

appetizers

Flash-Fried Calamari 13.00

polenta & cornmeal crust, cilantro, spicy chipotle aioli

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

Wasabi Infused Ahi Tuna 15.00

panko crusted, flash fried rare, julienne snow peas, roasted peppers, B & B Gardens microgreens, ginger vinaigrette, chili apricot sauce

Wood Oven Roasted Artichoke 12.00

lemon olive oil, tarragon aioli, herb butter

from our wood burning pizza oven

Ratatouille & Pesto Flatbread 11.00

pesto, grilled ratatouille vegetables, Laura Chenel goat cheese, roasted pepper coulis

Roasted Apple & Brie Flatbread 12.00

sage aioli, fontina, roasted apples, pancetta, brie

Grilled Chicken Caesar Pizza 17.00

grilled chicken, creamy garlic aioli, mozzarella, Caesar salad, fried capers, parmesan

Margherita Pizza 16.00

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

Lamb Sausage Pizza 18.00

romesco sauce, mozzarella, grilled red onion, Kalamata olives, Laura Chenel goat cheese, arugula
(Vegan style cheeses are available)



soup & salads

Spicy Manhattan Style

Clam Chowder 5.50/7.00

lemon-parsley flatbread garnish

fume Garden Salad 9.00

mixed greens, blue lake beans, cucumber, cherry tomatoes, blue cheese or citrus-shallot vinaigrette

Pear Salad 12.00

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

Classic Caesar Salad 13.00

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

Iceberg Wedge 12.00

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

Roasted Beet & Goat Cheese Salad 13.00

mixed greens, roasted gold & red beets, hazelnut crusted Laura Chenel goat cheese, citrus-shallot vinaigrette, Acme Bakery long croutons

add to any salad:

shrimp 8.00 salmon 14.00 grilled chicken 6.00

great big salads

Grilled Chicken 'Chopped' Salad 17.00

iceberg & butter lettuce, apples, candied pecans, dried cherries, slivered celery, cherry tomatoes, blue lake green beans, white cheddar, creamy herb dressing

Grilled Flat Iron Steak Salad 19.00

5 oz. Certified Black Angus Flat Iron Steak, butter and arugula lettuce, grilled red onion, avocado, apple-wood smoked bacon, cherry tomatoes, boiled eggs, blue cheese crumbles, green-goddess dressing

mix it up

Cup of Soup & 1/2 Salad 12.00

choose from Caesar, pear or mixed greens

1/2 Sandwich & Cup of Soup or 1/2 Salad 12.00

choose from grilled chicken BLT or pulled pork and Caesar, pear or mixed greens

the sandwiches

all sandwiches served with bistro fries or garden salad - or - choose a cup of soup for \$1 more!

Grilled Chicken BLT 14.00

organic free-range chicken breast, bacon, iceberg, tomato, avocado, Swiss, Acme Bakery bun, roasted garlic aioli

Pulled Pork Sandwich 14.00

garlic-scallion marinade, chipotle bbq sauce, Acme Bakery bun, slaw

Willy Bird Ranch Smoked Turkey Sandwich 15.50

sharp white cheddar, avocado-grilled red onion spread, tomato, ABC sesame seed bun, dijonaise

Grilled 1/2 pound fumé Ground Chuck Burger or

"No Chuck" Vegetarian Burger & Bistro Fries 12.00

pepper jack, Swiss, cheddar or bleu 1.00 grilled onions 1.00 apple wood smoked bacon 3.00 mushrooms 2.00 avocado 1.50

lunch entrees

Smoked Chicken Penne Pasta 20.00

house smoked organic, free range chicken, mushrooms, savoy spinach, roasted shallots, sundried tomato cream sauce, parmesan cheese (gluten free available 2.00)

Cajun Spiced Shrimp Fettuccini 25.00

red pepper cream sauce, andouille sausage, onion, garlic & jalapeno, chili-scallion-asiago cheese (gluten free available 2.00)

Almond Crusted Petrale Sole 24.00

sautéed savoy spinach, mashed potatoes, lemon-caper-butter sauce

Skuna Bay Salmon Filet 27.00

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

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 ml bottle, one corkage waived when you buy one of ours.

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.