

# Bistro

## ST MICHAELS

### Soups and Starters

**Oyster Stew**  
2015 Oyster Fest People's Choice Award recipe.....9

**Bistro Mussels**  
Prince Edward Island mussels steamed in a butter, shallot, garlic, chili pepper flake, white wine broth, finished with sweet Thai chili sauce, scallions, baked ciabatta.....13

**Oysters and Grits**  
Tempura fried, tossed in buffalo sauce, cheddar chive grits, blue cheese drizzle.....12

**French Five Cheese Platter**  
Saint Andre, Camembert, Petite Basque, Le Chevrot, Roquefort, dried fruits, nuts, dried cherry honey fig jam, crackers, grilled ciabatta.....19

**Fresh Baked Platter**  
Danish, berry muffin, golden raisin scone, banana bread, strawberry jam.....9

**Fresh Fruit Plate**  
With honey and mascarpone.....9

### Entrée Salads

Add 8 oz Chicken +6                      Add 6 Shrimp +10  
Add 4 oz Crab cake +12                      Add 8 oz Steak +12

**Cobb Salad**  
Romaine lettuce, tomato, egg, blue cheese, shaved red onion, bacon, avocado, red wine vinaigrette.....12

**Kale Caesar Salad**  
Roasted garlic, eggs, parmesan, toasted pine nuts, naan croutons, house made Caesar dressing .....12

**Mix Greens Salad**  
Roasted beets, acorn squash, golden raisins, dried cherries, toasted pecans, fried goat cheese, balsamic vinaigrette.....12

### Entrées

*Sandwiches are served with house cut fries*

**Crab Cake Benedict**  
English muffin, house cured bacon, honey roasted sweet potatoes, apples and acorn squash, Old Bay hollandaise.....24

**French Toast**  
Roasted apples with cinnamon and brown sugar, chantilly cream, powder sugar, maple syrup.....13

**Waterman's Breakfast**  
Two eggs any style, sausage gravy biscuits topped with fried oysters, potato hash, choice of ham, bacon, scrapple, or sausage.....16

**Waterman's Wife Breakfast**  
Two eggs any style, potato hash, southern style biscuit, choice of ham, bacon, scrapple, or sausage.....13

**Beef Sirloin and Eggs**  
8 oz grilled steak with potato hash, eggs any style, house made steak sauce.....22

**Scrapple and Sausage Pepper Hash**  
Crispy scrapple, andouille, bell peppers, red onions, fresh herbs, gruyere cheese, sunny side egg.....14

**Frittata**  
Artichoke hearts, roasted red peppers, tomatoes, red onion, gruyere, scallions, fresh herbs.....14

**Quiche du Jour**  
Mixed greens with grape tomatoes, red onion, fig and balsamic glaze.....16

**Croque Monsieur**  
Country white bread, apple wood smoked ham, gruyere cheese, parmesan, dijon, mornay sauce.....14  
Croque Madame (fried egg).....+1.25

**BLT**  
Country white bread, thick cut house cured bacon, bibb lettuce, tomato, avocado, shallot aioli.....14

**Brunch Burger**  
8oz Creekstone beef patty topped with an egg, challah roll with bibb lettuce, tomato, bacon, cheddar, shallot aioli.....16

### Sides

**Egg any style**.....1.25  
**Grits, potato hash, or french fries**.....5  
**Ham, bacon, scrapple, or sausage**.....3.5  
**Toast, english muffin, or biscuit**.....2  
**Sausage gravy and biscuit**.....4  
**Scone, muffin, danish, or banana bread**.....2.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.  
\$4.50 split plate charge. No substitutions. 18% gratuity added for parties of 6 or more.