



Bistro 1834

Appetizers

- Prawn Cocktail
Large Sweet Prawns Cocktail Sauce - 14
- Tuna Tartar
Sweet Rice, Avocado, Seaweed Salad, Blood Orange Miso Aioli - 13
- Blue Crab Bites
Jalapeño, Cajun Remoulade- 14
- Bistro Nachos
Seasoned Tostadas, Con Queso, Jalapenos, Sour Cream, Guacamole, Pico de Gallo – 11 / Chicken-13 / Crabmeat-18
- House Made Black Eyed Pea Hummus
Crostinis, Olive Oil Roasted Tomatoes, Kalamata Olives- 7
- Beef Short Rib Sliders
Asian Slaw, Serachi Dressing - 10

Soups and Salads

- Signature Peanut Soup
Peanuts, Green Onions -6
- Bistro Caesar
Chopped Romaine Leaves, Herb Croutons, Asiago Cheese, Caesar Dressing – 8 – Grilled Chicken – 10 – Crabcake - 16
- Shrimp Cobb
Classic Cobb with Avocado Ranch Dressing - 17
- Baby Frisse Salad
Fennel, Beet Crisps, Orange Pistachio Vinaigrette - 12
- Citrus Herb Marinated Chicken Salad
Grilled Marinated Chicken, Radishes, Smoked Cheddar Cheese, Pecans, Bacon, Honey Mustard Dressing - 16

Sandwiches

- Served with Bistro Fries*
- Reuben Panini
Rye, Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing - 12
- Seared Crab Cake
Sweet and Sour Cucumber Slaw, Spicy Remoulade, on Split Top Roll - 16
- The Boars Head Sirloin Beef Burger
Aged Cheddar, Apple Wood Smoked Bacon, Lettuce, Tomato, Red Onion, Pickle – 13
- Classic Turkey Club
Roasted Turkey Breast, Black Forest Ham, Sliced Tomato, Arugula, Dijon Aioli -12
- The Bistro Caprese
Fresh Mozzarella, Marinated Tomatoes, Roasted Red Peppers, Fresh Basil, Balsamic Vinaigrette on a Baguette - 11

Entrées

- Capellini Pasta
Blue Crab, Garlic Minced Jalapeño, Lime, Diced Tomatoes and Cilantro - 19
- Grilled Rib Eye
Garlic Mashed Potatoes, Roasted Asparagus, and Onion Hay - 24
- Grilled Polly Face Farms Half Chicken
Virginia Ham and AM Fog Mushroom Ragout Sweet Potato Puree, Green Beans - 22
- Bbq Chesapeake Rockfish
Grilled Rockfish Glazed with our Signature Bbq Sauce Chorizo, Sweet Potato Hash, Green Beans - 21
- Creamy Butternut Squash Farro
Roasted Spaghetti Squash, Chipollini Onions, Cherry Glen Goat Cheese, Arugula - 16
- Sweet Tea Brined Smithfield Pork
Green Beans, Garlic Mashed Potatoes, Natural Jus - 18

\$4 Charge for Split Entrees

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