

Starters

BISCUITS, BUTTER, & JAM...13

Housemade Biscuits • Bistro's
Raspberry Jam • Cultured Butter
(Veg, GF)

DEILED EGGS...12

Dijon Yolk • Housemade Raspberry
Jam • Crispy Shallots • Paprika
(GF, DF, V)

BEIGNETS...11

French-style Fried Pastries • Powdered
Sugar • Espresso Cream Sauce
(GF, Veg)

BISTRO MUSSELS...16

White Wine • Shallot • Garlic • Parsley •
Cream • Grilled Sourdough (GFO)

OLIVE TAPENADE...12

Castelvetrano • Kalamata • Capers •
Oregano • Crostini • Spices
(GFO, DF, V)

BACON & BLUE CHEESE DIP...14

Bacon • Garlic • Cream Cheese •
Blue Cheese • Arugula • Sourdough
(GFO)

Charcuterie

Each board is accompanied by an array
of accoutrements and served with
sourdough (Gluten-Free bread +3)



Choose 2- \$21

Choose 4- \$32

Choose 6- \$ 43



Meats:

Prosciutto

Whiskey Salami

Barolo Wine Salami

Capicola

Chicken Liver Pâté

Cheeses:
Brie
Manchego
Point Reyes Blue
Burrata



bistro 36
drinkery.eatery

Brunch MENU

SATURDAY & SUNDAY: 11AM-3PM

Handhelds

CROQUE MADAME*...17

Sourdough • Gruyère • Canadian
Bacon • Sunny-Side Up Egg •
Béchamel Sauce • Mixed Greens
(GFO)

FRENCH DIP...22

Slow Roasted Ribeye • Gruyère •
Mushrooms • Caramelized Onions •
Creamy Horseradish • Hot Au Jus • Fries

BISTRO BURGER*...19

½ Pound Beef Patty • Caramelized Onions •
Melted Brie • Arugula • A1 Aioli • Fries
(GFO)

BREAKFAST SLIDERS...17

Scrambled Eggs • Canadian Bacon • Melted
Cheddar Cheese • Hollandaise • Fries

GRILLED CHEESE & SOUP...15

Gruyère • Cheddar • Sourdough • choice of
Garden Gazpacho or Soup du Jour
(GFO)

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 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!

Entrees

BISTRO BREAKFAST*...16

Housemade Biscuits • Raspberry Jam •
Cultured Butter • Bacon • Eggs
(GF)

BISCUITS & DUCK FAT GRAVY*...18

Housemade Biscuits • Black Pepper
Duck Gravy • Eggs • Bacon
(GF)

EGGS BENEDICT*...20

Poached Eggs • Housemade Biscuits •
Canadian Bacon • Hollandaise •
Breakfast Potatoes • Mixed Greens
(GF)

SMOKED SALMON BENEDICT*...22

Poached Eggs • Biscuits • Smoked
Salmon • Whipped Ricotta • Hollandaise •
Potatoes • Mixed Greens
(GF)

OMELETTE DU JOUR...17

Farm Fresh Eggs • Chef's Seasonal Ingredients •
Breakfast Potatoes • Mixed Greens
(GF)

STEAK & EGGS A LA BISTRO*...27

Ribeye Steak • Au Poivre Sauce •
Choice of Eggs • Breakfast Potatoes
(GF)

CREME BRULEE FRENCH TOAST...16

Vanilla Custard Soaked Sourdough • Macerated
Berries • Maple Syrup • Whipped Cream
(Veg)

GF • Gluten Free
Veg • Vegetarian
GFO • Gluten Free Option
V • Vegan
DF • Dairy Free

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