

BREAKFAST ESSENTIALS

THE EVERYDAY 16

Two eggs any style, hashbrowns, toast, jam, choice of bacon, breakfast sausage or ham

CORNED BEEF HASH 16

Nueske corned beef, potatoes, onions, bell pepper served with two eggs and salad

GREEK OMELETTE 17

Three eggs, roasted red pepper, red onion, spinach, kalamata olives, feta, breakfast potatoes

EGG WHITE OMELETTE 16

Three egg whites, spinach, mushroom, white cheddar cheese, breakfast potatoes

SALMON OMELETTE 20

Three eggs scramble with cured salmon, spinach, onion, breakfast potatoes

SALMON MEZZE PLATTER 20

Cured Salmon, herb cream cheese, boiled egg, red onion, radish, capers, grilled flatbread

BREAKFAST SANDWICH 16

Two eggs over hard, american cheese, bacon, arugula, tomato, chipotle mayo, brioche bun, side salad

CRAB & AVOCADO BENNY 24

Sliced avocado, lump crab, poached egg, homemade hollandaise, country bread, side salad

LOBSTER BENNY m.p

Heirloom tomato, butter cooked tale, claw & knuckle meat, poached egg, hollandaise, country bread, side salad

HAM & CHEESE BENNY 17

Heirloom tomato, cheddar cheese, poached egg, hollandaise, country bread, side salad

VEGGIE BENNY 17

Grilled asparagus, roasted red pepper, poached egg, country bread, side salad

STEAK & EGGS 22

6 oz. Bavette grilled to med rare served with two eggs any style, breakfast potatoes.

SHRIMP & GRITS 24

Cheesy grits, blackened jumbo shrimp, dill, tomato gravy.

Bistro 41

KITCHEN & BAR

BRUNCH SUNDAY 9am - 1pm

SMALL PLATES

FIRST WATCH 15

2 Sunny eggs, hashbrowns, bacon

AVOCADO TOAST 13

Smashed avocado, sunny egg, Cuddy Provisions chili crisp, country bread

HOMEMADE BISCUITS & GRAVY 13

Split biscuit and house made sausage gravy, chives, black pepper

FRENCH TOAST 15

Crème fraîche, fruit of the day, agave

YOGHURT & GRANOLA 12

Granola, banana & berries, agave

SIDES

BISTRO SALAD 8

Mixed greens, tomato, onion, cucumber, dill vinaigrette

2 EGGS ANY BISTRO STYLE 3

Sunny side up, Over Easy, Over Hard, Scramble

BREAKFAST POTATOES 6

CHEESY GRITS 5

HASHBROWNS

add cheese +2.50

CANDIED SLAB BACON 8

BREAKFAST SAUSAGE 7

SIDE HAM 8

Consuming raw or undercooked meat or seafood may increase your risk for foodborne illness

Please inform your server of any allergies.

Coffee Drinks (hot or iced)

Drip Brew 12oz. - 3.75

Espresso - 4

Cappuccino - 5

Cape & Islands Tea - 4

The Grey Lady: black tea, orange and bergamot.

Fireside Spice: Rooibos, black tea, cinnamon, cloves, ginger, orange peel.

Oceanside Oolong: Oolong tea and raspberries.

Even Keel Chamomile: chamomile, lavender, herbs.

