

## SOUPS & SALADS

### CAESAR SALAD – 8

*Grilled Hearts of Romaine, Parmesan Crisp, Caesar Dressing, Cotija, Brioche Crouton.*

### BISTRO SEASONAL SALAD – 7

*Red Onion, English Cucumber, Radish, Cotija.*

*(Choice Of Ranch, Blue Cheese, Thousand Island, Chili Lime Vinaigrette, Balsamic Vinaigrette, Thai Vinaigrette, Meyer Lemon Vinaigrette) (Add Smoked Bacon 1.5, Chicken 5, Salmon 7, Shrimp 6, Hanger Steak 10)*

### BEET SALAD – 10

*Braised Beets, Spring Mix, Roasted Walnuts, Seasonal Fruit, Blue Cheese, Balsamic Vinaigrette.*

### THAI SHRIMP SALAD – 14

*Seasonal Spring Mix, Green Papaya, Red Onion, Cherry Tomato, Radish, Toasted Peanuts, Thai Herbs (Basil, Mint, Cilantro), Thai Vinaigrette.*

### SPINACH SALAD – 10

*Chili & Lime Spinach, Strawberries, Avocados, Avocado Ranch, Cotija, Red Onions, and Walnuts.*

### FRENCH ONION SOUP – 8

*Aromatic Beef Broth, Caramelized Onions, Brioche Crouton, Swiss Cheese, Fines Herb.*

### SOUP OF THE DAY – 7

## MAINS

### CHICKEN WINGS – SM - 9 LG - 15

*Choice Of Dry Rub, Naked Or Sauced. (Avocado Ranch, Barbecue, Buffalo, Garlic Parmesan, Blue Cheese, Ranch, Nashville Hot Sauce, Tahini Soy, Chili Lime, Coconut Red Curry)*

### POBLANO QUESO – SM - 7 LG - 11

*Roasted Garlic, Roasted Poblano And Corn Salsa, Tillamook Cheddar, Corn Tortilla Chips. (V)  
(Add Shaved Ribeye 5, Mojo Pork 4, Cuban Style Shredded Chicken 4)*

### NACHOS – SM - 7 LG - 11

*Poblano Queso, Corn And Poblano Pico, Salsa Rojo, Tomato Bruschetta and Cilantro (V)  
(Add Shaved Ribeye 5, Mojo Pork 4, Cuban Style Shredded Chicken 4)*

### HUMMUS – SM - 7 LG - 10

*Madras Curry Hummus, Pickled Okra, Seasonal Vegetable, Naan Bread, Olive Oil (V)*

### SLIDERS:

*Ham And Swiss With Poppy Seed Mustard 11 Crispy Berkshire Pork Belly With Char Siu\* 12 Nashville Hot Chicken 12  
-Add on Extra Slider \$3*

### CRISPY PORK BELLY – 11

*Berkshire Pork Belly, 5-Spice Hoisin Barbecue, Okra Conserva and Radish.*

### SPRING ASPARAGUS FETTUCCINE – 16

*House Made Fettuccine, Asparagus Tips, Seasonal Mushrooms, Cherry Tomatoes, Roasted Garlic Beurre Monte,  
Brioche Crumb And Parmesan (Chicken 5, Salmon 7, Shrimp 6, Hanger Steak 10).*

**SPRING ROLL – 10**

*Chili Rellenos, Chili & Lime Vinaigrette.*

**SHRIMP & GRITS – SM - \$13.5 LG - \$25**

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

**BISTRO STEAK\* – 24**

*Grilled Hanger Steak, Seasonal Vegetable Hash, Salsa Rojo, Chimichurri, Fines Herbs. (Gf)*

**NASHVILLE HOT CHICKEN ROULADE – 26**

*Seasonal Stuffing, Sour Dough Toast, Jalapeno Pickles (Choice Of One Side)*

**VERLASSO SALMON – SM - 15 LG - 26**

*Pan Seared, Seasonal Vegetables, Red Curry Cream And Fines Herb*

**CUBAN STYLE SHREDDED CHICKEN – SM - 14 LG - 22**

*Red and Green Bell Peppers, Onions, San Marzano Tomatoes, Chicken, Basmati Rice, Lime, Seasonal Spring Mix.*

**CRAB CAKES – SM - 14 LG - 25**

*Tomato Bruschetta, Balsamic Vinaigrette, Fines Herb.*

**TUNA TARTARE\* – SM - 14 LG - 24**

*Ahi Tuna, Cucumber, Garlic Crisp, Yuzu Crème Fraiche, Dashi Soy.*

**BURGERS  
& SANDWICHES**

**502 BISTRO BURGER\* – 13.50**

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

**CREEKSTONE FARM RIBEYE MELT – 14**

*Shaved Ribeye, Swiss, Onions, Bell Peppers, Seasonal Mushrooms, Baguette, and House Au Jus.*

**THE CUBAN – 14**

*Mojo Pork Tenderloin, Black Forest Ham, Swiss, Jalapeno Pickle, Yellow Mustard.*

**BRUSCHETTA FLATBREAD WITH PESTO – 11**

*(V) Add Chicken \$4, Shrimp \$5*

**STEAK CHIMICHURRI FLATBREAD – 17**

*Salsa Rojo, Hanger Steak, Poblano Queso*

**CHICKEN CURRY FLATBREAD – 15**

*Coconut Red Curry, Thai Herbs (Basil, Mint, Cilantro), Green Papaya, Summer Squash*

**SIDES**

**SEASONAL VEGETABLE \$4 | CAST IRON SMOKED MAC & CHEESE \$11 | CHARRED BROCCOLI \$6  
CRISPY BRUSSELS SPROUTS WITH CHILI & HONEY VINAIGRETTE AND TOASTED PEANUTS \$5  
FRESH FRUIT \$4 | SIDEWINDER FRIES \$5 - ADD ON: TRUFFLE OIL \$2 - PARMESAN AND GARLIC \$2**

**Exec Chef: Ming Pu – Sous Chefs : D'Andre Roberson & Josh McPheeters – Managing Partners : Jennifer & Scott Cheatham**

*\*Consuming raw/under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 502 Bar and Bistro supports local farmers and producers. There is no artificial additive, chemical or preservative used in our cooking. If you have any dietary restrictions, we ask that you alert your server upon arrival. We will accommodate your requests to the best of our ability.*

*Please be advised that we at 502 Bistro and Bar can not guarantee a 100% allergen-free dining experience. Thank you and we look forward to having you as our guest.*