



Fume Take Out Menu

Menu subject to change per availability

Please call 707.257.1999

Kid's Menu also available!!
Check it out online at
fumbistro.com or on DoorDash!

Wood Oven Roasted Artichoke \$12

arugula, lemon olive oil, tarragon aioli, herb butter

Macaroni & Cheese \$10

sharp cheddar & American cheese,
parmesan & bread crumb gratin

add ham or bacon 3.00

(gluten free available 2.00)

House Made Onion Rings \$9

beer battered & panko crusted,
spicy chipotle BBQ sauce

Margherita Pizza \$19

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

Wood Oven Warmed Bread \$6

ACME Italian Batard with rosemary and sweet butters

Tomato & Roasted Pepper Soup

Cup \$5.50 Bowl \$7 Quart \$12

pesto crouton garnish

fume Garden Salad \$10

blue lake beans, cucumber, cherry tomato,
house-made blue cheese, ranch or
citrus-shallot vinaigrette

Pear Salad \$13

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

Caesar Salad \$14

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

Iceberg Wedge \$14

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

add to any salad:

salmon \$11 shrimp \$8 chicken \$6

Grilled Chicken BLT \$15

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

Pulled Pork Sandwich \$15

garlic-scallion marinade, chipotle BBQ sauce,
ACME Bakery bun, house-made coleslaw, bistro fries

sides

roasted garlic mashed potatoes- lemon-parsley risotto-
haricot verts- sautéed savoy spinach-
brussel sprouts with applewood smoked bacon vinaigrette-
grilled asparagus- bistro fries **\$6 each**

Smoked Chicken Penne Pasta \$23

house smoked organic, free range chicken,
mushrooms, savoy spinach, roasted shallots,
sundried tomato cream sauce, parmesan cheese

Cajun Spiced Shrimp Fettuccini \$26

andouille sausage, grilled onion, garlic, jalapeno,
red pepper cream sauce, spicy asiago cheese

Grilled Organic Chicken Breast \$27

Free range, organic 12 oz chicken breast,
garlic mashed potatoes, haricot vert

BBQ Baby Back Ribs \$29

16 oz slab, chipotle BBQ or honey molasses BBQ sauce,
house-made coleslaw, bistro fries

Cabernet Braised Short Rib Risotto \$33

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

Grilled fumé Pork Chop \$27

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

Grilled New York Steak \$38

12 oz **Certified Black Angus** NY steak,
garlic & thyme marinade, mashed potatoes,
grilled asparagus

Skuna Bay Salmon Filet \$28

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

fumé Ground Chuck Burger & Bistro Fries \$15

pepper jack, swiss, cheddar or bleu 2.00
grilled onions 1.00 applewood smoked bacon 3.00
mushrooms 2.00 avocado 2.00

Almond Crusted Petrale Sole \$27

roasted garlic mashed potatoes,
haricot vert, lemon-caper-butter sauce

Desserts

Chocolate, Chocolate, Chocolate Cake \$9

flourless chocolate cake, chocolate gelato,
mocha crème anglaise

Vanilla Bean Cheesecake \$9

Tenbrink Farms walnut crust, Philly cream cheese filling,
raspberry sauce, vanilla whipped cream

Honey Crisp Apple and Cherry Crisp \$9

walnut & brown sugar topping,
Fiorello's vanilla bean gelato, caramel sauce

New Fashioned Hot Fudge Sundae \$9

Fiorello's vanilla bean gelato,
house-made hot fudge sauce, crunchy peanut brittle,
brandied cherries, vanilla whipped cream

Menu as of 1-5-2021. Menu subject to change.