

Assiette de Fromages

Beehive Cheese Co. Aggiano, Utah – cow's milk – flavor notes: dry yet creamy
 Heber Valley Cheese Co., 6 Year Cheddar, Utah – cow's milk – flavor notes: mushrooms, roasted nuts, fleur de sel
 Heber Valley Cheese Co., Cascade Raw, Utah – raw cow's milk – flavor notes: morels, sharp pineapple, key lime, nuts, maple syrup
 Manchego, Spain – pasteurized sheep's milk – flavor notes: piquant, firm, aged 12 months

Served with preserved fruit, candied walnuts, crostini.

One Selection 9 Two Selections 12 Three Selections 15

Starters

Coconut Shrimp* ^{DF}
 bistro slaw, jalapeño dipping sauce / 15

Goat Cheese Timbale ^{V N}
 sun-dried tomato pesto,
 basil pistou, flatbread / 14

Pork Belly Steamed Buns* ^{DF}
 arugula, honey-cider gastrique / 13

Blistered Tomato Toast ^{V N}
 fresh burrata mozzarella,
 herbs and toasted hazelnuts / 12

French Onion Soup
 croûton, melted gruyère / 10

Soup du Jour
 9

Salads

Heirloom Tomato ^V
 burrata, basil pistou, granola / 12

Summer Salad ^{GF DF V N}
 fennel, quinoa, berries, almonds,
 creamy honey vinaigrette / 11

Watermelon & Beet ^{GF V N}
 arugula, mizithra cheese, pecans,
 pickled watermelon rind,
 white french dressing / 11

Caesar ^V
 parmesan, croûtons, grape tomatoes / 10

House Greens Salad ^{DF V}
 field greens and arugula, croûtons,
 toasted fennel vinaigrette / 9

Entrées

American Kobe Bavette Steak* ^{GF}
 blistered tomatoes, creamed corn-potato
 purée, caramelized shallot broth / 39

Flat Iron Steak* ^{GF}
 herb-garlic butter,
 roasted potatoes / 37

BBQ Pork Chop* ^{GF}
 smoked cheddar potato gratin,
 collard greens / 32

Pan-Roasted Salmon* ^{GF}
 summer succotash,
 creamy lemon-dill sauce / 27

Grilled Natural Chicken*
 charred lemon, grilled vegetable tabbouleh,
 vinaigrette / 25

Steakhouse Meatloaf*
 mashed potatoes, croûton,
 mushroom gravy / 23

Sides

Sautéed Corn ^V
 garlic aioli, parmesan / 5

Fries ^{GF DF V}
 5

Mashed Potatoes ^{GF V}
 5

Sandwiches

Bistro Burger*
 8 oz. angus beef patty, bistro secret sauce,
 your choice of smoked cheddar, fresh cheese,
 blue cheese or swiss on a ciabatta bun,
 french fries / 17
 add bacon 2

Chicken Burger*
 smoked paprika aioli, ciabatta bun,
 french fries / 16

BBQ Chicken Sandwich*
 smoked chicken, cheddar cheese,
 white barbeque sauce, french fries / 15

Glorified Grilled Cheese ^V
 three cheeses, tomatoes, basil aioli, red
 onions, sourdough bread, french fries / 14

Veggie Burger ^V
 mushrooms, basil aioli, red onions,
 french fries / 13

Sweets

Coconut Panna Cotta ^{GF N}
 mango, lime, coconut / 10

Chocolate Gâteau ^V
 raspberry sauce, banana ice cream,
 berries / 10

Lemon Pound Cake ^{GF V}
 lemon curd, berries, whipped cream / 10

Butterscotch Budino ^{V N}
 salted caramel, whipped cream,
 rosemary biscotti / 10

Poached Berries ^{V N}
 vanilla bean ice cream, almond biscotti / 8

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N Contains Nuts

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above.
 We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts,
 eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appetit!

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
 Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.