



270-901-3370

<http://bowlinggreen.takeoutwaiter.com>

The Bistro

WEDNESDAY APRIL 17th **SPECIAL**

BURRATA w/CRISPY	\$14.00
BRUSSELS	
BISTRO BURGER	\$17.00
<i>bleu cheese, bacon, sherry glazed onions, arugula, spicy mustard</i>	
SALMON	\$25.00
<i>miso glazed, furikake pistachio crusted</i>	
12oz RIBEYE	\$45.00
<i>asparagus, mashed potatoes, bordeaux</i>	
WHITE BOLOGNESE	\$26.00
<i>ground pork, prosciutto, broccoli rabe, mushrooms, roasted tomatoes, pappardelle, grilled bread</i>	
COBIA	\$28.00
<i>risotto, spinach, tomato, artichoke, basil butter</i>	
FIG APPLE JAM	\$8.00
CHEESECAKE	

LUNCH STARTERS

Tuesday-Friday 11am - 1:30pm

BACON WRAPPED DATES	\$13.00
<i>stuffed with gorgonzola cream cheese, balsamic drizzle</i>	
BOARD	\$16.00
<i>meats, cheese, seasonal jam, pickled vegetables, crostini</i>	
BREAD	\$4.00
<i>butter or dipping oil</i>	
BRUSCHETTA BURRATA	\$14.00
<i>blueberry balsamic, roasted tomatoes, crostini</i>	
CRAB MEAT BEIGNETS	\$14.00
<i>basil butter sauce</i>	
PIMENTO CHEESE	\$11.00
<i>crostini</i>	

STARTERS

BACON WRAPPED DATES	\$13.00
<i>stuffed with gorgonzola cream cheese, balsamic drizzle</i>	
CRAB MEAT BEIGNETS	\$14.00
<i>basil butter sauce</i>	
VEGETABLE FRITO MISTO	\$14.00
<i>seasonal vegetables, chef choice of dipping sauce</i>	
BRUSCHETTA BURRATA	\$14.00
<i>blueberry balsamic, roasted tomatoes, crostini</i>	
PIMENTO CHEESE	\$11.00
<i>crostini</i>	
BREAD	\$4.00
<i>butter or dipping oil</i>	
BOARD	\$16.00
<i>meats, cheese, seasonal jam, pickled vegetables, crostini</i>	

GREENS

GREEK SALAD	\$9.00
<i>greens, tomato, cucumber, pickled onions, peppers, feta, kalamata</i>	

<i>olives, oil & vinegar</i>	
WEDGE SALAD	\$9.00
<i>bacon, eggs, red onion, recommended bleu cheese dressing & crumbles</i>	
MATILDA SALAD	\$9.00
<i>greens, beets, goat cheese, pear, walnuts, recommended: cranberry balsamic</i>	
HARVEST SALAD	\$9.00
<i>greens, butternut squash, brussels, candied walnuts, apples, gorgonzola, pomegranate poppy seed vinaigrette</i>	

LUNCH MAIN

Tuesday-Friday 11am - 1:30pm

SEAFOOD CAKE	\$19.00
<i>crab meat, pimento cheese, succotash</i>	
PHILLY CHEESESTEAK	\$18.00
RISOTTO	
<i>onions, peppers, mushrooms, white cheddar, braised short rib</i>	
SHRIMP & GRITS	\$18.00
<i>brussels, shallots, bacon, pimento cheese grits, smoked jalapeno butter</i>	
BISTRO BURGER	\$16.00
<i>pimento cheese, bacon, tobacco onions, parmesan herb fries</i>	
CLASSIC BURGER	\$14.00
<i>american cheese, lettuce, tomato, onion, add bacon \$1, parmesan herb fries</i>	
ITALIAN PANINI	\$13.00
<i>prosciutto, pepperoni, salami, smoked mozz, lettuce, tomato, giardiniera tapenade, house chips</i>	
BLUEBERRY BALSAMIC	\$19.00
LASAGNA	
<i>blueberry balsamic, mushrooms, whipped ricotta, bechamel</i>	
PANKO CRUSTED CHICKEN	\$13.00
BLT	
<i>bacon, lettuce, tomato, lemon caper aioli, house chips, sub fries or side salad \$1</i>	
SALMON	\$22.00
<i>miso glazed, pistachio furikake, fried rice</i>	
MEDITERRANEAN COD	\$18.00
<i>tomato, capers, basil, parmesan, white wine, something green, potatoes</i>	
CLASSICO FLATBREAD	\$14.00
<i>roasted garlic spread, burrata, tomatoes, arugula, prosciutto, balsamic glaze</i>	
HOT CHICKEN FLATBREAD	\$14.00
<i>poblano ranch, fried hot chicken, fried jalapenos, onion, bacon, hot honey</i>	
SHORT RIB FLABREAD	\$14.00
<i>bordelaise, sherry glazed onions, smoked mozzarella, mushroom, arugula garlic aioli</i>	
VEGETABLE ITALIANO	\$13.00
FLATBREAD	
<i>evoo, roasted mushroom, artichoke, tomatoes, basil ricotta, balsamic reduction</i>	
DRAPA FLATBREAD	\$13.00
<i>caramelized onions, pear, prosciutto, gorgonzola, walnuts, arugula, hot honey</i>	

