

# C STREET DINNER

- House Tomato Soup: Lemon pepper sour cream and kalamata olive puree 5/9-
- Bistro Green Salad: Organic greens, tomato spears, seedless cucumbers, pickled red onions and honey/mustard/sherry vinaigrette 6/10-
- Classic Caesar Salad: House specialty Caesar recipe (Grilled or Chopped) 7/11-
- Herb Goddess: Arugula, greens, tomato, avocado, artichoke and herb buttermilk dressing 8/12-
- Wedge Salad: Iceberg, tomato spears, shoulder bacon, blue cheese dressing and shaved egg 13-
- Shrimp Louie: Romaine, wild seasoned shrimp, cucumber, egg, tomato and russian dressing 15-
- Pan Roasted Brussel Sprouts: Toasted garlic, extra virgin olive oil and reduced balsamic 12-

❁ Add: Organic chicken breast cutlet 5- Shoulder bacon, ham or roast turkey 3- ❁

## Bistro Burgers: 6oz. Natural ground to order beef patty on brioche bun

❁ Served with Roasted Fingerling Potatoes seasoned with:

Sea Salt & Sherry Vinegar, Garlic & Herb or Truffle (add 1-) ❁

- Boucherie: Caramelized onion, blue cheese, tomato confit, reduced balsamic and arugula 16-
- Americana: Iceberg, tomato, red onion, tillamook cheddar, russian dressing and sweet pickles 15-
- Forager: Sautéed wild mushrooms, swiss cheese, organic greens and oregon truffle aioli 17-

## Craft Pizzas ❁ Rise Up Organic Crust: Small 8" inch and Large 14" inch ❁

Gluten-Free Udi's 9" inch crust available: add 2- to small price

Bistro Five Cheese: 10/22- Pepperoni: 11/23-

Margherita: Tomato confit, mozzarella fresca and fresh basil chiffonade 12/24-

- New York White: Fresh garlic, organic olive oil, ricotta cheese, fresh mozzarella, bechamel and herbs 13/25-
- Fungi: Shiitake, crimini and oyster mushrooms, garlic bechamel sauce, mixed herbs and white truffle oil 14/26-
- Contadino: Hemp pesto, arugula, brussels sprouts, sweet peppers, artichoke, basil, ricotta and balsamic glaze 15/27-
- Organic Chicken Sausage: Garlic bechamel, red onion, chili flakes, fresh basil, green onion and arugula 16/28-
- Bolognese: Four meat sauce (beef, chicken, pepperoni and pork sausage) pepperoni slices and ricotta cheese 14/26-
- Alsatian: Garlic bechamel, caramelized onions, applewood smoked ham, swiss cheese and herbs de provence 13/25-
- Wild Shrimp: Tomato/wine/garlic/lemon sauce, arugula, creole spiced wild shrimp, bacon and green onion 16/28-

## Handmade Organic Pasta: ❁ Add small: Caesar, Bistro or Tomato soup 4- ❁

- Pasta Bolognese: Family recipe four meat sauce, fresh spaghetti, herbs and parmigiano reggiano 24-
- Shrimp Scampi : Fresh fettuccine, wild sweet shrimp, tomato confit, fine herbs, white wine lemon juice, butter and parmigiano reggiano 26-
- Wild Mushroom Risotto: Sautéed forest mushrooms, farro grain, garlic, cream, fine herbs, butter, parmigiano reggiano and white truffle oil 22-

❁ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness ❁

Cheers...Chef Paul Becking, Sous Chef Cheyanne Shaffer and C St. Crew