

appetizers

Spicy Grilled Shrimp Cocktail 14.00

five large shrimp, shaved apple-wood smoked bacon, smokey tomato cocktail sauce, house-made guacamole, cumin tortilla chips

Wood Oven Roasted Artichoke 12.00

arugula, lemon olive oil, tarragon aioli, herb butter

Flash-Fried Calamari 13.00

polenta & cornmeal crust, cilantro, spicy chipotle aioli, fresh lime

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 "Best in the Valley!"

Wasabi Infused Ahi Tuna 15.00

panko crusted, flash fried rare, julienne snow peas, roasted peppers, B & B Gardens microgreens



entrees

Smoked Chicken Penne Pasta 20.00

house smoked organic, free range chicken, mushrooms, savoy spinach, roasted shallots, sundried tomato cream sauce, parmesan cheese

Cajun Spiced Shrimp Fettuccini 25.00

andouille sausage, grilled onion, garlic, jalapeno, red pepper cream sauce, spicy chili-scallion-asiago cheese

Roasted Organic Half Chicken 25.00

thyme-black pepper-Maldon salt rubbed chicken, pan roasted, garlic mashed potatoes, rainbow carrots, herb butter

Grilled fumé Pork Chop 26.00

10 oz, center cut pork chop, whole grain mustard sauce, brussel sprouts with apple-wood smoked bacon vinaigrette, bacon & white cheddar scalloped potatoes

BBQ Baby Back Ribs 28.00

16 oz slab, chipotle BBQ or honey molasses BBQ sauce, house-made coleslaw, bistro fries

Cabernet Braised Short Rib Risotto 31.00

balsamic pearl onion & asparagus risotto, cabernet-porcini reduction with mushrooms, gremolata, shaved pecorino

Grilled 12oz New York Steak 34.00

Certified Black Angus, cabernet mushroom demi-glace with applewood smoked bacon, gorgonzola, sautéed savoy spinach & garlic mashed potatoes

Grilled Flat Iron Steak & Fries 29.00

10 oz **Certified Black Angus** Flat Iron steak, garlic & thyme marinade, bistro fries, rosemary aioli

Skuna Bay Salmon Filet 27.00

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

Almond Crusted Petrale Sole 25.00

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

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

from our wood burning pizza oven

Broccoli Rabe Flatbread 11.00

roasted garlic béchamel, broccoli rabe, mozzarella, asiago, Applewood smoked bacon, chili flakes

Chorizo Flatbread 12.00

ranchero style tomato sauce, pickled jalapeno, Caggiano chorizo, queso fresca, cilantro "gremolata"

Margherita Pizza 16.00

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

BLT Pizza 19.00

parmesan béchamel, pancetta, mozzarella, gorgonzola, cherry tomatoes, arugula
(Vegan style cheeses are available)

Wood Oven Warmed Bread 5.00

ACME Italian batard with rosemary-roasted garlic & sweet cream butters

Warm Bistro Olives 6.00

Kalamata, Picholine, Mt. Athos,

soup & salads

Cream of Asparagus Soup 5.50/7.00

goat cheese cream, toasted pumpkin seeds

fume Garden Salad 9.00

blue lake beans, cucumber, cherry tomato, house-made blue cheese, ranch or citrus-shallot vinaigrette

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

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

Roasted Beet & Goat Cheese Salad 13.00

mixed greens, roasted gold & red beets, citrus-shallot vinaigrette, hazelnut crusted Laura Chenel goat cheese, Acme Bakery long croutons

add to any salad: salmon 14 shrimp 8 grilled chicken 6

sides

applewood smoked bacon & white cheddar scalloped potatoes-
roasted garlic mashed potatoes - lemon-parsley risotto -
blue lake beans- sautéed savoy spinach
Brussel sprouts with applewood smoked bacon vinaigrette-
-grilled asparagus- rainbow carrots- bistro fries **6.00 each**

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 bottle, one corkage waived when you buy one of ours. 5 bottle max. Any bottle over 5 is \$30

4050 Byway East Napa CA 94558 p 707-257-1999 f 707-257-1115 fumebistro.com We are not responsible for lost or stolen items.