DINNER MAIN

CHICKEN FRIED RABBIT	\$24.00
<i>potato hash, red eye gravy</i>	
STEAK - MKT	\$54.00
<i>chef's choice - (market price could adjust up or down)</i>	
SHORT RIB PAPPARDELLE	\$29.00

<i>braised short rib, mushroom confit, broccoli rabe, bordelaise, parmesan</i>	
CHICKEN PARMESAN	\$22.00
<i>pasta, sunday sauce, smoked mozzarella, truffle parmesan, crostini</i>	
BISTRO BURGER	\$17.00
<i>chef's choice</i>	
MEDITERRANEAN COD	\$21.00
<i>tomato, artichoke hearts, capers, basil, parmesan cheese, white wine butter</i>	
SHRIMP & GRITS	\$22.00
<i>brussels, shallots, bacon, pimento cheese grits, smoked jalapeno butter</i>	
SALMON	\$25.00
<i>chef's choice</i>	
TORTELLINI CARBONARA	\$22.00
<i>house smoked pork belly, peas, mushrooms, pecorino cream</i>	
BLUEBERRY MUSHROOM	\$24.00
LASAGNA	
<i>blueberry balsamic, mushrooms, whipped ricotta, bechamel</i>	
VOODOO RICE	\$25.00
<i>andouille sausage, chicken, shrimp, peppers, onions, creole butter</i>	
CHICKEN MARSALA	\$22.00
<i>chicken, seasonal vegetables & potatoes or pasta</i>	
FRUTTI DI MARE RISOTTO	\$26.00
<i>seafood medley, seasonal risotto, crostini</i>	
VEAL MARSALA	\$24.00
<i>veal, seasonal vegetables & potatoes or pasta</i>	
CHICKEN PICCATA	\$22.00
<i>chicken, seasonal vegetables & potatoes or pasta</i>	
VEAL PICCATA	\$24.00
<i>veal, seasonal vegetables & potatoes or pasta</i>	

KID'S

KID'S CHEESEBURGER & FRIES	\$10.00
KID'S GRILLED CHICKEN STRIPS & FRIES	\$7.00
KID'S GRILLED CHEESE	\$7.00
KID'S PASTA	\$7.00
<i>Penne noodles with choice of butter sauce or Alfredo sauce.</i>	

SIDES

FRIES	\$4.00
Vegetable of the day	\$4.00
<i>Seasonal Vegetable, changes daily.</i>	

DESSERTS

BAILEY'S CHOCOLATE	\$7.00
MOUSSE CAKE	
CHEESECAKE	\$7.00
<i>Chef's Choice, Varies Daily</i>	

BRUNCH

Sunday 10:30am - 2:30 pm only	
FRIED CHICKEN	\$18.00
<i>english muffin, sausage gravy, egg, brunch potatoes</i>	
BIRRIA EGG ROLLS	\$14.00
MEDITERRANEAN COD	\$18.00
<i>tomatoes, artichoke, capers, basil, parmesan cheese, white wine butter</i>	
STEAK & EGGS	\$20.00
<i>brunch potatoes, 2 eggs, indian butter sauce on side</i>	
BISTRO BURGER	\$17.00
<i>chef's choice</i>	
CHICKEN PARMESAN	\$19.00

<i>pasta, sunday sauce, smoked mozzarella, truffle parmesan, crostini</i>	
SAUSAGE POTATO	\$16.00
FRITTATA	
<i>peppers, onions, cheese, arugula salad</i>	
FRENCH TOAST	\$14.00
<i>chef's choice</i>	
SHRIMP & GRITS	\$19.00
<i>brussels, shallots, bacon, pimento cheese grits, smoked jalapeno butter</i>	
SALMON	\$22.00
<i>chef's choice</i>	
TORTELLINI CARBONARA	\$19.00
<i>house-smoked pork belly, peas, mushrooms, pecorino cream</i>	
BLACKENED SALMON BLT	\$18.00
<i>arugula, tomatoes, garlic aioli, parmesan fries</i>	
BLUEBERRY MUSHROOM	\$21.00
LASAGNA	
<i>blueberry balsamic, mushrooms, whipped ricotta, bechamel</i>	
BENEDICT	\$16.00
<i>chef's choice</i>	
SHORT RIB HASH	\$22.00
<i>short ribs, egg, onions, peppers, mushrooms, brunch potatoes, bordelaise</i>	
CHEESECAKE	\$8.00
<i>Chef's Choice, Varies Daily</i>	

WHITE WINE

STEMMARI MOSCATO	\$25.00
BOTTLE	
Acrobat Pinot Gris Bottle	\$30.00
MASO CANALI PINOT GRIGIO	\$35.00
WHITEHAVEN SAUVIGNON	\$35.00
BLANC	
KENDALL JACKSON	\$35.00
CHARDONNAY	
KUNG FU GIRL REISLING	\$26.00

RED WINE

Austin Hope Cabernet	\$70.00
La Crema Pinot Noir	\$55.00
meiomi cabernet	\$80.00
COPPOLA PINOT NOIR	\$36.00
LOUIS MARTINI CABERNET	\$30.00
COPPOLA CABERNET	\$38.00
GOUGENHEIM MALBEC	\$30.00
BOGLE PHANTOM RED	\$35.00
BLEND	

SPARKLING WINE

KORBEL BRUT	\$28.00
LA MARCA PROSECCO	\$28.00