

FALL 2020 MENU

APPETIZERS

- | | | | |
|---|------|---|------|
| Soup
always changing, always fresh | \$12 | Scallops
seared, chorizo, rustic corn cream, wilted spinach,
prosciutto crisp, smoked paprika oil | \$18 |
| Groovy Meatballs
mozzarella stuffed, roasted red pepper-tomato
marinara, asiago crisp | \$16 | Cauliflower Wedges
pumpkin-brown sugar BBQ sauce,
maple aioli, apple-kale 'slaw | \$16 |
| Fall Greens
poached pears, pickled onions, candied pecans,
dried figs, celery ribbons, shaved gouda,
maple-balsamic vinaigrette | \$17 | Meat & Cheese Board
roasted garlic bulb, crostini, duo of sausage,
blackened shrimp, pickled asparagus, tomato-bacon jam,
fig-pomegranate aioli, aged white cheddar | \$28 |
| Groovy Ceasar
romaine, bacon, croutons, fried capers,
house aioli, lemon, asiago | \$16 | Fries
fresh cut, aioli | \$6 |
| Naan
always changing, always fresh | \$18 | | |

LUNCH MAINS

- | | | | |
|--|------|---|-----------------------------------|
| Beef Burger
always fresh, always changing | \$22 | Smoked Trout
toasted bagel, dill-whipped goat cheese, lemon aioli,
red onion, capers, greens | \$21 |
| Buddha Bowl
wild rice, tomato-beet salsa, chili tzatziki,
balsamic pickled cucumber, scallion falafel,
feta, lemon-basil vinaigrette | \$20 | Fall Fettuccini
roasted butternut squash, apple, kale,
brown butter sauce, goat cheese | \$24
add chicken or shrimp \$8 |

Groovy Cobb

cajun roasted cauliflower, sweet potato, apple, fried tortillas, goat cheese, bacon, hardboiled egg, choice chicken or shrimp

\$21

Veggie Burger

red cabbage kimchi, white cheddar, crispy parsnip, honey-ginger aioli

\$20

Quesadilla

fried chicken, tomato sauce, basil, grilled zucchini, peppers, mozzarella

\$20

DINNER MAINS

Pickerel

prosciutto wrapped, herbed pearl cous-cous, tarragon-lemon cream, stewed tomatoes

\$33

Chicken Supreme

panko crusted, wild rice, wilted greens, orange-fennel 'slaw, sage beurre blanc

\$34

Porkloin

sausage-brie stuffed, goat cheese scalloped potatoes, brown sugar-bourbon jelly

\$28

Scallop Risotto

garlic, onions, rapini, bacon, spinach, maple glaze

\$36

Beef Tenderloin

8oz, roasted garlic mashed potatoes, beans, Brussels sprouts, & bacon in a dijon cream

\$40

Gnocchi

salsa verde, ground beef, fried egg, asiago, fried basil

\$30

Desserts

Crème Brulee

chefs creation

Chocolate

3 layer chocolate cake w ganache

Poached Pear

puff pastry, red wine crème anglaise, ice cream

Cheesecake

chefs creation

GROOVY TUESDAY'S
Bistro