

BISTRO 208

ENTRÉES

FILET MIGNON - 8 oz. * - 32

Certified Angus Filet - Butterflied - Mashed Potatoes - Asparagus - Red Wine Peppercorn Demi Glaze

RIB EYE - 14 oz. * - 29

Certified Angus Rib Eye with Two Sides

STEAK FRITES - 19

Marinated Teres Major Filet - Roasted Garlic Herb Butter - Arugula Salad

SHORT RIBS - 25

Red Wine Braised Short Ribs - Mashed Potatoes - Asparagus

CREAMY GARLIC ROASTED CHICKEN * - 19

All Natural Springer Mountain Chicken Breast - Smoked Gouda Grits - Kale - Bistro Garlic Cream Sauce

GLAZED BONE IN PORK CHOP* - 25

One Inch Thick Peach Bourbon Glazed White Marble Pork Chop - Whipped Sweet Potatoes - Haricot Vert

NORTH COAST SALMON * - 19

Grilled Salmon - White Bean / Kale Ragout - Beurre Blanc

SEARED SCALLOPS * - 26

Seared Scallops - Beurre Blanc - Wild Mushroom Risotto - Haricot Vert - Balsamic Vinegar Reduction

SHRIMP AND GRITS * - 21

Coastal Gulf Shrimp Blackened - Chorizo Cream Sauce - Smoked Gouda Grits

FRIED CATFISH* - 17

Deep Fried Catfish - Hush Puppies - Cole Slaw - Fries

BISTRO BURGER - 12

NEW SOUTH - Carmelized Onions - Garlic Aioli - Cheddar

BACON BLEU - Bleu Cheese - Bacon - Arugula - Tomato - Chipotle Mayo

5 ALARM - Buffalo Sauce - Chipotle Mayo - Pickled Jalapeño - Pepper Cheese

BUILD YOUR OWN - Lettuce - Arugula - Tomato - Onion - Cheese - Bacon

VEGETABLE PLATE - 17

Combine any Four of the Sides Listed Below

SIDES - Each 5 / PLATE - 4 Items - 17

Pimento Mac n Cheese - White Beans with Pork - Roasted Potatoes - Brussels Sprouts - Asparagus - Kale - Haricot Vert - Charred Broccoli - Smoked Gouda Grits - Whipped Sweet Potatoes - Seasoned Fries

+ * CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. +