

## appetizers

### Wood Oven Roasted Artichoke 12.00

arugula, lemon olive oil, tarragon aioli, herb butter

### Flash Fried Ahi Tuna 16.00

wasabi infused and sesame marinated ahi tuna, crispy panko crust, chili-apricot dipping sauce

### Flash-Fried Calamari 15.00

polenta & cornmeal crust, cilantro, spicy chipotle aioli, fresh lime

### Spicy Grilled Shrimp Cocktail 14.00

Gulf white prawns wrapped with shaved applewood smoked bacon, smoky tomato cocktail sauce, house-made guacamole, cumin tortilla chips

### 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!"

### from our wood burning pizza oven

(Vegan style cheeses are available)

#### Heirloom Tomato Flatbread 14.00

roasted garlic béchamel, sautéed savoy spinach, Tenbrink Farms heirloom tomatoes, fresh mozzarella, basil

#### Margherita Pizza 19.00

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

#### 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

### Brentwood Farms Corn Chowder 5.50/7.00

feta and scallion garnish

### fume Garden Salad 10.00

blue lake beans, cucumber, cherry tomato, house-made blue cheese, ranch or citrus-shallot vinaigrette

### Pear Salad 13.00

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

### Peach Salad 14.00

butterleaf lettuce, mixed greens, Tenbrink Farms peaches, crisp pancetta, spiced almonds, feta cheese, peach vinaigrette

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



## 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, Tenbrink Farms Blue Lake beans, 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 33.00

balsamic pearl onion & asparagus risotto, cabernet-porcini reduction with mushrooms, gremolata, shaved pecorino

### Grilled 8 oz CBA Filet Mignon 41.00

8 oz **Certified Black Angus** filet mignon steak, sautéed mushrooms with caramelized onions, rosemary demiglace, gorgonzola cheese garnish, roasted garlic mashed potatoes and grilled asparagus

### 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

## sides

applewood smoked bacon & white cheddar scalloped potatoes-  
roasted garlic mashed potatoes - lemon-parsley risotto -  
Tenbrink Farms Blue Lake beans- sautéed savoy spinach  
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.