

# 1913 BISTRO

---

## MENU

### APPETIZERS

#### *Charcuterie Board*

A sampling of local cured meats, cheeses and a variety of sweet and savory bites to wake up your palette. The perfect start when paired with your favorite wine \$15

#### *Mussels in white wine sauce*

This dish combines mussels, garlic, white wine, fresh tomatoes and a touch of butter.  
Served with crusty French bread \$15

#### *Croquettes with dipping sauce \$13*

*\*Please ask your server for the Croquette flavor of the week*

*\*Please note that our bread and pesto service is limited to one refill.  
Additional bread baskets \$3*

### SALADS

Dinner Salad including carrots, red onion, cucumbers, tomatoes, bell pepper on a bed of our bistro blend of lettuces. Served with your choice of dressing \$10

This salad can be topped with your choice of:  
Grilled Chicken \$5, Shrimp \$7, or Salmon \$11

*Dressing Choices: Ranch, Blue Cheese, Italian, Thousand Island*

### EXTRAS

House Salad \$4

Soup de jour

Cup \$4 / Bowl \$9

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
18% Gratuity is included for all parties of 6 or more.

## ENTREES

*All Entrees are served with your choice of house salad or soup de jour.*

### *~ Filet Mignon ~*

8 oz. hand-cut beef tenderloin served with garlic mashed potatoes, bordelaise sauce and seasonal vegetables \$40

### *~ Chicken Pot Pie ~*

Our scratch made chicken pot pie is comfort food perfection. White and dark meat pouched chicken, carrots, celery and peas in a perfectly seasoned gravy \$20

### *~ Red Snapper ~*

Grilled 10 oz. Red Snapper served over Jasmine rice with sautéed seasonal vegetables with a roasted red pepper sauce \$25

### *~ Chicken Marsala ~*

Golden pan fried chicken breast and mushrooms in a rich Marsala wine sauce served with garlic mashed potatoes and seasonal vegetables \$22

### *~ Mediterranean Pasta ~*

A classic farm to table sauce of garden tomatoes, fresh basil, bell pepper, roasted garlic, onions and Kalamata olives tossed together with fettucine pasta and topped with parmesan cheese and served with warm artisan bread \$18

This dish can be topped with your choice of:  
Grilled Chicken \$5, Shrimp \$7, or Salmon \$11  
*\*Gluten free pasta is Available.*

## Bistro Burgers

*Served with your choice of French Fries or House Salad*

### *~ The 1913 Burger ~*

High quality local beef cooked to your liking and served with lettuce tomato and onion on an artisan roll \$15

### *~ Portobello Burger ~*

High quality local beef topped with Swiss cheese and Portobello mushrooms, baby spinach, tomato, and horseradish mayo on an artisan roll \$18

*\*Vegetarian option - Served with a Grilled Portobello Cap*

# 1913 BISTRO

---

## DESSERTS

### Bananas Foster

Our signature dessert features sliced bananas sautéed in butter, sugar, and cinnamon finished with a splash of rum and served over creamy vanilla bean ice cream \$12

Triple Chocolate Cheesecake served with fresh berries and Chantilly cream \$12

Rustic Apple Tart served with vanilla ice cream \$12

# 1913 BISTRO

---

## KIDS MENU

Chicken Tenders served with French fries or  
house salad and fresh Grapes \$5

Cheese Quesadilla served with French fries or  
house salad and fresh Grapes \$5

Bistro Burger served with French fries or  
house salad and fresh Grapes \$5

## DRINKS

Sweet Tea

Un-sweet Tea

Pepsi

Mt. Dew

Starry

Dr. Pepper

Cheerwine

Lemonade