

WE TAKE PRIDE IN OFFERING SCRATCH-MADE SPECIALTIES
CRAFTED WITH LOCALLY SOURCED INGREDIENTS. EACH
DISH IS CURATED TO SHOWCASE OUR COMMITMENT TO
AUTHENTICITY, SEASONALITY, AND EXQUISITE FLAVOR.

WELCOME TO BISTRO 36!

Starters

WARM BLUE CHEESE & BACON DIP... 14

BACON • GARLIC • CRÈME FRAÎCHE • POINT REYES BLUE • GRILLED SOURDOUGH (GF0)

PARISIAN DEVEILED EGGS... 12

SMOKED PAPRIKA • HOUSE MADE RASPBERRY JAM • CRISPY SHALLOTS (GF, DF, VEG)

CALAMARI... 15

CRISPY CALAMARI • BELL PEPPERS • HOUSE CAPER AIOLI (GF)

BISTRO MUSSELS... 16

WHITE WINE • SHALLOTS • GARLIC • CREAM • PARSLEY • SOURDOUGH • (GF0)

STUFFED MUSHROOMS... 14

MUSHROOM CAPS • BREADCRUMBS • GARLIC • PARMESAN • A1 AIOLI (GF, VEG)

POTATO CROQUETTES... 13

CRISPY MASHED POTATO • BACON • CHEDDAR & GRUYERE • SOUR CREAM & ONION SAUCE (GF)

MEDITERRANEAN TARTARE*... 17

YELLOWFIN TUNA • CASTLEVETRAVO OLIVES • CUCUMBER • TARRAGON • CROSTINI (GF0)

Charcuterie

EACH BOARD IS ACCOMPANIED BY AN ARRAY OF
ACCOUTREMENTS AND SERVED WITH SOURDOUGH
(GLUTEN-FREE OPTION AVAILABLE FOR AN ADDITIONAL \$3)

2 SELECTIONS...21

4 SELECTIONS...32

6 SELECTIONS...43

MEATS:

PROSCIUTTO

HIGH WEST WHISKEY SALAMI

BAROLO WINE SALAMI

CAPICOLA

CHICKEN LIVER PÂTÉ



CHEESES:

BRIE

MANCHEGO

POINT REYES BLUE

BURRATA



ALL SUBSTITUTIONS ARE SUBJECT TO CHARGE

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE

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.

ALLERGEN NOTICE: PLEASE BE ADVISED THAT FOOD IN THIS ESTABLISHMENT
MAY CONTAIN 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!

Soups & Salads

GARDEN GAZPACHO...8

TOMATOES • ONION • PEPPERS • CUCUMBER • GARLIC • SHERRY VINEGAR • CROUTONS (V, DF, GFO)

SOUP DU JOUR...9

CHEF'S DAILY SOUP • PREPARED FRESH (GF)

CAESAR À LA MAISON...16

WHITE ANCHOVIES • BOILED EGG • PICKLED ONION • BLUE CHEESE • BACON •

HOUSEMADE CROUTONS (GFO)

FRESH HERB SALAD...12

MIXED GREENS • GREEN BEANS • FRESH HERBS • VINAIGRETTE (GF, V, DF)

VILLAGE SALAD...14

HEIRLOOM TOMATOES • CUCUMBER • BELL PEPPERS • PICKLED ONIONS • OLIVE MEDLEY •

BASIL • CRUMBLD GOAT CHEESE (GF, VEG)

Entrées

STEAK AU POIVRE & FRITES*...37

GRILLED RIBEYE • PEPPERCORN COGNAC SAUCE • GARLIC HERB BUTTER •

FRIES (MAKE GARLIC & PARMESAN +2) (GF)

TUNA NIÇOISE*...27

SEARED YELLOWFIN TUNA • MIXED GREENS • POTATOES • GREEN BEANS • HEIRLOOM TOMATOES •

BOILED EGG • WHITE ANCHOVIES • OLIVE MEDLEY • HOUSE VINAIGRETTE (GF, DF)

BISTRO BURGER*...19

BRIE CHEESE • ARUGULA • CARAMELIZED ONIONS • STEAKHOUSE AIOLI •

FRIES (MAKE GARLIC OIL & PARMESAN +2) (GFO)

FRENCH COUNTRY PORK CHOP...29

BONE-IN PORK CHOP • DIJON CREAM • BACON BROWN SUGAR PRESERVES •

MASHED POTATOES • GARLIC BUTTER GREEN BEANS (GF)

CORN ON CORN SCALLOPS... 35

SEA SCALLOPS • POLENTA • SAUTÉED FRESH CORN •

GARLIC BUTTER GREEN BEANS • BASIL CHIFFONADE (GF)

TARRAGON CHICKEN...25

CHICKEN BREAST • TARRAGON • SHALLOTS • WHITE WINE • CREAM •

MASHED POTATOES • GARLIC BUTTER GREEN BEANS (GF)

PAPPARDELLE BOLOGNESE...23

EGG PASTA • BEEF & PORK • PROSCIUTTO • TOMATO PASSATA • PARMESAN •

GARLIC TOAST POINTS (GFO)

DUCK CONFIT & WAFFLES...32

DUCK LEG • BUTTERMILK THYME WAFFLE • WHIPPED BUTTER • ORANGE BRANDY REDUCTION (GF)

FRENCH DIP SANDWICH...22

ROAST BEEF • GRUYÈRE • ONION • MUSHROOMS • HORSERADISH SPREAD • AU JUS • FRIES

SOUTH OF FRANCE PASTA...18

RIGATONI • ROASTED TOMATOES & GARLIC • WHITE WINE CREAM • SAUTÉED ARUGULA •

BASIL • CRUMBLD GOAT CHEESE (VEG, GFO)

PROVENÇAL CHICKEN THIGHS...23

BONE-IN CHICKEN THIGHS • CASTLEVETRANO OLIVES • GARLIC WHITE WINE •

HERBED RICE • THYME • CARAMELIZED LEMON (GF)

GRILLED SUMMER COD...24

WILD ATLANTIC COD • TOMATO & GARLIC CONFIT • HERBED RICE • GARLIC BUTTER GREEN BEANS (GF)

