed shrimp, applewood smoked bacon, creamy cheese grits served with garlic toast 13.75

CHICKEN POT PIE

Homemade chicken mushroom pot pie served in a puff pastry with red skin mash potato 12.50

*AHI TUNA STEAK

Pan seared ahi tuna drizzled with sesame glaze served with rice and seasonal vegetable 21.75

*BISTRO FILET

Seasoned 8oz filet mignon with mushroom burgundy demi glaze served with red skin mash potato and seasonal vegetable 28.50

DESSERTS

WHITE CHOCOLATE PUFF PASTRY

White chocolate mousse with seasonal fresh berries and puff pastry 7.00

REESE'S PEANUT BUTTER PIE

Fudge covered crust and creamy peanut butter pie 6.00

LIMONCELLO MASCARPONE

Delicious, moist lemon cake layered with mascarpone cream 7.00

FLOURLESS CHOCOLATE CAKE

Decadent, dark, rich gluten free cake with raspberry sauce 7.00

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

Ask your server about our daily specials • Alert your server to special dietary requirements

Wheat, barley and rye free • \$4 split charge for sharing • Limit 4 checks per table please

A 20% gratuity for parties of 6 or more and to all split checks (Please request separate checks in advance)