

appetizers

Flash-Fried Calamari 14.00

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

the sandwiches

all sandwiches served with bistro fries or garden salad
- or -

choose a cup of soup for \$1 more!

fumé Meatloaf Burger 15.00

veal, pork & beef burger patty, white cheddar cheese, ice-burg slaw, ACME Bakery bun

Grilled Chicken BLT 15.00

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

Pulled Pork Sandwich 15.00

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, ACME Bakery bun, dijonaise

Grilled 1/2 pound fumé Ground Chuck Burger

- or -

"No Chuck" Vegetarian Burger & Bistro Fries 14.00

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

wood burning pizza oven

Potato Leek Flatbread 12.00

tarragon béchamel, mozzarella, thinly sliced potatoes, melted leeks, goat cheese, bacon, fresh tarragon

Shaved Brussels Sprouts Flatbread 11.00

sage ricotta, shaved brussels, mozzarella, caramelized onions, crispy garlic

Margherita Pizza 17.00

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

Cambozola & Caggiano Sausage Pizza 20.00

Parmesan béchamel, mozzarella, roasted garlic, Caggiano pork sausage, cambozola cheese (brie with gorgonzola), arugula

Grilled Chicken Caesar Pizza 19.00

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



mix it up

Cup of Soup & 1/2 Salad 14.00

choose from

Caesar, pear or mixed greens

1/2 Sandwich & Cup of Soup 14.00

choose from

grilled chicken BLT or pulled pork

1/2 Sandwich & 1/2 Salad 14.00

choose from

grilled chicken BLT or pulled pork and

Caesar, pear or mixed greens

lunch entrees

Smoked Chicken Penne Pasta 22.00

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 26.00

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

Grilled Flat Iron Steak & Fries 29.00

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

Almond Crusted Petrale Sole 26.00

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

Cabernet Braised Short Rib Risotto 31.00

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

soup & salads

Red Lentil Bean Soup 5.50/7.00

applewood bacon & chive garnish

Pear Salad 12.00

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

Caesar Salad 13.00

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

Iceberg Wedge 12.00

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

Roasted Cauliflower Salad 14.00

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

add to any salad:

salmon 11.00 shrimp 8.00 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 & arugula lettuce, grilled red onion, avocado, apple-wood smoked bacon, cherry tomatoes, boiled eggs, blue cheese crumbles, green-goddess dressing

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.