

appetizers

Spicy Grilled Shrimp Cocktail 14.00

five large shrimp, shaved applewood 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 15.00

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 22.00

house smoked organic, free range chicken, mushrooms, savoy spinach, roasted shallots, sundried tomato cream sauce, parmesan cheese

Cajun Spiced Shrimp Fettuccini 26.00

andouille sausage, grilled onion, garlic, jalapeno, red pepper cream sauce, spicy chili-scallion-asiago cheese

Grilled Organic Chicken Breast 26.00

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 27.00

10 oz, center cut pork chop, whole grain mustard sauce, Brussel sprouts with apple-wood smoked bacon vinaigrette, bacon & white cheddar scalloped potatoes

BBQ Baby Back Ribs 29.00

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 35.00

Certified Black Angus, cabernet mushroom demi-glace with applewood smoked bacon, gorgonzola, sautéed savoy spinach & garlic mashed potatoes

Grilled Flat Iron Steak & Fries 29.50

10 oz **Certified Black Angus** Flat Iron steak, garlic & thyme marinade, bistro fries, rosemary aioli

Skuna Bay Salmon Filet 28.00

Vancouver farm-raised salmon, pan sautéed, roasted garlic mashed potatoes, grilled asparagus, cherry tomatoes, lemon tarragon butter sauce

Almond Crusted Petrale Sole 27.00

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 15.00

pepper jack, Swiss, cheddar or bleu 2.00
grilled onions 1.00 apple wood smoked bacon 3.00
mushrooms 2.00 avocado 2.00

from our wood burning pizza oven

(Vegan style cheeses are available)

Braised Lamb & White Bean Flatbread 14.00

cabernet braised Australian leg of lamb, Tuscan style white bean puree, smoked mozzarella, roasted pepper sauce

Roasted Eggplant Flatbread 12.00

basil pesto, herb roasted eggplant, mozzarella, roasted red peppers, Laura Chenel goat cheese

Margherita Pizza 19.00

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

Spicy Italian Sausage Pizza 21.00

marinara, mozzarella and fontina, sautéed gypsy peppers and onions, Caggiano hot Italian sausage, broccoli rabe leaves, kalamata olives

Wood Oven Warmed Bread 6.00

ACME Italian Batard with rosemary-roasted garlic & sweet cream butters

Warm Bistro Olives 6.00

Kalamata, Picholine, Mt. Athos,

soup & salads

Tomato & Roasted Pepper Soup 5.50/7.00

applewood bacon & chive garnish

fume Garden Salad 10.00

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 14.00

chopped romaine, focaccia croutons, fried capers, parmesan cheese, lemon-garlic dressing (vegetarian dressing available)

Iceberg Wedge 14.00

arugula, fried capers, apple-wood smoked bacon, cherry tomatoes, 1000 island or bleu cheese dressing

Roasted Cauliflower Salad 14.50

butter lettuce-arugula and mixed greens, wood oven roasted cauliflower with romesco sauce, baby gold beets, thinly sliced prosciutto cotta, toasted almonds, sherry vinaigrette, feta cheese

sides

applewood smoked bacon & white cheddar scalloped potatoes-
roasted garlic mashed potatoes - lemon-parsley risotto -
haricot verts- sautéed savoy spinach
grilled vegetable ratatouille with Laura Chenel goat cheese-
Brussel sprouts with apple-wood smoked 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 \$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.