

## appetizers

### Spicy Grilled Shrimp Cocktail 14.00

five large shrimp, shaved apple-wood smoked bacon, 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 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

### Grilled Organic Chicken Breast 25.00

Free range, organic 10 oz chicken breast, grilled, garlic mashed potatoes, grilled vegetable ratatouille with Laura Chenel goat cheese, basil infused olive oil

### Grilled fumé Pork Chop 26.00

10 oz, center cut pork chop, whole grain mustard sauce, Brentwood Farms corn, roasted cipollini onion and mushroom ragout, 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

### from our wood burning pizza oven

(Vegan style cheeses are available)

#### Chanterelle Mushroom Flatbread 13.00

roasted garlic béchamel, fontina cheese, wood oven roasted corn, chanterelle mushrooms, fresh thyme

#### Heirloom Tomato Flatbread 11.00

pesto ricotta, Tenbrink Farms heirloom tomatoes, fresh mozzarella, micro basil, maldon salt

#### Margherita Pizza 16.00

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

#### Sardinian Sausage Pizza 19.00

marinara, Caggiano Sardinian pork sausage, spicy salami, wood oven roasted fennel, fontina, mozzarella, green olives

#### 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

### Roasted Red Pepper & Tomato Soup 5.50/7.00

basil pesto & focaccia crouton

### 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

### Peach Salad 13.00

butter lettuce, Sausalito Springs watercress & mixed greens, Tenbrink Farms peaches, crispy pancetta, feta cheese, spiced almonds, peach vinaigrette

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

### Alaskan Halibut 31.00

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

### 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

## sides

applewood smoked bacon & white cheddar scalloped potatoes-  
roasted garlic mashed potatoes - lemon-parsley risotto -  
blue lake beans- sautéed savoy spinach  
grilled vegetable ratatouille with Laura Chenel goat cheese-  
-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 \$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.