

# TODD JURICH'S **bistro**

## Starters

SOUP DU JOUR • <i>seasonal, sustainable, regional</i>	A.Q.
“CONNIES GARDEN” HEIRLOOM TOMATO SALAD • <i>whipped burrata Bruschetta / cracked olive relish</i>	10
OUR SIGNATURE PUMPKIN & CRAB SOUP • <i>lump crab / old bay / cinnamon toast</i>	7/12
TODD’S CLASSIC CAESAR • <i>hot buttery popover, reggiano tuille</i>	11
ROASTED BEET SALAD • <i>fresh goat cheese, baby spinach, fig balsamic dressing</i>	12
CRISPY CALAMARI SALAD • <i>maytag blue cheese, apples, candied walnuts</i>	14
SALAD MEDITERRANIAN • <i>our greek with shrimp, boquerones &amp; calamari</i>	16
GRILLED CHICKEN COBB • <i>avocado, house bacon, blue cheese, tomatoes, farm eggs</i>	14
FARMER’S MARKET “HAYSTACK” SALAD • <i>french vinaigrette or maytag bleu dressing</i>	9
“DESIGNER” SALAD BAR • <i>a variety of seasonal ingredients, menu available upon request</i>	A.Q.

## ADDITIONS TO YOUR SALAD...

Sea Scallops	3 each	*6oz Yellowfin Tuna	9	Fish Du Jour	A.Q.
*6oz Bistro Steak	11	Jumbo Shrimp	4 each	*Scottish Salmon	9
Chicken Breast	6	Calamari	6	Crabcake	12

## Sandwiches

*(served with house chips...sub fries or a small farmer’s market haystack salad for \$1.95)*

CERTIFIED HEREFORD BEEF CHEESEBURGER • <i>buttered brioche roll, tillamook cheddar, B.L.T.O.P.</i>	12
MILE HIGH PASTRAMI ON RYE • <i>lean pastrami, swiss, dijon (add kraut for \$1)</i>	14
BISTRO TURKEY & CHEDDAR PANINI • <i>cranberry aioli, tosca sourdough</i>	12
OUR JUMBO LUMP CRABCAKE • <i>open faced, white bread, tomato, cole slaw, mayo, old bay chips</i>	17
THE ULTIMATE B.L.T. • <i>house smoked bacon, connie’s tomatoes, local lettuce</i>	12
ELZA’S FAVORITE “TUNA MELT” • <i>albacore tuna, molten jack, sourdough</i>	12
THE VIRGINIA PRESS • <i>surry ham &amp; roast pork, our baguette, swiss, mustard &amp; pickle</i>	14
FRIED PO BOY • <i>brioche roll, bistro slaw, old bay chips</i>	16

## Entrées

CHICKEN SALTIMBOCCA • <i>surry ham, mushrooms marsala, mozzarella, “zucchini fettucini”</i>	16
A REALLY GOOD MEATLOAF & MASHED POTATOES • <i>mushroom bordelaise, maple glazed carrots</i>	14
HOMEMADE TRUFFLE RAVIOLI • <i>italian truffles / parmigiano-reggiano / spinach &amp; shallots</i>	17
*ROAST SCOTTISH SALMON • <i>summer vegetable roast / bagna cauda / lemon confit</i>	19
*HEREFORD FILET MIGNON • <i>crispy polenta, creamed spinach, bistro steak sauce</i>	29
*PEPPER SEARED YELLOWFIN TUNA • <i>sautéed spinach &amp; shallots, lemon confit</i>	18
LOCAL JUMBO FLOUNDER & LUMP CRAB NORFOLK • <i>lemon butter</i>	A.Q.
SOUP & SANDWICH • SOUP & SALAD • SALAD & SANDWICH	A.Q.

*À la carte entrées are served with a small Haystack Salad.*

### Business 3-Course

**Choice of Soup or Salad, Entrée & Chef’s Select Dessert for 19 Bucks!**

*Chef’s selections change daily...*

### SIDES \$5

TRUFFLE FRENCH FRIES • SAUTÉED SPINACH & SHALLOTS • MASHED POTATOES •  
 • ROAST SUMMER VEG • HOMEMADE POTATO CHIPS • BREAD BASKET • FRESH FRUIT • FARRO RISOTTO

*Enjoy a glass of wine for \$6.00. Ask your server for today’s features.*

We take Great Measures to utilize Small Farmers and Producers who practice Natural and Ecologically Sound Agriculture.

\*Eating raw or undercooked food may increase your potential for contracting a foodborne illness.

[www.toddjurichsbistro.com](http://www.toddjurichsbistro.com)

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