

WARM BLUE CHEESE & BACON DIP Bacon- Garlic- Cream Cheese- Point Reyes Blue Cheese- Sourdough (GFO) **DEVILED EGGS** 12 Eggs- Crème Fraîche- Dijon- Smoked Paprika-Bourbon Bacon Jam- Crumbled Bacon (GF, DF) **CALAMARI** 15 Crispy Calamari & Olives- Housemade Dipping Sauces (GF) **STEAK TARTARE*** 18 Beef Tenderloin- Dijon Aioli- Cornichons- Herbs-Microgreens- Crostini (GFO, DF) **BISTRO MUSSELS** 16 White Wine- Shallots- Garlic- Parsley-

Crème Fraîche- Grilled Sourdough (GFO)

BUFFALO CAULIFLOWER

Housemade Buffalo Sauce- Buttermilk

Cauliflower- Blue Cheese (GF, Veg)

CHARCUTERIE

Assorted meats and cheeses served with accoutrements and Sourdough (GFO+\$3)

.0.0	Choose 2- \$23	Meats:
	Choose 3- \$28	Bourbon Bacon Salami
	Choose 4- \$34	Capicola Smoked Chorizo
Cheeses:	Choose 5- \$41	Prosciutto
Burrata Brie	Choose 6- \$46	Soppressata
Gouda	Choose 7- \$51	
Manchego	Choose 8- \$57	
Goat Cheese Spread	Choose 9- \$62	
Point Reyes Blue	Choose 10- \$66	
	Choose 11- \$72	

We are proud to present scratch-made specialties prepared with locally sourced ingredients. Every dish is thoughtfully crafted to reflect our dedication to authenticity, seasonality, and refined flavor.

Welcome to Bistro 36!

SALAD

BISTRO HOUSE SALAD Mixed Greens- Sliced Carrots- Castelvetrano Olives- Housemade Vinaigrette (GF, Veg)	12
CAESAR À LA MAISON Romaine- Anchovies- Boiled Egg- Pickled	16
Onion- Blue Cheese- Bacon- Dijon- Housemade Croutons (GFO)	
RADISH CARPACCIO Watermelon Radish- Mandarin Orange- Beets- Goat Cheese- Microgreens (GF, Veg)	14

SOUP

FRENCH ONION SOUP	11
Caramelized Onions- Housemade Beef	
Broth- Toasted Brioche- Gruyère (GFO)	
SOUP DU JOUR	8
Ask Your Server About Today's Selection	

Toppers		Accoutrements	
Grilled Chicken	8	Broccolini	5
Salmon*	12	French Fries (Truffle +\$2)	6
Steak*	11	Potato Purée	7
Scallops	13	Rice Pilaf	6
Shrimp	10	Roasted Vegetables	9
·		Sautéed Mushrooms	9

Allergen Notice: Please be advised that food in this establishment may be made with the following ingredients: Milk, Eggs, Fish, Crustacean, Tree

Nuts, Wheat, Peanuts, Soy and/or Sesame. Please inform a member of our team if you have food allergies prior to ordering!

GF= Gluten Free, Veg= Vegetarian

GFO= Gluten Free Option,

DF= Dairy Free

*All substitutions are subject to charge
*A 20% service fee will be added to parties of 8 or more

ENTRÉE



Items marked with (*) may contain raw or undercooked components. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.