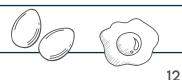
THE BISTIO

EGGS

EGGS ANY WAY GFR



Fried, sunny side, poached, or scrambled with breakfast potatoes and buttered toast

STEAK AND EGGS GFR

Grilled, marinated 6oz sirloin steak, two eggs any style, and home fries

WESTERN OMELET GFR
Ham, peppers, and onions with buttered toast

POPEYE OMELET GFR
Scrambled egg whites with sausage and fresh organic spinach



what does a meditating egg say? ohmmmmmmlet

AÇAÍ BOWLS

13

10

14

17

10

CLASSIC AÇAÍ BOWL GFR
Açaí base, strawberries, banana, granola,
and Nutella drizzle

TROPICAL AÇAÍ BOWL GFR 13 Açaí base, pineapple, mango, banana, coconut,

SUNSHINE AÇAÍ BOWL GFR
Açaí base, mango, kiwi, banana, granola, and agave

13

BREAD RACK

agave, and granola

TOAST White Wheat Rye	3	NUTELLA CROISSANT	8
ENGLISH MUFFIN	4		8
BAGEL	4	CROISSANT	
MUFFIN	4	BUTTERMILK BISCUIT	4
CROISSANT	4		

CLASSICS

BUTTERMILK PANCAKES

Three homemade buttermilk pancakes

SHORT STACK

Two homemade buttermilk pancakes

HOUSE FRENCH TOAST

Two pieces of sourdough dipped into our homemade cinnamon egg batter and dusted with powdered sugar

Add · Strawberries | Chocolate Chips | Bananas | Blueberries · 3 EACH

10 BELGIAN WAFFLE

One waffle covered in maple syrup and butter

8 AVOCADO TOAST

Guacamole, blistered cherry tomatoes, micro basil, and balsamic glaze

O LOX AND CREAM CHEESE

Smoked salmon, cream cheese, pickled red onion, hot honey,

and everything bagel spice

PORK ROLL, EGG AND CHEESE
Served on a kaiser roll

BRUNCH COCKTAILS 15

BLOODY MARY

Tito's Vodka, homemade bloody mary mix, lemon Loaded · 8 | Two U-8 shrimp, one bacon strip, olives, celery

THE BISTRO BELLINI

Champagne, peach purée, peach schnapps, simple syrup

APEROL AND PINEAPPLE SPRITZ

Aperol, champagne, pineapple, sparkling water

GRAND MIMOSA

Champagne, orange vodka, Amaretto, orange juice, orange zest

ELDERFLOWER MIMOSA

Champagne, St-Germain Elderflower Liqueur, basil simple syrup, grapefruit juice

IRISH COFFEE

Jameson Whiskey, granulated sugar, ristretto intenso espresso, fresh whipped cream

DOUBLE IRISH COFFEE

Bailey's, Paddy Whiskey, granulated sugar, ristretto intenso espresso, fresh whipped cream

^{* 20%} auto gratuity will be added to parties of 6 or more. 2.5% processing fee on all credit card transactions. Menu items and prices subject to change based on availability. Please advise your server of any food allergies. Ask your server for gluten free modifications. | GFR · Gluten Free Request

ALL DAY EATS

CHEESEBURGER

American cheese, lettuce, tomato and onion

BACON CHEESEBURGER

Canadian bacon, American cheese, lettuce, tomato and onion

BLACK N BLUE BURGER

Blue cheese crumbles, lettuce, tomato and onion

RIBEYE CHEESESTEAK

Ribeye steak with sliced sweet peppers, caramelized onions, sautéed mushrooms and melted provolone cheese

FRENCH DIP

In-house slow-roasted top round with provolone cheese and caramelized onion on a ciabatta roll, served with mac and cheese, apple cobbler and au jus

BUFFALO CHICKEN WRAP

Grilled chicken tossed in Frank's Buffalo Sauce, lettuce, diced tomatoes, avocado, shredded cheddar cheese and ranch dressing

16 EL JEFE CUBANO

Tender pork loin on a toasted ciabatta topped with ham, salami, Swiss cheese, pickles and yellow mustard, served with a side of

cilantro lime sauce

SOUTHWESTERN FIESTA SALAD GF

Romaine lettuce, black beans, tomato, avocado, onion, tortilla strips topped with sour cream drizzle and creamy ranch dressing

20 BURRATA CAPRESE SALAD

16 Burrata, tomatoes, cherry tomatoes, basil, olive oil, balsamic vinegar, salt and pepper

FRENCH ONION SOUP

Beef broth with sweet onion, topped with Gruyère cheese, grated Parmigiano, a French baguette and basil



sides

VIRGINIA HAM **HOME FRIES BREAKFAST POTATOES** CRISPY BACON

PORK ROLL

16

AVOCADO

FRESH FRUIT

20

17

11



























Thursday Tastings

THEMED SMALL PLATES & DRINK SPECIALS EVERY THURSDAY

BBQ & BOURBON **BURGERS & BREW**

TACOS & TEQUILA TAPAS & TINIS

> ASK YOUR SERVER FOR SCHEDULE AND DETAILS Available for dine-in only.



M - F | 4PM - 7PM BAR ONLY

DRAFT BEERS 2 OFF **HOUSE WINE** 5 **WELL DRINKS** 6

SELECT SPECIALTY COCKTAILS 9

Plan Your Event With Us!



PRIVATE ROOMS AVAILABLE FOR YOUR NEXT CELEBRATION Speak to a manager about hosting your fundraiser here.

