

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! BON APPÉTIT!

Starters

PARISIAN DEVEILED EGGS... 12

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

WARM BLUE CHEESE & BACON DIP... 14

BACON • GARLIC • CREAM CHEESE • POINT REYES BLUE • GRILLED SOURDOUGH (GF0)

BISTRO MUSSELS... 16

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

COD & CAPER RILLETTES... 12

BUTTER-POACHED COD • CAPERS • WHITE WINE • BROWN BUTTER CAP • STONE
GROUND MUSTARD • ENDIVE • SAGE & CHEDDAR CRACKERS • CROSTINI (GF0)

STUFFED MUSHROOMS... 14

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

CHICKEN & PORK PÂTÉ... 13

THYME • CREAM • COGNAC • PAPRIKA & PORK FAT BLANKET • STONE GROUND MUSTARD •
ENDIVE • CORNICHONS • SAGE & CHEDDAR CRACKERS • CROSTINI (GF0)

CALAMARI... 15

CRISPY CALAMARI • BRUSSELS SPROUTS • SEASONAL DIPPING SAUCES (GF)

STEAK TARTARE*... 19

DICED FILET MIGNON • CORNICHONS • CAPERS • SHALLOTS • CROSTINI • DIJON •
ENDIVE • QUAIL EGG (GF0)

Soups & Salads

BRANDIED SQUASH BISQUE... 10

ROASTED BUTTERNUT SQUASH • CREAM • BRANDY • CROUTONS •
CRUMBLED SAGE (GF0, VEG)

SOUP DU JOUR... 9

CHEF'S DAILY SOUP • PREPARED FRESH (GF)

CAESAR À LA MAISON... 16 (FULL) 10 (HALF)

WHITE ANCHOVIES • BOILED EGG • PICKLED ONION • BLEU CHEESE •
BACON • PARMESAN • HOUSEMADE CROUTONS (GF0)

FRESH HERB SALAD... 12 (FULL) 7 (HALF)

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



Entrées

DUCK CONFIT & WAFFLES...31

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

BISTRO BURGER*...19

MELTED BRIE CHEESE • ARUGULA • CARAMELIZED ONIONS •

STEAKHOUSE AIOLI • FRIES (MAKE GARLIC OIL & PARMESAN +2) (GF0)

FRENCH COUNTRY PORK CHOP...30

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

PRESERVES • MASHED POTATOES • SEARED BRUSSELS SPROUTS (GF)

STEAK FRITES*...41

GRILLED RIBEYE • PEPPERCORN COGNAC AU POIVRE SAUCE • FRIES (MAKE

GARLIC OIL & PARMESAN +2) (GF)

COQ AU VIN...29

ROASTED CHICKEN THIGHS • RED WINE & BRANDY BRAISE • BACON • CARAMELIZED PEARL ONIONS

& MUSHROOMS • MASHED POTATOES (GF)

DIVER SCALLOPS...39

GIANT SEA SCALLOPS • ROASTED SQUASH PURÉE • BROWNED BUTTER PECANS •

BLACKBERRY SAGE GASTRIQUE • HERBED LONG-GRAIN RICE (GF)

COD BEURRE BLANC...25

GRILLED ATLANTIC COD • TARRAGON BEURRE BLANC • HERBED LONG-GRAIN

RICE • SEARED BRUSSELS SPROUTS (GF)

FRENCH DIP SANDWICH...22

SHAVED PRIME RIB • GRUYÈRE • CARAMELIZED ONIONS • MUSHROOMS • HORSERADISH CREAM •

HOT AU JUS • FRIES (MAKE GARLIC OIL & PARMESAN +2)

CHOUCROUTE GARNIE...26

BACON SAUERKRAUT • KIELBASA • BRATWURST • WINE-BOILED POTATOES • MUSTARDS (GF)

CHICKEN FRICASÉE...27

CHICKEN BREAST • MUSHROOM CREAM SAUCE • MASHED POTATOES (GF)

TROUT MEUNIÈRE...27

FILETED SKIN-ON ROCKY MOUNTAIN TROUT • BROWNED BUTTER • CAPERS • CARAMELIZED

LEMONS • MASHED POTATOES (GF)

RIGATONI AU FILET*...29

RIGATONI • SEARED MEDIUM RARE FILET MEDALLIONS • GARLIC CREAM SAUCE •

WHITE WINE • BLEU CHEESE CRUMBLES • ARUGULA (GF0)

WARM CAMEMBERT DINNER SALAD...24

BAKED CAMEMBERT • MIXED GREENS • SAGE VINAIGRETTE • BROWNED BUTTER PECANS •

PINK LADY APPLES • ENDIVE • RADICCHIO • SAGE & CHEDDAR CRACKERS (GF, VEG)



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!

Desserts

BISTRO CARROT CAKE (GF)... 14

CREAM CHEESE FROSTING • PECANS •
CARAMEL SAUCE • CINNAMON

CRÈME BRÛLÉE (GF)... 12

VANILLA CUSTARD •
CARAMELIZED SUGAR • BERRIES

CARAMEL APPLE CAKE (GF)... 12

PINK LADY APPLES • CARAMEL • STICKY
BUTTER CAKE



CHOCOLATE POT DE CRÈME (GF)... 11

FRENCH CHOCOLATE CUSTARD • WHIPPED CREAM



BURNT BASQUE PUMPKIN CHEESECAKE (GF)... 13

PUMPKIN PUREE • MAPLE SYRUP • CINNAMON • CARAMEL

CAFÉ

ESPRESSO	5
AMERICANO	6
CAPPUCCINO	7
CAFFÈ LATTE	7
FLAT WHITE	7

Dessert WINES

SPECIALTY WINE (3 OZ. POUR)

TAYLOR FLADGATE, 10 YEAR PORT	13
TAYLOR FLADGATE, 20 YEAR PORT	19
CH CLIMENS CYPRES SAUTERNES	24
INNISKILLIN PEARL ICEWINE	18

