

## appetizers

### Flash-Fried Calamari 13.00

polenta & cornmeal crust, cilantro, spicy chipotle aioli

### Macaroni & Cheese 10.00

sharp cheddar & American cheese, parmesan & bread crumb gratin  
add ham or bacon 3.00 (gluten free available 2.00)

### House Made Onion Rings 9.00

beer battered & panko crusted, spicy chipotle BBQ sauce

### Wasabi Infused Ahi Tuna 15.00

panko crusted, flash fried rare, julienne snow peas, roasted peppers, B & B Gardens microgreens, ginger vinaigrette, chili apricot sauce

### Wood Oven Roasted Artichoke 12.00

lemon olive oil, tarragon aioli, herb butter

## from our wood burning pizza oven

### Chanterelle Mushroom Flatbread 13.00

roasted garlic béchamel, fontina cheese, wood oven roasted corn, chanterelle mushrooms, fresh thyme

### Heirloom Tomato Flatbread 11.00

pesto ricotta, Tenbrink Farms heirloom tomatoes, fresh mozzarella, micro basil, maldon salt

### Margherita Pizza 16.00

house-made marinara sauce, mozzarella, parmesan, fresh basil  
add Molinari pepperoni or Caggiano Italian sausage 3.50

### Sardinian Sausage Pizza 19.00

marinara, Caggiano Sardinian pork sausage, spicy salami, wood oven roasted fennel, fontina, mozzarella, green olives

### Grilled Chicken Caesar Pizza 17.00

grilled chicken, creamy garlic aioli, mozzarella, Caesar salad, fried capers, parmesan

(Vegan style cheeses are available)



## soup & salads

### Red Pepper & Tomato Soup 5.50/7.00

basil pesto & focaccia crouton

### Pear Salad 12.00

mixed greens, endive, sliced pears, candied pecans, blue cheese, pear vinaigrette

### Caesar Salad 13.00

chopped romaine, focaccia croutons, fried capers, parmesan cheese, lemon-garlic dressing (vegetarian dressing available)

### Iceberg Wedge 12.00

apple-wood smoked bacon, fried capers, cherry tomatoes, arugula 1000 island or blue cheese dressing

### Peach Salad 13.00

butter lettuce, Sausalito Springs watercress & mixed greens, Tenbrink Farms peaches, crispy pancetta, feta cheese, spiced almonds, peach vinaigrette

### add to any salad:

salmon 11.00 shrimp 8.00 grilled chicken 6.00

## great big salads

### Grilled Chicken 'Chopped' Salad 17.00

iceberg & butter lettuce, apples, candied pecans, dried cherries, slivered celery, cherry tomatoes, blue lake green beans, white cheddar, creamy herb dressing

### Grilled Flat Iron Steak Salad 19.00

5 oz. Certified Black Angus Flat Iron Steak, butter and arugula lettuce, grilled red onion, avocado, apple-wood smoked bacon, cherry tomatoes, boiled eggs, blue cheese crumbles, green-goddess dressing

## mix it up

### Cup of Soup & 1/2 Salad 12.00

choose from Caesar, pear or mixed greens

### 1/2 Sandwich & Cup of Soup or 1/2 Salad 12.00

choose from grilled chicken BLT or pulled pork and Caesar, pear or mixed greens

## the sandwiches

all sandwiches served with bistro fries or garden salad - or - choose a cup of soup for \$1 more!

### Grilled Chicken BLT 14.00

organic free-range chicken breast, bacon, iceberg, tomato, avocado, Swiss, ACME Bakery bun, roasted garlic aioli

### Pulled Pork Sandwich 14.00

garlic-scallion marinade, chipotle bbq sauce, ACME Bakery bun, slaw

### Willy Bird Ranch Smoked Turkey Sandwich 15.50

sharp white cheddar, avocado-grilled red onion spread, tomato, ACME Bakery bun, dijonaise

### fumé Meatloaf Burger 15.00

veal, pork & beef burger patty, white cheddar cheese, ice-burg slaw, ACME Bakery bun

### Grilled 1/2 pound fumé Ground Chuck Burger or "No Chuck" Vegetarian Burger & Bistro Fries 14.00

pepper jack, Swiss, cheddar or bleu 1.00 grilled onions 1.00 apple wood smoked bacon 3.00 mushrooms 2.00 avocado 1.50

## lunch entrees

### Smoked Chicken Penne Pasta 20.00

house smoked organic, free range chicken, mushrooms, savoy spinach, roasted shallots, sundried tomato cream sauce, parmesan cheese (gluten free available 2.00)

### Cajun Spiced Shrimp Fettuccini 25.00

red pepper cream sauce, andouille sausage, onion, garlic & jalapeno, chili-scallion-asiago cheese (gluten free available 2.00)

### Almond Crusted Petrale Sole 25.00

sautéed savoy spinach, mashed potatoes, lemon-caper-butter sauce

### Skuna Bay Salmon Filet 27.00

Vancouver farm-raised salmon, pan sautéed, roasted garlic mashed potatoes, grilled asparagus, cherry tomatoes, lemon tarragon butter sauce

Our kitchen is not allergy free. We encourage you to ask your server for gluten free and vegetarian preparations of any dish on our menu.

Napa County Health Department would like to remind you that eating raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.

20% gratuity added to parties of six or more / \$6.00 charge for split entrees / corkage is \$15 per 750 ml bottle, one corkage waived when you buy one of ours.

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