

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 dressing12

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.