



# LUNCH

## Salads

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### Grilled Caesar Salad \$14.50

Grilled Romaine, Traditional Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons, Grilled Lemon Wedge

### Grilled Portobello Salad \$15

Marinated Grilled Portobello, Fire Roasted Bell Pepper, Red Onion, Arugula, Goat Cheese, Pickled Asparagus, Red Wine Vinaigrette, Toasted Almonds

### Bistro Wedge \$14

Romaine Wedge, Maple Vinaigrette, Tomato Gastrique, Bacon, Candied Nuts, Apples, Goat Cheese, Dried Cranberries

**\*Add Chicken or Shrimp to Salads \$9\***

## Appetizers

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### Personal Charcuterie Board \$14

Meats, Cheese, Fruit, Compotes, Mustards, Crackers

### Fried Brussel Sprouts \$9

Served with Bacon Jam

### Shrimp Quesadilla \$13

Flour Tortilla, Sautéed Shrimp, Onions, Peppers, Garlic, House Seasoning, Chipotle Crème, Avocado Crème, Cheddar & Provolone

### Mussels \$16

Spiced Coconut, Black Garlic, with Ciabatta Toast Points

### Pulled Pork Sliders \$12

Toasted Slider Buns, Pulled Pork, Carolina BBQ, House Pickles, House Dijon

## Soup Du Jour

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Made in House  
Ask your server for today's flavor  
Cup \$7 Bowl \$11

## Bowls

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### Beef Bulgogi Ramen \$16

Thin sliced Beef, Mushroom Shoyu, Chintan, Ramen Noodles, Watermelon Radish, Soft Boiled Egg, Green Onion, Shredded Carrots, Pickled Ginger, Brussels Sprouts

### Dak Bulgogi Ramen \$16

Marinated Chicken Breast, Red Miso, Chintan, Ramen Noodles, Soft Boiled Egg, Green Onion, Shredded Carrots, Pickled Ginger, Brussels Sprouts

### Chicken Curry \$17

Curry Base, Grilled Chicken, Cilantro Lime Rice, Cilantro Garnish

## Sandwiches

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### Street Taco \$16

Weekly Special Ask Your Server

### Fried Green Tomato B.L.T. \$14

Choice of Bread, Romaine Leaf, Cornmeal Battered Green Tomatoes, Thick Sliced Bacon, Tangy Remoulade

### Helen Burger \$15

Truly Beef, Romaine, Heirloom Tomato, Shaved Red Onion, Cheddar Cheese, Garlic Aioli, Brioche Bun

### Bradford Brinton Burger \$17

Truly Beef, Candied Bacon, Arugula, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, House Dijon, Brioche Bun

### Rachael Sandwich \$16

Choice of Bread, House Roasted Turkey Breast, Creamy Coleslaw, Swiss, House Russian Dressing

### French Dip \$13

Roast Beef, Swiss, Hoagie, Au Jus  
Add Julienne Bell Peppers and Yellow Onion \$3

**\*All Sandwiches come with Fries or House Chips\***

\*Brinton Bistro Proudly Carries GLUTEN FREE Bread for a \$2 upcharge



# LUNCH

## Desserts

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### Parfait Cup \$8 Bowl \$14

Vanilla-Honey Greek Yogurt, Fresh Berries, Berry Coulis, Gluten-Free Granola

### Weekly Dessert Specials

Made in House, Ask Your Server

## A La Carte

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Bacon \$5

Chicken \$9

Shrimp \$9

House Chips \$5

Fries **Side** \$4.50 / **Whole** \$7

Fruit \$7.50

Cilantro Lime Rice \$3

**House Salad-** Mixed Greens, Shaved Veggies,

Choice of Dressing (Ranch, Red Wine

Vinaigrette, or Blue Cheese)

**Side** \$6 **Full** \$10

## Drinks

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Coffee (Bison Union) \$5

Iced Tea \$4

Soda \$3.50

Juice \$4

(Apple, Cranberry, Orange)

## Domestic Beer \$6

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Budweiser

Bud Light

Coors

Coors Light

## Local Craft Beer \$7

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Blacktooth *Hot Streak IPA*

Blacktooth *Saddle Bronc Brown*

Blacktooth *Bomber Mountain*

Blacktooth *307*



## Draft \$7.50

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Luminous Seasonal

Ask your server for details

*\*Full Bar Available\**

Ask your Server for Our Wine List