

**SOUPS & SALADS**

**KALE CAESAR – 9**

*Grateful Greens Tuscan Kale, Caesar Dressing, Parmesan, Brioche Crouton. (V)*

**BISTRO SEASONAL SALAD – 7**

*Red Onion, English Cucumber, Radish, Parmesan, Cherry Tomato, Parmesan  
 (Choice of Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette)  
 (Add Smoked Bacon 1.5, Chicken 5, Salmon 7, Shrimp 6, Hanger Steak 10)*

**BEET SALAD – 11**

*Golden Beets, Capriole Farm Goat Cheese, Bourbon Candied Pecans, Grateful Green Spring Mix, Warm Bacon Fat Vinaigrette  
 (Chicken 5, Salmon 7, Shrimp 6, Hanger Steak 10)*

**CHARRED BROCCOLI SOUP – 8**

*Broccoli, Carrots, Parmesan, Fines Herb*

**CHARCUTERIE & CHEESE BOARD**

*Please Ask Server For Daily Selections – MKT*

**PRINCE EDWARD ISLAND MUSSELS – HALF - 10 FULL - 17**

*Red Onion, Cherry Tomato, Crispy Fingerling Potatoes, Coconut Red Curry Broth, Cilantro (GF)*

**SPRING ROLL – 10**

*Creekstone Farm Ribeye, Potato, Tillamook White Cheddar, Allium Jus*

**MAIN**

**BROWN BUTTER SAGE GNOCCHI – 17**

*Butternut Squash, Sage, Garlic, Pecorino Romano (V)*

**MUSHROOM TORTELLINI – 18**

*Oyster and Cremini Mushroom, Ricotta, Shallot, Garlic, Fines Herb, Pecorino Romano (V)*

**SHORT RIB CAVATELLI – 23**

*48 Hour Sous-Vide Beef Short Rib, Broccoli, Shallot, Garlic, Sunflower Seed, Pecorino Romano, Fines Herb*

**SHRIMP & GRITS HALF - 13.5 FULL - 24**

*Weisenberger Grits, Red Eye Gravy, Cherry Tomato, Country Ham, Seasonal Mushroom. (GF)*

**BARBEQUE CHICKEN – 19**

*Half Chicken, Choice of Carolina Barbeque or Bourbon Sorghum, Braised Collard Greens, Crispy Fingerling Potatoes*

**CREEKSTONE FARM BEEF SHORT RIB – 27**

*48 Hour Sous-Vide, Hand Carved Carrots, Bourbon Barrel Soy, Braised Collard Greens, Crispy Fingerling Potatoes, Allium Jus*

**BISTRO STEAK\* – 26**

*Seasonal Vegetables, Crispy Fingerling Potatoes, Allium Jus, Fines Herb*

**VERLASSO SALMON – 25**

*English Pea Risotto, Cauliflower, Togarashi Parmesan Panko,*

**502 BISTRO BURGER\* – 14.5**

*Brioche, Green Leaf Lettuce, Tomato, Grilled Onion, Tillamook White Cheddar, Jalapeno Pickle. (Add Egg 1 Smoked Bacon 2. Mushroom 2.)*

**CAULIFLOWER STEAK – 19**

*Seasonal Vegetables, Broccoli, Crispy Fingerling Potato, Orange & Ginger Beurre Blanc, Fines Herb (V)*

**SIDES**

**BRUSSEL SPROUTS WITH CHILI & HONEY VINAIGRETTE AND BOURBON PECANS 7**

**SEASONAL VEGETABLE 5**

**MELTED SHALLOT MUSHROOMS 6**

**CRISPY FINGERLING POTATOES 7**

**POBLANO CORNBREAD 7**

**ENGLISH PEA RISOTTO 8**

**FRESH FRUIT 4**

**SIDEWINDER FRIES 5 – ADD ON: TRUFFLE OIL 2 -  
 PARMESAN AND GARLIC 2**