



## Summer 2018

### **Artisan Meat & Cheese Plate (Share It)**

speck, prosciutto ham, osso iraty, roquefort, black cherry marmalade, pickled peppers, cornichons & walnuts served w/crusty bread 21.

### **Truffle French Fries**

house cut french fries tossed w/fresh parsley topped w/black truffle crème 6.5

### **Steak Tartare**

“usda choice” raw beef tenderloin, minced capers, onions, cornichons & parsley w/micro greens 12./23.

### **Quinoa Tabouleh**

quinoa, tomato, onion, parsley, mint, lemon, virgin olive oil 9.5

### **S² Bistro Smoked Salmon**

in-house smoked scottish salmon & arcadian greens 11.5.

### **Summer Salad**

arcadian greens, hardboiled egg crumble, cherry tomatoes, cranberries w/lemon & extra virgin olive oil dressing 10.5

### **Dim Sum**

6 steamed chinese dumplings w/dipping sauce 12.

### **Huevos Rancheros**

grilled corn tortilla, refried beans, sunny side up egg, mexican rice, guajillo chili sauce 11.5

### **Niçoise Salad**

arcadian greens, seared ahi tuna, hard boiled egg, peppers, tomatoes, potatoes, green beans, olives, anchovies & balsamic vinaigrette 14.5

### **S² Bistro Chopped Salad**

spinach, romaine & iceberg, tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 13.  
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

### **Fire Grilled Flatbread Pizza**

our feature for the evening market price

### **Impossible Burger**

6oz vegetable burger w/caramelized onions & cheddar cheese on a brioche roll served w/house cut french fries 15.5

### **Drover Hill Farms Angus Burger**

8oz, local, all natural, grass fed, ground beef w/bacon & cheddar cheese served w/house cut french fries 14.5

### **Prime Rib Fajitas**

2 corn fajitas filled w/shaved prime rib, peppers, red onions & melted mexican cheese served w/mexican rice & drizzle of sour cream 15.5

### **Chicken Wiener Schnitzel**

pan seared, breaded boneless chicken breast w/spätzle 19.

### **Hungarian Stew “Goulash”**

top sirloin braised 3 hours in tomatoes, peppers, onion, paprika w/parsley potatoes 22.

### **Fish Veracruz**

catch of the day simmered in tomatoes, onion, garlic, cumin, capers, green olives, jalapeño & cilantro, served w/corn tortilla, mexican rice & drizzle of sour cream 25.

### **Steak Chimichurri**

grilled 13oz new york strip topped w/argentinean chimichurri sauce served w/house cut french fries & mesclun greens 29.