

Bistro

ST MICHAELS

To Share

Three Cheese Spinach, Crab, Artichoke Dip

Brie mornay, cubed cream cheese, topped with cheddar, jumbo lump crab, old bay, crackers, ciabatta.....16

French Five Cheese Platter

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

Oysters on the 1/2 Shell

Half dozen Miles River oysters, cocktail, mignonette, fresh lemon.....12

Chicken Liver Pate

Country style pate, cornichons, toast points, cucumbers, fig jam, dried apricot chutney.....14

Appetizers

Octopus

Braised, then tossed with chili glaze, spinach, andouille, red peppers, beurre blanc.....10

Foie Gras

Pan seared, cherry compote, brie cheese, grilled ciabatta, fig and balsamic glaze.....18

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 yellow grits, blue cheese drizzle.....12

Soups and Salads

Oyster Stew

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

Soup of the Day

Chef's preparation.....MP

Bibb Salad

Dried apricots and cranberries, sliced apples, serrano ham, candied pecans, gorgonzola crumbles, maple vinaigrette.....9

Kale Caesar Salad

Roasted garlic, eggs, parmesan, toasted pine nuts, naan croutons, house made Caesar dressing.....9

Mixed Greens Salad

Roasted beets, acorn squash, golden raisins, dried cherries, toasted hazelnuts, fried goat cheese, balsamic vinaigrette.....9

Cobb Salad

Romaine lettuce, tomato, egg, blue cheese, shaved red onion, bacon, avocado, red wine vinaigrette.....9

Entrées

Lamb Shank

Braised, risotto with roasted mushrooms, spinach, and truffle oil, fried carrots, veal jus.....31

Half Chicken

Roasted with a rosemary and maple glaze, roasted garlic mashed potatoes, brussels sprouts with cranberries, and pecans, thin fresh herb veloute.....27

Day Boat Scallops

Pan seared, vegetable lasagna with brie mornay sauce, sweet potato puree, roasted red beet sauce, fried sage.....34

Pork Chop

Pan roasted 14oz chop, bacon collard greens, honey glazed parsnips and butternut squash, roasted apple cider glaze.....29

Catch of the Day

Chef's preparation.....MP

T-Bone Steak

Grilled 16oz steak, roasted spaghetti squash and bacon sauerkraut, tempura fried kale, house made steak sauce.....38

Pasta of the Day

Chef's preparation.....MP

Short Ribs

Braised, soft polenta with gruyere cheese and herbs, parsnips, carrots, hericort verts, turnips, braising jus.....28

Petit Plates

Beef Sirloin and Frites

8 oz grilled steak with crispy brussels sprouts, truffle fries with parmesan, steak sauce.....26

Oyster Pot Pie

Crispy puff pastry, spinach, mushrooms, leeks, corn, ham, bacon, parsnips, fresh herbs.....19

Chicken Rockefeller

Boneless chicken thighs wrapped around spinach, onions, garlic, and parmesan, cheddar grits with andouille.....18

Seared Tuna

Spice rubbed and seared rare, sliced over a cucumber, bell pepper, avocado, and white bean salad, cilantro, chives, lime, pickled ginger, sweet Thai chili aioli.....22

Seafood Gumbo

Shrimp, crab, mussels, andouille, peppers, onions, scallions, white rice.....21

Meat Loaf

Three meat blend, mashed potatoes, green beans, carrots, turnips, brown veal sauce.....17

Sides

Bacon and sausage mac and cheese.....7

Broiled vegetable lasagna.....7

Brussel sprouts with cranberries and pecans.....7

Seasonal vegetable with garlic and herbs.....5

Bacon collard greens.....5

Sauerkraut with bacon, onions, caraway seeds.....5

Sautéed spinach with garlic and butter.....5

Cheddar chive yellow grits.....5

Roasted garlic mashed potatoes.....5

Parmesan and truffle fries.....5