

b'stro

ON THE BEACH

●● fine food ●● wine ●● craft brews ●●

an ever changing option of cuisine, artisan cheese & out of the way beverages

Featured Cheese listed progressively by strength

CYPRESS GROVE TRUFFLE TREMOR

CALIFORNIA: GOAT TRUFFLE

MANCHEGO

SPAIN: SHEEP'S MILK SALTY NUTTY 6 MONTH AGED

PLEASANT RIDGE RESERVE FARMSTEAD CHEESE

WISCONSIN: GRASS FED UNPASTEURIZED COW'S MILK
AWARD WINNING 2001 – 2005

WYNGAARD CHEVRE

HOLLAND: SEMI FIRM GOAT MILK SMOOTH CLEAN

FLEURS DE FRANCE BRIE

FRANCE: DOUBLE CRÈME, WONDERFULLY CREAMY, MILD FLAVOR, SLIGHTLY SALTY FINISH

GRAFTON VERMONT CHEDDAR

VERMONT: HARD AWARE-WINNING SHARP WHITE CHEDDAR

REMBRANDT AGED GOUDA

HOLLAND: SEMI-HARD GOLDEN RICH AND TANGY

ST ANDRE PETITE CRÈME

"ROBUST WALLOP" RICH YET MILD WITH A SOFT AND CREAMY TEXTURE, GOLDEN AND RICH

ALTA LANGA ROCCHETTA

ITALY: COW, SHEEP AND GOAT'S MILK – DELICATE CREAMY

SEVRE BELL GOAT BUCHE

FRANCE: "TRADITIONAL BUCHE" SMOOTH AND DENSE WHEN YOUNG AND DEVELOPS CREAMINESS AS IT AGES

ROGUE CREAMERY CAVEMAN

"COMPLEX BLUE" DELICIOUSLY SWEET AND FRUITY WITH SLIGHT VANILLA TONES AND A TEXTURE OF BUTTER

FROMAGE TASTING PLATES

DAILY SELECTIONS WITH FRESH BAKED BAGUETTE
ALMONDS & PRESERVED FRUIT
CHOOSE 3 SELECTIONS 15
CHOOSE 7 SELECTIONS 20

CHARCUTERIE PLATTER

ARTESIAN CURED MEATS 16

Soup & Snack

MAMÈRE'S CHICKEN SOUP

LEEK CARROT ONION BARLEY 5

ONION SOUP GRATINEE

RICH CARAMELIZED ONION BROTH GRUYERE CROUTON 7

SOUP DU JOUR

FRESHEST AVAILABLE MARKET INGREDIENTS 5

TRUFFLED FRITES

HAND CUT FRIES SEA SALT PARMESAN DUST TRUFFLE OIL 6

STEAK TARTARE

TENDERLOIN DIJON CAPERS RED ONION CORNICHON
BAGUETTE CRISPS 12

MOULES

PEI MUSSELS LEEKS GARLIC SHALLOTS HERBS CHARDONNAY 10

GOUGÈRES

WARM CHEESE PUFFS 6

ESCARGOT

CLASSIC GARLIC BUTTER 12

wines to discover

"CHARGE UP" YOUR B'STRO WINE CARD
TAKE A TASTE, EXPERIENCE A FLIGHT OR
ENJOY A GLASS

THE WINE CARD GIVES YOU THE FLEXIBILITY
TO SIP & DISCOVER
MINIMUM CARD VALUE 15

Entree

HAND-MADE SWEET POTATO GNOCCHI ^{h|a}

MASCARPONE & CINNAMON TART DICED GREEN APPLES
DANDELION GREENS SHAVED REGGIANO 18

BEEF FILET & BLACK PEPPER TAGLIATELLI ^{h|a}

GARLIC PEPPERS ROASTED SWEET CORN BASIL PARMESAN HAZELNUTS 24

STEAK & FRITES

MARINATED SKIRT STEAK CARAMELIZED ONION SAGE BUTTER
ARUGULA SALAD 18

POULET ROTI

HERB ROASTED CHICKEN FINGERLING POTATOES CHARD WILD MUSHROOMS
ROASTED CHICKEN JUS 18

SPICED BARAMUNDI ^{h|a}

MOROCCAN SPICED PEARL COUS COUS HOUSE CURED PANCETTA
LEEK'S ENGLISH PEAS 26

CRISP WILD SALMON

ARUGULA POTATO RED PEARL ONION HARICOT VERT
LOCAL CITRUS-CHAMPAGNE VINAIGRETTE 16

Sandwich & Salad Art

BRAISED BEEF SANDWICH

SLOW BRAISED BEEF ON CARAMELIZED ONION HORSERADISH AIOLI 10

PAN SEARED SALMON BRIOCHE SANDWICH

SMOKED SEA SALT WHIPPED BRIE VINE TOMATO BIB LEAF RED ONION
CAPERS LEMON DILL MAYO 12

CROQUE MONSIEUR

BRIOCHE WITH SHAVED HAM GRUYERE BÉCHAMEL 9

MADAME BY ADDING AN EGG 2

ROASTED TURKEY SANDWICH

LETTUCE, TOMATO APPLE WOOD SMOKED BACON AIOLI
MULTIGRAIN BREAD 9

HALF SANDWICH & SOUP OR SALAD

INCLUDES ANY ABOVE SANDWICH AND SOUP OR SALAD 9

B'STRO BURGER

BLACK ANGUS, CHOIC ^{h|a} GRUYÈRE, CHEDDAR OR GORGONZOLA 10

B'STRO SALAD

FRISÉE LETTUCE POMEGRANATE SYRUP PANCETTA PEPPERED SICKLE PEARS
ORGANIC CRISPY EGG 12

TOSSED SALAD NIÇOISE

SEARED AHI TUNA POTATO OLIVE HARICOT VERT
TRUFFLE-CHAMPAGNE VINAIGRETTE 14

BABY SPINACH & CHICKEN SALAD

HEIRLOOM TOMATOES CUCUMBERS CRISPY SHALLOTS
ROASTED GARLIC VINAIGRETTE 12

SALAD PROVENCE

BABY GREENS TOY BOX TOMATOES CUCUMBER GREEN ONION KALAMATA
WHITE BALSAMIC VINAIGRETTE 8

STEAK AU POIVRE SALAD

MOUNTAIN GORGONZOLA HEIRLOOM TOMATO SCALLION
GREEN PEPPERCORN HERB DRESSING 14

^{h|a} DENOTES A CHEF HOLLI SIGNATURE B'STRO DISHES

consumption of raw or undercooked meat, fish, shellfish and eggs may increase your risk of food borne illness