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 St Michaels, MD 21663
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Bistro

ST MICHAELS



SIP, SAVOR, ENJOY

HORS D'OEUVRES

- MARINATED OLIVES.....5
- MARCONA ALMONDS.....6
Warm, Sea Salt
- MUSSELS.....13
White Wine, Sofrito, Grilled Ciabatta
- FOIE GRAS.....18
Sweet Pickled Prunes, Port Cherries, Frisee
- CHEESE & CHARCUTERIE.....19
Chef's Selection
- MUSHROOMS ON TOAST.....10
Brioche, Wild Mushroom, Mascarpone, Tomato Romesco
- SHRIMP AND GRITS.....13
Buffalo Sauce, Cheddar Grits, Tasso Ham, Blue Cheese
- CRISPY DUCK CONFIT.....15
Braised Chicory, Apple Puree, Celery Leaf
- PASTA GRATIN DU JOUR.....12

SOUPS

- CREAM OF CRAB.....MP
Eastern Shore Tradition
- ONION SOUP GRATINEE.....9
Gruyere, Ciabatta Crouton

SALADS

- BISTRO SALAD.....10
Field Greens, Macadamia Nuts, Dried Cherries, Herb Dressing
- ICEBERG WEDGE.....10
Bacon, Pickled Red Onion & Tomato Relish, Blue Cheese, Red Wine Vinaigrette
- HEARTS OF ROMAINE.....10
Shaved Pecorino, Grated Egg, Toasted Pine Nuts, Tomato, Black Pepper Dressing

ENTREES

- HERB CRUSTED SIRLOIN OF LAMB.....28
Dijon Rub, Rainbow Carrots, Beet Jam, Crispy Sweet Potato Straws, Currant Jus
- SEAFOOD GUMBO.....26
Shrimp, Crab, Mussels, Andouille Sausage, Basmati Rice, Spice
- BRAISED SHORT RIBS.....30
Potato Spinach Gratin, Bacon-Tomato Preserve, Bordelaise
- SPRING CARBONARA.....21
Asparagus, Mushroom Trio, Poached Quail Egg, Spring Pea Puree, Crispy Prosciutto
- CRAB CAKE.....MP
Corn Bread, Asparagus, Pearl Onion, Red Pepper Aioli
- STEAK FRITES.....25
6 oz Flat Iron, Frites, Maitre'd Hotel Butter, Bistro Sauce
- FRESH CATCH.....MP
Chef's Seasonal Preparation

SIDES

5

*Pommes Frites,
 Cheddar Grits, Asparagus,
 Roasted Rainbow Carrots*

7

*Crispy Mushrooms,
 Potato Spinach Gratin*

**consuming raw or undercooked meats, poultry, seafood, eggs and shellfish may increase your risk of foodborne illness.*