



## snacks to share

### Cauliflower Fritters 7.50

spicy almond flour crust, romesco dipping sauce

### Carnitas Tacos 7.50

braised pork, pico de gallo, tomatillo salsa, queso fresco

### Warm Bistro Olives 6.50

Kalamata, Picholine, Mt. Athos, thyme, citrus zest, extra virgin olive oil

## from our wood burning pizza oven

### Summer Flatbread 10.00

heirloom tomato, Tenbrink Farms peaches, roasted garlic, parmesan, fresh basil

### Sweet Onion Flatbread 9.00

sweet onion, roasted garlic, mascarpone, gorgonzola

### Margherita Pizza 16.00

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

### Black Mission Fig Pizza 16.00

gorgonzola, havarti, mozzarella, caramelized Black Mission figs, balsamic reduction

### Wood Oven Warmed Bread 5.00

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

## soup & salads

### Butternut Squash Soup 5.50/7.00

pumpkin seed & crème fraiche garnish

### Heirloom Tomato Salad 12.00

sunflower sprouts in basil vinaigrette, asiago & sunflower seed tuile, blue cheese or basil vinaigrette

### Pear Salad 11.00

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

### Classic Caesar Salad 11.00

chopped romaine, focaccia croutons, fried capers & parmesan  
(vegetarian dressing also available)

### Iceberg Wedge 11.00

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

### Spinach Salad 12.00

baby spinach & spring greens mix, fennel, Laura Chanel goat cheese, dried cherries, toasted pistachios, sherry vinaigrette

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

## 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 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, sesame seeds  
ginger vinaigrette, chili apricot sauce

### Fanny Bay Oysters 16.00

(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  
lemon-parsley risotto - haricot vert- brussel sprouts with bacon vinaigrette- grilled asparagus - bistro fries **5.50 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.**

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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 / \$5.50 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 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

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

### Grilled New York Steak & Fries 34.00

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, roasted garlic mashed potatoes, haricot verts, truffle butter

### Grilled fumé Pork Chop 26.00

10 oz, center cut pork chop, whole grain mustard sauce, brussel sprouts with bacon vinaigrette, 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

### Pesto Crusted Alaskan Halibut 31.00

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