

BISTRO TABLE

A FARM TO FORK EXPERIENCE



Soup Du Jour

Composed Daily

Highland Salad

Dried Cranberries, Candied Pecans, Diced Apple, and Goat Cheese,
Dressed with Celery Seed Vinaigrette, Topped with Grilled Chicken or Shrimp

Caesar Salad

Romaine, Challah Croutons, Three Cheese Blend, Anchovy, Tossed with
Caesar Dressing, Topped with Grilled Chicken or Shrimp

Southern Salad

Smoked Bacon, Fried Green Tomatoes, Croutons, Red Onion, Almonds,
Goat Cheese and Buttermilk Herb Dressing

Pastrami on Rye

Shaved Pastrami with Yellow Mustard on Rye Bread

Grilled Ham and Smoked Mozzarella Melt

Grilled Italian Bread, Shaved Red Onion and Bistro Sauce

Highland BLT

Applewood Smoked Bacon Mixed Greens and Tomato on Honey Wheat

Ham or Turkey Club

Served on 12 Grain Wheat Bread, Lettuce, Tomato and
Apple Wood Smoked Bacon

Grilled Mushroom Pizza

Roasted Portobello Mushrooms, Sundried Tomatoes and Goat Cheese
on a Gluten Free Cauliflower Crust

Pastrami or Turkey Reuben

Swiss Cheese, 1000 Island Dressing,
Sauerkraut on Rye Bread

Crab and Avocado Salad

With Mixed Greens Served on a Warm Croissant

Bistro 1 Point Special

Half Sandwich with Soup or Side Salad

Sides:

Fresh Sliced Fruit

Sweet Potato Fries

Bistro Frites

June 2019

Chef David Keefe