

Bordeaux

ALL-DAY MENU | AVAILABLE 11:00 AM - MIDNIGHT

//// SMALL ////

CHICKEN WINGS

Bone-in or boneless? Your choice. Served with our signature ancho hot sauce and housemade BBQ 12

GF RIB FINGERS

Slow cooked St. Louis ribs, housemade BBQ, house bread and butter pickles 13

V TEMPURA GREEN BEANS

Flash-fried green beans with basil cream 8

V GRILLED WATERMELON

GF Tomato jam, pickled watermelon rind, feta cheese, basil-infused olive oil, balsamic reduction 10

CREOLE CRAB FRITTERS

Jumbo lump crab mixed with fresh herbs and fried, accompanied by stone ground mustard aioli and local honey 14

V SWEET PEA & RICOTTA BRUSCHETTA

Sweet peas, mint, lemon, and ricotta cheese blended, served with toasted French baguette 11

VG RED PEPPER HUMMUS

Roasted red peppers, chickpeas, lemon, roasted garlic, grilled pita 9

GF SWEET CHILI SHRIMP

Tossed in seasoned gluten-free flour, flash-fried and coated in a sweet chili sauce 13

GF *SEARED TUNA

Yellowfin seared rare and sliced, accompanied by white bean puree, olives, caponata 14

//// GREENS ////

ENHANCE YOUR SALAD SELECTION:

Chicken....5 Shrimp....8 Salmon*...8 Steak*...6

V CAESAR

Romaine, parmesan cheese, croutons, Caesar dressing 5/half 10/full

//// BETWEEN BREAD ////

INCLUDES YOUR CHOICE OF BORDEAUX SLAW, HERBED POTATO SALAD, OR SWEET POTATO CHIPS
SUBSTITUTE HOUSE CUT FRIES FOR \$2

SMOKED BRISKET

House BBQ, pickled red onion, cheddar cheese, focaccia 12

CLASSIC BURGER*

House-ground beef, American cheese, lettuce, tomato, onion, pickle, Kaiser roll 12

//// HANDHELDS ////

V VEGETABLE WRAP

Sun-dried tomato tortilla, pesto aioli, spinach, roasted red peppers, artichokes, fresh mozzarella cheese, mixed greens 11

GF GRILLED CHICKEN TACOS

House corn tortillas, salsa verde, queso fresco, shaved onion, cilantro, lime 12

//// SPOONFULS ////

GF CLASSIC FRENCH ONION Crock 8
[Gluten-free without croutons]

SOUP DU JOUR Cup 5 Bowl 8

//// SHAREABLE ////

CURED

Selection of pate and salami, with whole grain mustard, pickles, toast 15

V CURD

Selection of local artisan cheeses, fruit mustard, candied pecans, house made crackers 14

VG GRILLED VEGETABLE PLATTER

Yellow squash, zucchini, red and yellow bell peppers, rainbow carrots, red onion, and basil vinaigrette 13

V TRIO

Sweet pea and ricotta cheese; tempura green beans with basil cream; red pepper hummus. Served with grilled pita and toast 14

//// FLATBREAD PIZZETTES ////

RUSTIC HOUSEMADE FLATBREADS, GRILLED, TOPPED WITH FRESH INGREDIENTS AND BAKED

V MARGHERITA

Tomato confit, basil-infused olive oil, fresh mozzarella cheese, garlic, balsamic reduction 11

ITALIANO

Italian sausage, roasted red peppers, onion, wild mushrooms, mozzarella cheese 12

HAWAIIAN

Ham, pineapple, red onion, provolone and feta cheeses, housemade BBQ sauce 12

REUBEN

Thousand island dressing, house corned beef, caramelized onion sauerkraut, Swiss cheese 12

V ASPARAGUS & POTATO

Grilled asparagus, sliced redskin potatoes, crispy potatoes, goat cheese, garlic-infused olive oil 10

//// MAIN ////

WITH FRESH BREAD & CHOICE OF BORDEAUX SALAD, CAESAR SALAD, OR CUP OF SOUP DU JOUR

GF GRILLED SALMON FLORENTINE*

Scottish salmon, roasted garlic spinach, fingerling potatoes 27

GF *PRIME PUB STEAK

Chimichurri sauce, house cut fries, housemade ketchup 24

ENHANCE YOUR PASTA SELECTION:

Chicken....5 Shrimp....8 Salmon*...8 Steak*...6

TRUMPETS

Crab, lemon butter wine sauce, ancho, mint 24

CAVATELLI

Clams, andouille sausage, Cajun cream sauce 25

GF : GLUTEN-FREE ITEMS V : VEGETARIAN VG : VEGAN

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.