

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

Blistered Shishito Peppers 7.50

Tenbrink Farms shishito peppers, maldon salt, romesco sauce (v)

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

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

Grilled 1/2 pound fumé Ground Chuck Burger or "No Chuck" Vegetarian Burger & Bistro Fries 12.00

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

Ratatouille and Pesto Flatbread 11.00

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

Smoked Andouille Sausage Flatbread 12.00

romesco sauce, grilled onions, jalapeño, mozzarella, chili asiago

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

(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

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 12.00

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

Classic Caesar Salad 13.00

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

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

sides

apple wood smoked bacon & white cheddar scalloped potatoes-
roasted garlic mashed potatoes - lemon-parsley risotto -
grilled zucchini & yellow squash- blue lake & yellow wax beans-
grilled asparagus - sauteed savoy spinach- 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.