



## Strawberry Lemonade

strawberry infused vodka,  
topped with homemade lemonade,  
served on the rocks 11

### from our wood burning pizza oven

#### Ratatouille and Pesto Flatbread 11.00

pesto, grilled ratatouille vegetables,  
Laura Chenel goat cheese, roasted pepper coulis

#### Morel Mushroom Flatbread 12.00

parmesan béchamel, asiago, sautéed morels, fresh thyme

#### Margherita Pizza 16.00

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

#### Chipotle Chicken Pizza 18.00

tomato-chipotle sauce, smoked mozzarella, grilled  
chicken, roasted sweet corn, cotija cheese, cilantro pesto

#### 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,  
thyme, citrus zest, extra virgin olive oil

## soup & salads

#### Corn Chowder 5.50/7.00

Brentwood Farms corn, feta & scallion garnish

#### fume Garden Salad 9.00

blue lake beans, roasted sweet corn, cucumber, cherry tomato,  
house-made blue cheese, ranch or fresh basil vinaigrette

#### Pear Salad 11.00

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

#### Classic Caesar Salad 12.00

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

#### Iceberg Wedge 12.00

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

#### Peach Salad 12.00

mixed greens, butter leaf & Sausalito Springs watercress,  
Tenbrink Farms Peaches, spiced almonds,  
peach vinaigrette, shaved goat cheese

## entrees

#### Smoked Chicken Penne Pasta 19.00

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

#### Oven Roasted Rosemary Chicken 21.00

10 oz, Mary's organic free range chicken breast,  
toy box tomatoes, basil infused olive oil,  
grilled zucchini & squash, roasted garlic mashed potatoes,

#### Grilled fumé Pork Chop 25.00

10 oz, center cut pork chop, whole grain mustard sauce,  
blue lake & yellow wax beans,  
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

#### Cabernet Braised Short Rib Risotto 29.00

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

#### Grilled CBA New York Steak & Fries 36.00

14 oz **Certified Black Angus** New York Strip steak,  
garlic & thyme marinade, bistro fries,  
sliced heirloom tomatoes, 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 24.00

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

#### Alaskan Halibut 32.00

panko-pesto crusted, artichoke heart, oven-dried tomato,  
Kalamata olives, caper ragout, lemon-parsley risotto, thyme

## appetizers

#### Spicy Grilled Shrimp Cocktail 14.00

five large shrimp, shaved applewood 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

#### Cauliflower & Green Bean Fritti 11.00

almond flour & cumin crust, flash fried,  
romesco dipping sauce

#### 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 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

## sides

roasted garlic mashed potatoes - apple wood smoked bacon & white cheddar scalloped potatoes  
lemon-parsley risotto - grilled zucchini & squash- blue lake & yellow wax beans- grilled asparagus - 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 \$10 per 750 ml bottle, one corkage waived when you buy one of ours.

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.