

Starters

Bacon Wrapped Dates - 13 stuffed with gorgonzola cream cheese / balsamic drizzle

Crab Meat Beignets - 14 basil butter

Grilled Watermelon - 10 arugula / prosciutto / blue cheese / lemon tahini

Brussel Sprouts - 10 sweet potato chips / remoulade / garlic aioli

Pimento Cheese - 10 pita & crostini

Board - 15 meats / cheeses / seasonal jam & pickled vegetables / crostini

Pork Belly - 14 arugula / pickled strawberries / snap peas / maple sumac

Greens

Speeza - 10 arugula / radicchio / pickled red onion / roasted carrots / hummus / snap peas / blueberry balsamic

Matilda - 7/9 greens / beets / goat cheese / pear / walnuts / cranberry balsamic

Wedge - 8 bacon / eggs / red onions / blue cheese dressing & crumbles

Harvest - 7/9 greens / butternut squash / brussels / walnuts / apples / gorgonzola / pomegranate poppy seed vinaigrette

Main

½ Chicken & Fixings - 24

chef's choice

Lamb Chops - 38

cucumber & olive salad / hummus / tzatziki / rosemary potatoes / pita

Steak & Potatoes - 26

10 oz top sirloin / rosemary potatoes / house-made worcestershire / garlic aioli

Mediterranean Cod - 18

tomato / artichoke hearts / capers / basil / parmesan cheese / white wine butter

Chicken Piccata - 21

tomato / spinach / capers / mushroom / white wine lemon butter / penne

Salmon Crab Cake - 19

arugula / tomato / walnuts / olives / sweet potato / pickled red onion

Filet - 49

chef's choice

Shrimp & Grits - 19

brussels / shallots / bacon / pimento cheese grits / smoked jalapeno butter

Salmon - 23

chef's choice

Tortellini Carbonara - 19

house smoked pork belly / peas / mushrooms / pecorino cream

Bistro Burger - 17

chef's choice

Vegetable Bucatini - 20 {Add Chicken-6, Shrimp-7, Salmon-8, Steak-10}

broccoli rabe / mushrooms / toasted breadcrumbs / pecorino / crushed red pepper

Voodoo Rice - 22

andouille sausage / chicken / shrimp / peppers / onions / creole butter

Pork Chop {White Marble Farms} - 25

smoked sweet potato puree / roasted carrots / sherry brussels / peach chutney

The Bistro 1129 College St. BG, Kentucky | 270.781.9646 | thebistrobg.com | We Support Our Local Farmers

Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness. Please notify us of any food allergies. 18% automatic gratuity on parties of 6 or more.