

# BISTRO BETHEM

DINNER, SUNDAY, FEBRUARY 5

## STARTERS

<b>SAUSAGE &amp; WHITE BEAN SOUP</b> PECORINO & HERBS.	6
<b>LOCAL HAM &amp; CHEESE BOARD</b> 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
<b>WOOD OVEN PIZZA</b> NEOPOLITAIN-STYLE DOUGH, SAN MARZANO SAUCE, YOUR CHOICE: - MARGHARITA PEPPERONI, PECORINO. - BBQ CHICKEN CONFIT, FONTINA.	9.5
<b>POTATO GNOCCHI</b> FONTINA-WHITE CHEDDAR-GRUYERE MORNAY SAUCE.	10
<b>ROASTED BONE MARROW</b> PARSLEY-CAPER SALAD, TOASTS.	10
<b>PRICE EDWARD ISLAND MUSSELS</b> CHILI-GARLIC SEAFOOD BROTH, GRILLED SOURDOUGH.	10
<b>GENERAL TSO'S VEAL SWEETBREADS</b> HOISIN GLAZE, STICKY RICE, TOASTED SESAME.	12

## SALADS

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

## ENTREES

<b>FREE RANGE CHICKEN</b> ORGANIC AIRLINE CUT, POTATO GNOCCHI, WILTED GREENS	24
<b>CHEESEBURGER *</b> PAINTED HILLS' ORGANIC WAGYU, GRUYERE, 'FINN' SAUCE, CARAMELIZED ONIONS, GREENS, TOMATO, SHOESTRING POTATOES, CHALLAH BUN	16
<b>PINEY MEADOW PORK LOIN *</b> BELUGA LENTILS, CRISPY BRUSSELS SPROUTS.	24
<b>HANGER STEAK*</b> POTATO PUREE, SHITAKES, BONE MARROW BUTTER.	25
<b>DELMARVA SCALLOPS</b> CREAMY POLENTA, WILTED GREENS, CRISPY PORK BELLY, PAN JUS.	25

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