



Strawberry Lemonade

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

from our wood burning pizza oven

Pesto Flatbread 9.00

pesto, oven dried tomatoes, Laura Chenel goat cheese

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

Caggiano Italian Sausage Pizza 18.00

Yukon gold potatoes, Italian olive sausage
roasted garlic, fontina, smoked red onions,
arugula, parmesan

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

appetizers

Spicy Grilled Bacon Wrapped Shrimp Cocktail 15.00

six large shrimp, 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 - haricot vert- brussel sprouts with bacon vinaigrette- 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.

soup & salads

Corn Chowder 5.50/7.00

Brentwood Farms corn, feta –scallion garnish

fume Garden Salad 9.00

haricot vert, cucumber, cherry tomato,
house-made blue cheese, ranch or shallot 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, apple wood smoked bacon,
cherry tomatoes, 1000 island or bleu cheese dressing

Smoked Trout Salad 12.00

baby spinach, butter leaf and watercress, julienne apples,
tangerine segments, citrus-dill dressing, feta cheese

add to any salad: shrimp 10 salmon 14 grilled chicken 8

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,
roasted garlic mashed potatoes,
haricot verts, truffle butter

Grilled fumé Pork Chop 25.00

10 oz, center cut pork chop, whole grain mustard sauce,
brussels sprouts with bacon vinaigrette,
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 Flatiron Steak & Fries 31.00

9 oz **certified Black Angus** ribeye 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 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