



# Bistro

— ON MAIN —

## APPETIZERS

### \*CHAR CRUSTED AHI TUNA

Seared Ahi tuna served with cusabi and sesame dipping sauces 12.50

### LEMON BASIL CRAB CAKES

98% Lump crab meat cakes served with cilantro-lime dipping sauce 18.50

### SMOKED TROUT DIP

Local trout, Boursin cheese and fresh herbs served with vegetable spears and crackers 10.50

### FRIED GREEN TOMATOES

Hand dipped and breaded and topped with a spicy garlic and sriracha hot pepper sauce 8.50

### BUFFALO BLUE POTATO CHIPS

Homemade potato chips topped with blue cheese crumbles and hot buffalo sauce 7.50

### PIMENTO CHEESE FRITTERS

Bistro pimento cheese breaded and fried to a golden perfection, drizzled with hot pepper sauce 8.50

### FRIED BUTTERFLY SHRIMP

Lightly dusted in panko served with a creole aioli 9.75

## SALADS

### \*LOCAL MOUNTAIN TROUT SALAD

Field greens, blackened trout, mandarin oranges, almonds, onion, blue cheese crumbles with citrus vinaigrette 14.75

### GOAT CHEESE & SPINACH SALAD

Fresh spinach, pecan-crusting goat cheese, strawberries, red onion and pecans with balsamic vinaigrette 9.75  
\*Add Chicken 4 \*Shrimp, Trout, Salmon, Tuna 6

### 1885 BISTRO SALAD

Field greens, topped with chicken, mandarin oranges, strawberries, raisins, blue cheese crumbles with citrus vinaigrette 12.75

### ANCIENT GRAIN SALAD

Field greens, almonds, feta, onion, quinoa, brown rice, kale, black barley, tomato balsamic vinaigrette 11.75  
\*Add Chicken 4 \*Shrimp, Trout, Salmon, Tuna 6

### CLASSIC CAESAR SALAD

Crisp romaine, homemade croutons and parmesan cheese with traditional Caesar dressing 9.50  
\*Add Chicken 4 \*Shrimp, Trout, Salmon, Tuna 6

## SOUPS

### RED PEPPER GOUDA SOUP

A puree of roasted red bell pepper, smoked gouda and fresh cream served in a crusty bread bowl  
Bowl 10 Cup 6

### LOBSTER BISQUE SOUP

Thick and creamy with chunks of fresh lobster served in a crusty bread bowl  
Bowl 12 Cup 8

## FOR THE TOTS

### CHICKEN TENDERS AND HOMEMADE CHIPS

6.75

### GRILLED CHEESE AND HOMEMADE CHIPS

6.75

### CORN DOG NUGGETS AND HOMEMADE CHIPS

6.75

( Childrens Menu 10 years and under please )

## SANDWICHES

(Served with choice of a side)

### VEGETABLE HUMMUS WRAP

Roasted corn, black bean, onion, peppers, quinoa blend, with hummus, spinach, tomato and cuke 10.50

\*Add Chicken 4 \*Shrimp, Trout, Salmon, Tuna 6

### GOURMET PIMENTO CHEESE

Grilled pimento cheese, applewood smoked bacon and tomato on wheat bread 9.75

### CRAB GRILLED CHEESE & LOBSTER BISQUE

Grilled provolone, lump crab, and tangy corn relish on sourdough with a side cup of lobster bisque 17.50

### \*GRILLED CHICKEN

Grilled chicken breast, swiss cheese, bacon jam and onion straws on a toasted bun 12.75

### \*GRILLED ALASKAN COD

Wild caught Alaskan cod lightly seasoned, lemon basil mayo, lettuce and tomato on a hoagie roll 11.75

### TURKEY, APPLE AND BRIE WRAP

Sliced turkey breast served cold with fire roasted fuji apples and cranberry brie in a wrap 12.50

### \*STEAK AND CHEESE

Grilled sirloin steak, sauteed onion and peppers, melted provolone on a hoagie roll 15.75

### CHEESEBURGER WRAP

Seasoned ground sirloin, monterey jack cheese, romaine, tomato and special sauce in a wrap 14.25

## SIDES

Potato Salad 

Red Skin Mash Potato 

Cheese Grits 

Homemade Potato Chips 

Edamame Salad 

House Side Salad 3.00 

Caesar Side Salad 3.00 

## ENTREES

(Available All Day)

### \*NC SUNBURST MOUNTAIN TROUT

Local mountain trout fillet lightly blackened, spicy green tomato-cilantro salsa, rice and seasonal vegetable 24.75

### \*ORANGE BASIL GRILLED SALMON

Wild caught salmon seasoned with garlic pepper finished with orange basil butter and almond slivers, rice and seasonal vegetable 22.75

### \*SHRIMP AND CHEESE GRITS

Sauteed shrimp, applewood smoked bacon, creamy cheese grits served with garlic toast 14.75

### CHICKEN POT PIE

Homemade chicken mushroom pot pie served in a puff pastry with red skin mash potato 13.50

### \*AHI TUNA STEAK

Pan seared ahi tuna drizzled with sesame glaze served with rice and seasonal vegetable 21.75

### \*BISTRO FILET

Seasoned 8oz filet mignon with browned butter, red skin mash potato and seasonal vegetable 32.50

## DESSERTS

### WHITE CHOCOLATE PUFF PASTRY

White chocolate mousse with seasonal fresh berries and puff pastry 7.00

### REESE'S PEANUT BUTTER PIE

Fudge covered crust and creamy peanut butter pie 6.00

### LEMON ITALIAN CREAM CAKE

Delicious layers of moist yellow cake filled with italian lemon cream 7.00

### FLOURLESS CHOCOLATE CAKE

Made locally, "if fudge and brownies had a baby" gluten free cake served with raspberry sauce 7.00

\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness

Ask your server about our daily specials • Alert your server to special dietary requirements

 Wheat, barley and rye free • \$4 split charge for sharing • Limit 4 checks per table please

A 20% gratuity for parties of 6 or more and to all split checks (Please request separate checks in advance)