

DINNER



301 W. MARKET
584-8337

APPETIZERS

CHICKEN TORTILLA: CUP 3.95 BOWL 5.95
SOUP OF THE DAY: CUP 3.95 BOWL 5.95

CALAMARI

TOSSED IN SWEET, SPICY CHILI SAUCE 7.95

HUMMUS

SERVED WITH FLATBREAD AND A TOMATO CUCUMBER FETA AND OLIVE RELISH 7.95

KENTUCKY FRITO MISTO

FRIED PICKLES, JALAPENOS, PEPPERONCINIS AND ARTICHOKE SERVED
WITH HORSE RADISH SAUCE. GREAT WITH OUR "CRAFT" BEERS 6.95

QUESO AND CHIPS

SPINACH, JALAPENO, MONTEREY JACK CHEESE AND FRESH PICO DE GALLO GARNISH
SMALL 5.95 LARGE 7.95

SHRIMP CEVICHE

MADE TO ORDER WITH LIME JUICE EXTRA VIRGIN OLIVE OIL, TOMATOES
RED ONIONS AND CILANTRO 9.95

MUSSELS AND FRITES

STEAMED IN WHITE WINE AND FINE HERBS TOPPED WITH SEASONED FRITES
AND FINISHED WITH SAFFRON AIOLI 10.95

SALADS

ADD CHICKEN 2.50 CARAMELIZED OR BLACKENED SALMON 4.95 SAUTEED SHRIMP 5.95

301 SALAD

ROMAINE LETTUCE, RED ONION, TOMATO, JACK CHEESE AND HOUSE MADE
CROUTONS WITH CREAMY CRACKED PEPPERCORN BUTTERMILK DRESSING
SMALL 5.95 LARGE 8.95

ASIAN CHOP SALAD

ROMAINE LETTUCE, NAPA CABBAGE, CARROTS, DAIKON, JICAMA, RED PEPPERS,
SNOW PEAS, AND TOMATOES WITH WHITE MISO VINAIGRETTE AND WASABI PEAS 9.95

ICEBERG WEDGE SALAD

CRUMBLER BLUE CHEESE, HARD BOILED EGGS, TOMATOES, CRUMBLER BACON
AND THOUSAND ISLAND DRESSING 7.95

CAESAR

CHOPPED ROMAINE, HOMEMADE GARLIC CROUTONS AND FRESH GRATED PARMESAN TOSSED IN
OUR HOUSE CAESAR DRESSING ADD ANCHOVIES 2.00 SMALL 5.95 LARGE 8.95

SPINACH SALAD

WALNUTS, STRAWBERRIES, GOAT CHEESE CROUTONS, AND CRUMBLER BACON
TOSSED IN BALSAMIC VINAIGRETTE SMALL 7.95 LARGE 9.95

CHICKEN AND BRIE

MIXED FIELD GREENS WITH GRANNY SMITH APPLES, RED GRAPES, CANDIED PECANS, MELTED
BRIE CHEESE ATOP CARAMELIZED CHICKEN BREAST WITH PORT WINE VINAIGRETTE 11.95

SANDWICHES

ALL SANDWICHES SERVED WITH YOUR CHOICE OF CHIPS, COLE SLAW, ASIAN SLAW
LOADED POTATO SALAD, FRESH FRUIT, SEASONED FRITES OR HOUSE MADE TOBACCO ONIONS.

MARKET ST. CHEESEBURGER

FRESH GROUND BEEF GRILLED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF SWISS,
CHEDDAR, SMOKED MOZZARELLA, OR PEPPER JACK 8.95 ADD BACON 1.00

BLACKENED GROUPER

SERVED ON AN CIABATTA ROLL WITH ARUGULA, TOMATO,
AND SUN-DRIED TOMATO AIOLI 10.95

SWEET CHILLI CHICKEN

GRILLED SWEET CHILLI GLAZED CHICKEN WITH SHREDDED NAPA
CABBAGE AND WASABI AIOLI 8.95

SANDWICHES CONT.

