



## snacks to share

### Cauliflower Fritters 8.00

crispy almond flour crust, romesco dipping sauce

### Grilled Haricot Vert 6.00

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



### Green Chili & Cheese Fries 6.50

poblano, jalapeno and Anaheim chili's, black beans, pepper jack & cheddar, **spicy!**  
(vegan cheese available)

### Crispy Fish "stix" 7.00

thinly sliced, spice-marinated petrole sole, battered and crispy fried, pico-pica aioli dipping sauce

## soup & salads

### Red Bean & Rice Soup 5.00/7.00

andouille sausage, roasted pepper puree and scallion 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 5.5

## from our wood burning pizza oven

### Fennel Sausage Flatbread 10.00

marinara, smoked mozzarella, Caggiano fennel sausage, sautéed gypsy peppers

### Sweet Onion Flatbread 10.00

gorgonzola, roasted-garlic mascarpone

### 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

### ACME Italian Batard 5.00

kalamata olive & caramelized onion & sweet cream butters

## 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 2.50** (gluten free version available!)

### 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 18.50

(5 oysters per order)

**On the Half Shell** tangerine mignonette

**Rockefeller** spinach, roasted garlic aioli, asiago and crisp pancetta

## sides

roasted garlic mashed potatoes - apple wood smoked bacon & white cheddar scalloped potatoes - haricot vert green beans -

brussels sprouts with bacon vinaigrette - 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.

## 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

### 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, red potatoes, fennel sausage, sweet onion, baby kale, thyme jus

### Grilled fumé Pork Chop 26.00

10 oz, center cut pork chop, whole grain mustard sauce, bacon & white cheddar scalloped potatoes, brussels sprouts with Applewood smoked bacon & vinaigrette

### BBQ Baby Back Ribs 27.00

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

### Cassoulet White Bean Stew 26.00

braised pork shank, grilled Caggiano lamb sausage, duck confit, stewed white beans, mirepoix, parmesan bread crumb topping

### Grilled New Zealand Bluenose Sea Bass 28.00

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