

BISTRO BETHEM

DINNER, SATURDAY, JANUARY 28TH

STARTERS

BLACK BEAN-FONTINA CHILI	5
LOCAL HAM & CHEESE BOARD GALAX'S MEADOW CREEK FARM'S ALL-NATURAL, GRASS-FED, COW'S MILK 'MOUNTAINEER' CHEESE, KITE'S VA CURED HAM, OUR MUSTARD, APRICOT JAM, SUNFLOWER SEED BRITTLE, TOASTS.	16
HOUSE-CURED SALMON GRAVLAX HOUSE PICKLES, MUSTARD, CREME FRAICHE, TOASTS.	9
WOOD OVEN PIZZA NEOPOLITAIN-STYLE DOUGH, SAN MARZANO SAUCE, MARGHARITA PEPPERONI, PECORINO.	9.5
POTATO GNOCCHI FONTINA-WHITE CHEDDAR-GRUYERE MORNAY SAUCE.	10
OYSTERS ON THE 1/2 SHELL * DRAGON CREEK'S CHINCOTEAGUES, JALAPENO-SHALLOT MIGNONETTE.	2.5/PER
FRIED NATIVE OYSTERS APPLE-CABBAGE SALAD, REMOULADE.	10
PRINCE EDWARD ISLAND MUSSELS CHILI BROTH	10
BANGERS & MASH HOUSE MADE APPLE PORK SAUSAGE, HOUSE MADE KRAUT	10

SALADS

ROASTED BEETS ARUGULA, CANDIED WALNUTS, GOAT CHEESE, BEET VINAIGRETTE.	9.5
CAESAR * HOUSE CURED ANCHOVY, FOCACCIA CROUTONS, PECORINO, CLASSIC DRESSING.	8.5
GRILLED HEART OF ROMAINE PICKLED ONIONS, FETA CHEESE, SUNDRIED TOMATO VINAIGRETTE.	9
BISCOE'S MESCLUN GREENS SUNNY SIDE-UP ORGANIC EGG, APPLEWOOD SMOKED BACON, PECORINO, MUSTARD VINAIGRETTE.	10

ENTREES

PANKO-JACKETED VEAL CUTLETS RICOTTA GNUDI, SHAVED FENNEL & SHITAKES, BALSAMIC-RED WINE REDUCTION.	21
DELMARVA SCALLOPS CRISPY POLENTA, WILTED GREENS, CRISPY PORK BELLY, PAN JUS.	25
HANGER STEAK POTATO PUREE, BONE MARROW, SHITAKES & DEMI GLACE.	26
FREE RANGE CHICKEN ORGANIC AIRLINE CUT, POTATO GNOCCHI & CRISPY BRUSSEL SPROUTS.	24
SWORDFISH BELUGA LENTILS, WILTED GREENS, ROASTED TOMATOES.	24
PAPARDELLE & CLAMS HOUSE MADE RIBBON PASTA, DELMARVA CLAMS, GARLIC-CHILI CREAM SAUCE.	22
WOOD OVEN ROASTED QUAIL SAUSAGE RAISIN FOCACCIA STUFFING, WILTED GREENS.	22
BRAISED OXTAIL CREAMY POLENTA, AROMATICS	22

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS.