



# 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](http://fumbistro.com) or on DoorDash!

## Wood Oven Roasted Artichoke

\$12 for 1, \$19 for 2, \$25 for 3

arugula, lemon olive oil, tarragon aioli, herb butter

## Macaroni & Cheese

\$10 for 1, \$17 for 2, \$22 for 3

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

## Margherita Pizza \$19 for 1, \$29 for 2, \$37 for 3

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 for 1, \$16 for 2, \$24 for 4

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

## Pear Salad \$12 for 1, \$18 for 2, \$28 for 4

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

## Caesar Salad \$14 for 1, \$21 for 2, \$31 for 4

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

## Iceberg Wedge \$14 for 1, \$21 for 2, \$31 for 4

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

## Grilled Chicken BLT \$15 for 1, \$26 for 2, \$32 for 3

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

## Pulled Pork Sandwich \$15 for 1, \$26 for 2, \$32 for 3

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 **6.00 each**

## Pesto-Panko Crusted Alaskan Halibut \$31

on lemon parsley risotto, with artichoke heart,  
oven dried roma tomato, caper and  
kalamata olive ragout

## Smoked Chicken Penne Pasta

\$22 for 1, \$38 for 2, \$56 for 4

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

## Cajun Spiced Shrimp Fettuccini

\$26 for 1, \$42 for 2, \$60 for 4

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

## Grilled Organic Chicken Breast

\$26 for 1, \$42 for 2, \$56 for 4

Free range, organic 10 oz chicken  
breast, garlic mashed potatoes,  
haricot vert

## BBQ Baby Back Ribs

\$29 for 1, \$50 for 2, \$80 for 4

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

## Cabernet Braised Short Rib Risotto

\$31 for 1, \$54 for 2, \$95 for 4

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

## Grilled fumé Pork Chop

\$27 for 1, \$50 for 2, \$95 for 4

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

## Grilled Flat Iron Steak & Fries

\$29 for 1, \$52 for 2, \$95 for 4

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

## Skuna Bay Salmon Filet

\$28 for 1, \$50 for 2, \$89 for 4

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 for 1, \$25 for 2, \$40 for 4

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 \$8.50

flourless chocolate cake, chocolate gelato,  
mocha crème anglaise

### White Chocolate Cheesecake \$9

chocolate walnut crust,  
white chocolate cream cheese filling,  
almond rocca-fudge topping,  
vanilla whipped cream