



snacks to share

Grilled Haricot Vert 6.00

french green beans, maldon salt, meyer-lemon aioli dipping sauce

Coconut Shrimp 8.50

apricot chili sauce and grilled pineapple salsa

Peas and Carrots 6.50

pan roasted baby carrots, B&B gardens pea sprouts, sage aioli, crispy carrot threads

Fava Bean and Ricotta Bruschetta 7.00

grilled Acme Bakery baguette, jersey ricotta, fava beans, sundried tomato, pesto

from our wood burning pizza oven

Grilled Eggplant Flatbread 10.00

sundried tomato pesto, smoked mozzarella, grilled eggplant, pesto, feta

Asparagus Flatbread 11.00

parmesan béchamel, fontina, grilled asparagus, oven dried tomato, pancetta, fresh thyme

Margherita Pizza 16.00

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

Prosciutto Pizza 18.00

pesto, mozzarella, marinated artichoke hearts, prosciutto di cotta, oven dried roma tomatoes

Wood Oven Warmed Bread 5.00

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

soup & salads

Asparagus Soup 5.50/7.00

toasted pumpkin seeds and chive sour cream garnish

Pear Salad 11.00

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

Classic Caesar Salad 11.00

focaccia croutons, fried capers & parmesan
(vegetarian dressing also available)

Citrus Salad 10.00

radicchio, butter lettuce & mixed greens, orange segments, candied walnuts, citrus vinaigrette, gorgonzola

Iceberg Wedge 11.00

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

Haricot Vert and Beet Salad 12.00

butter lettuce, arugula, french green beans, roasted beets, toasted almonds, feta, dijon vinaigrette

add to any salad: shrimp 8 salmon 11 grilled chicken 6

appetizers



Grilled Bacon Wrapped Shrimp Cocktail 15.00

six large shrimp, smoky 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 9.00

sharp cheddar & American cheese, parmesan & bread crumb gratin

add ham or bacon 3.00 (gluten free available 2.00)

House Made Onion Rings 8.00

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, ginger vinaigrette, sriracha coulis drizzle, chili apricot sauce

Fanny Bay Oysters 16.00

(5 oysters per order)

On the Half Shell tangerine mignonette

Rockefeller spinach, roasted garlic aioli, asiago and crisp pancetta

entrees

Skuna Bay Salmon Filet 26.00

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



Cajun Spiced Rock Shrimp Fettuccini 25.00

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

Cabernet Braised Short Rib Risotto 27.00

pearl onion and asparagus risotto, cabernet-porcini reduction, trio of mushrooms, gremolata, shaved pecorino

Grilled New York Steak & Fries 31.50

12 oz center cut certified Black Angus New York steak, garlic & thyme marinade, bistro fries, rosemary aioli

Oven Roasted Rosemary Chicken 23.50

10 oz, Mary's organic free range chicken breast, Laura Chenel goat cheese and chive mashed potatoes, roasted baby carrots with basil pesto, thyme jus

Grilled fumé Pork Chop 26.00

10 oz, center cut pork chop, whole grain mustard sauce, haricot vert, bacon & white cheddar scalloped potatoes,

BBQ Baby Back Ribs 27.00

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

Grilled New Zealand Bluenose Sea Bass 28.00

barley "risotto" with mushrooms, gold beets & baby kale, citrus-shallot-sundried tomato vinaigrette, B&B Gardens microgreens

sides

roasted garlic mashed potatoes - apple wood smoked bacon & white cheddar scalloped potatoes - haricot vert green beans - roasted baby carrots with basil pesto - sautéed savoy spinach- grilled asparagus - bistro fries - **5.50 each**

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

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We are not responsible for lost or stolen items.

Our friends at the 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 / \$3.50 charge for split entrees / corkage is \$10 per 750 ml bottle, one corkage waived when you buy one of ours.