

## appetizers

- Flash-Fried Calamari 15.00**  
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 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**

## wood burning pizza oven

- Braised Lamb & White Bean Flatbread 14.00**  
cabernet braised Australian leg of lamb,  
Tuscan style white bean puree,  
smoked mozzarella, roasted pepper sauce
- Roasted Eggplant Flatbread 12.00**  
basil pesto, herb roasted eggplant,  
mozzarella, roasted red peppers,  
Laura Chenel goat cheese
- Margherita Pizza 19.00**  
house-made marinara sauce,  
mozzarella, parmesan, fresh basil  
add Molinari pepperoni or  
Caggiano Italian sausage **3.50**
- Spicy Italian Sausage Pizza 21.00**  
marinara, mozzarella and fontina,  
sautéed gypsy peppers and onions,  
Caggiano hot Italian sausage,  
broccoli rabe leaves, kalamata olives
- Grilled Chicken Caesar Pizza 19.00**  
grilled chicken, creamy garlic aioli,  
mozzarella, Caesar salad,  
fried capers, shaved parmesan

(Vegan style cheeses are available)



## 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 29.50**  
10 oz **Certified Black Angus** Flat Iron steak,  
garlic & thyme marinade, bistro fries, rosemary aioli

- Almond Crusted Petrale Sole 27.00**  
sautéed savoy spinach, mashed potatoes,  
lemon-caper-butter sauce
- Skuna Bay Salmon Filet 28.00**  
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

- Tomato & Roasted Pepper Soup 5.50/7.00**  
pesto crouton garnish
- Pear Salad 12.00**  
mixed greens, endive, sliced pears,  
candied pecans, blue cheese,  
pear vinaigrette
- Caesar Salad 14.00**  
chopped romaine, focaccia croutons,  
fried capers, shaved parmesan,  
lemon-garlic dressing  
(vegetarian dressing available)
- Iceberg Wedge 14.00**  
apple-wood smoked bacon,  
fried capers, cherry tomatoes, arugula,  
1000 island or blue cheese dressing
- fume Garden Salad 10.00**  
blue lake beans, cucumber,  
cherry tomato,  
house-made blue cheese,  
ranch or citrus-shallot vinaigrette
- Roasted Cauliflower Salad 14.50**  
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.