Cocktails after 10am

BISTRO BLOODY MARY 13

Vodka or Tequila &
Housemade Bloody Mary mix,

BREAKFAST MARGARITA 14

Blanco Tequila, Mandarin Napoleon
Liqueur, lime juice, agave, orange
marmelade

MIMOSA 13

LIMONCELLO SPRITZ 14

Limoncello, sparkling wine, lemon juice

STRAWBERRY & BASIL SMASH 14

Vodka, strawberry puree, fresh basil, lime
juice, soda

ROSE SANGRIA 15

Zero Proof Cocktails

Limon Zerro Spritz 10

NA Negroni 10

Basil Strawberry Lemonade 8

LUNCH MENU AFTER 11 AM

Bistro Apps

TODAY'S OYSTERS 3.25

BURRATA PANZANELLA 16

Tomato, basil, onion, pine nuts, ciabatta, evoo

FRIED CALAMARI 17

Cherry peppers, marinara & lemon aioli

CUCUMBER SALAD & LABNAH DIP 14

Feta cheese, onion, za'atar, evoo, flatbread

CRAB CAKE 22

Jumbo lump crab, arugula & fennel salad, red pepper remoulade

STEAK TARTARE 20

Hand-cut sirloin, capers, shallots, parsley, egg yolk, cornichons, grilled ciabatta

Soup & Salads

CLASSIC CAESAR 15

homemade croutons, parmesan

ADD ON Anchovies 4

CHOPPED SALAD small 16 large 21

Romaine, avocado, diced tomato, onion, crouton, bacon, blue cheese, chive, parmesan peppercorn dressing

ADD ON Chicken 8, Shrimp 16, Salmon 18, Lobster 21

TUNA SASHIMI SALAD 33

Diced mango, avocado, green beans, red onions, mesclun greens, roasted peanuts, honey ginger vinaigrette

ARUGULA & GRILLED SALMON 30

Bell pepper, hearts of palm, avocado, orange, blue cheese, citrus vinaigrette

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Bistro 41

KITCHEN & BAR

LUNCH SPECIALS

BLT 19

Thick cut Nueske bacon, mayo, lettuce, tomato, fries

BISTRO BURGER 22

8 oz. Patty, american cheese, bacon, pickles, fries

GRILLED CHICKEN SANDWICH 19

Zesty cabbage, mayo, brioche bun, fries

CALIFORNIA BURGER 23

Melted jack cheese, avocado, arugula, red onion, fries

SMASH BURGER 22

2- 4oz. patties, American cheese. lettuce, tomato, onion, mayo & mustard, fries

LOBSTER ROLL m.p.

Chilled lobster salad with mayo, toasted hot dog bun

BLACKENED FISH SANDWICH 20

Remoulade, lettuce & tomato, zesty cabbage, fries

CRAB CAKE BLT 24

5 oz. Crab Cake served on brioche bun, remoulade, nueske bacon, lettuce, tomato, onion, fries

Beer & Cider

DRAFT BEER

CAPE COD BLONDE 8

DEVILS PURSE KOLSCH 8

NARRAGANSETT LAGER 8

JAWS CZECH PILSNER 8

CISCO WHALES TALE APA 9

NAUKABOUT HAZY IPA 8

LUNCH IPA, ME 13

Wines By the Glass

SPARKLING & ROSÉ

ROSÉ, Love you bunches, CA 13

ROSÉ, Clos Fornelli, FR 14

CRÉMANT DE LOIRE BRUT, FR 13

ROSÉ SPARKLING, Bouillot Perle D'aurore, FR 15

WHITE WINES

ORANGE WINE- Müller-Ruprecht, GR 14

PINOT GRIGIO, La Bella, IT 12

GRUNER, Barbara Ohlzelt, AT 13

SAUVIGNON BLANC, Babich, NZ 13

baby SANCERRE, Villargeau, FR 15

CHARDONNAY, Alexander Valley, CA 14

WHITE BURGUNDY, Goisot, FR 16

RED WINES

SICILIAN RED, Santa Tresa, IT, 12

PINOT NOIR, Villargeau Giennois Rouge, FR 14

COTES-DU-RHONE, Saint Cosme, FR 13

CABERNET SAUVIGNON, Chasing Rain, CA 14

BOTTLES & CANS

BUD & BUD LIGHT 6,

MICHELOB ULTRA 6

CORONA 7, STELLA 7

GUINNESS 9

SIP OF SUNSHINE, LAWSONS IPA 12

CIDER, STORMALONG legendary dry 10

NA PERONI 7; NA ATHLETIC HAZY IPA 7