



Sample Bistro Burger Wednesday

Burger & Drink \$16.5

{ All of our beef comes from Herondale Farm in Ancramdale, New York. It is 100% grass-fed organic beef.
Herondale Farm does not use hormones or antibiotics. }

All served with frites and honey-mustard aioli

The Bistro Burger

Caramelized onions, fresh spinach, vine-ripe tomatoes, creamy goat cheese, roasted garlic and rosemary aioli

The Fanchone Burger

Housemade tomato bacon jam, fontine cheese, caramelized onions, baby spinach

The Tidal Wave

Chili tarragon lump crab & red Argentinean shrimp cake, crisp romaine, vine-ripened tomatoes, applewood smoked bacon, fresh lemon aioli

The Bacon Blue

Applewood smoked bacon, caramelized onions, gorgonzola cheese, crisp lettuce, vine-ripe tomatoes

The Parisian

Applewood smoked bacon, caramelized onions, brie cheese, truffle Dijon aioli, crispy potatoes


The Quinoa (Vegetarian)

Sautéed kale, house-cured pickles, avocado relish, aged cheddar cheese

The Pigoudet Burger

Crispy onions, roasted shallot horseradish sauce, Sautéed mushrooms, fresh spinach, Swiss cheese

Drinks

 **Saratoga**, Session IPA, 12oz

 **Iced Tea** Freshly Brewed

 **La Croix du Prieur**, Rose

 **Soda** – Coke, Diet Coke, Sprite, Ginger Ale

 **Monbello**, Merlot

 **Lemonade**