PORTABELLA

ROASTED AND SLICED PORTABELLA ON AN ARTISIAN ROLL WITH ARUGULA, TOMATO
SWISS CHEESE AND SUN DRIED TOMATO AIOLI 8.95

TURKEY BURGER

HOUSEMADE FRESH GROUND TURKEY BURGER WITH AIOLI AND YOUR CHOICE OF CHEESE 8.95

FAVORITES

HOT BROWN

OUR RENDITION OF A KENTUCKY CLASSIC. SMOKED TURKEY, BACON, TOMATO, PARMESAN
AND JACK CHEESE. FINISHED WITH MORNAV SAUCE AND SERVED GOLDEN BROWN 10.95

FISH AND CHIPS

BEER BATTERED WHITE FISH FILLET, SERVED WITH FRIES, COLE SLAW
AND ROCKEFELLER TARTAR SAUCE 12.95

CHICKEN QUESADILLA

FLOUR TORTILLA WITH CHICKEN, SPANISH ONIONS, FRESH CILANTRO, TOMATOES, CHEDDAR AND
MONTEREY JACK CHEESES, TOPPED WITH FRESH PICO DE GALLO. SERVED WITH SIDES OF
GUACAMOLE AND SOUR CREAM 9.95

SHRIMP AND GRITS

SAUTEED SHRIMP AND CREAMY STONE GROUND GRITS FINISHED WITH A BLACK LAGER SAUCE 14.95

CRAB CAKE

PAN SEARED JUMBO CRAB CAKE SERVED WITH MIXED GREENS AND ROMESCO SAUCE 15.95

PASTA

CHICKEN PESTO PRIMAVERA

PENNE PASTA WITH CHICKEN, ROASTED PORTABELLA, SQUASH, ZUCCHINI,
AND GRAPE TOMATOES IN OUR FRESH HERB PESTO 12.95

TORTELLINI DIABLO

CHEESE-STUFFED TORTELLINI TOSSED WITH CHICKEN, ANDOUILLE SAUSAGE, RED PEPPERS,
MUSHROOMS, SUN-DRIED TOMATOES AND GARLIC IN A RED PEPPER CREAM SAUCE 13.95

SMOKED SALMON BAGANA CAUDA

SMOKED SALMON AND BUCATINI PASTA TOSSED IN A GARLIC AND CAPER SAUCE
TOPPED WITH LEMON HERB PANGRATTATO 13.95

RIGATONI POMODORO

OUR FRESH POMODORO SAUCE WITH SHAVED PARMESAN, FRIED CAPERS, AND FRESH BASIL 10.95
ADD CHICKEN 2.50 CARAMELIZED OR BLACKENED SALMON 4.95 SAUTEED SHRIMP 5.95

ENTREES

HERB ROASTED CHICKEN

ONE HALF FRESH HERB ROASTED CHICKEN SERVED WITH CHEF'S WHIM RISOTTO, AND NATURAL JUS. 17.95

GRILLED RIB EYE

GRILLED STERLING BEEF RIB EYE WITH BOURBON SMOKED SEA SALT. SERVED WITH
YUKON GOLD MASHED POTATOES AND GREEN BEANS 27.95

PORK CHOP

12 OZ. FRENCH CUT PORK CHOP WITH SAUTEED SHALLOTS AND APPLES IN BRANDY SAUCE.
SERVED WITH CREAMY STONE GROUND GRITS AND GREEN BEANS 23.95

FILET

GRILLED STERLING FILET WITH SHALLOT DEMI-GLAZE YUKON GOLD
MASHED POTATOES AND GREEN BEANS 29.95

MARTINI SALMON

SEARED SALMON WITH A VODKA AND GREEN OLIVE BEURRE BLANC.
SERVED WITH RED SKIN POTATOES AND GREEN BEANS 19.95

SEA SCALLOPS

PAN SEARED DRY SCALLOPS SERVED WITH SAFFRON ROASTED FINGERLINGS, SHITAKE MUSHROOM CONFIT,
AND WILTED GREENS. FINISHED WITH SHERRY-WHOLE GRAIN MUSTARD BEURRE BLANC 25.95

TODAY'S FRESH SEAFOOD

CHEF'S WHIM - MARKET PRICE

HOMEMADE DESSERTS AVAILABLE - PLEASE INQUIRE ABOUT TODAY'S SELECTIONS

CHILDRENS MENU AVAILABLE UPON REQUEST

AN 18% GRATUITY IS ADDED TO GROUPS OF FIVE OR MORE, ONE CHECK PLEASE
WHENEVER POSSIBLE BISTRO 301 USES ORGANIC PRODUCE, GROWN BY LOCAL FAMILY FARMERS
ALL INGREDIENTS NOT LISTED ON MENU; PLEASE NOTIFY SERVER OF ANY POSSIBLE FOOD ALLERGIES

CHEF

JAMES LUCAS

SOUS CHEF

CHARLIE SHOUSE & CAM TOLER