

## appetizers

### Spicy Grilled Shrimp Cocktail 14.00

five large shrimp,  
shaved Applewood smoked bacon,  
smokey tomato cocktail sauce,  
house-made guacamole, cumin tortilla chips

### 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 and Pesto Flatbread 11.00

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

### Smoked Andouille Sausage Flatbread 12.00

romesco sauce, grilled onions, jalapeño,  
mozzarella, chili asiago

### Margherita Pizza 16.00

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

### Chipotle Chicken Pizza 18.00

tomato-chipotle sauce, smoked mozzarella,  
grilled chicken, roasted sweet corn,  
cotija cheese, cilantro pesto

## 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)

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 \$10 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.



## soup & salads

### Corn Chowder 5.50/7.00

Brentwood Farms corn, feta, scallion garnish

### fume Garden Salad 9.00

mixed greens, blue lake beans, cucumber,  
cherry tomatoes, roasted sweet corn  
blue cheese or fresh basil vinaigrette

### Pear Salad 12.00

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

### Classic Caesar Salad 7.00/13.00

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

### Iceberg Wedge 12.00

applewood smoked bacon,  
fried capers, cherry tomatoes, arugula  
1000 island or blue cheese dressing

### Peach Salad 12.00

mixed greens, butter leaf & Sausalito Springs watercress,  
Tenbrink Farms Peaches, spiced almonds,  
peach vinaigrette, shaved goat cheese

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, applewood smoked bacon,  
cherry tomatoes, boiled eggs,  
blue cheese crumbles, green-goddess dressing