

MOCKINGBIRD BISTRO ~ Spring Lunch Menu

First Course

White Truffle Parmesan Fries
served with spicy harissa mayo 9

Soup du Jour
soup of the spring season 8

Onion Soup
Slow-roasted 1015 onions and gruyere crostini 8

Calamari
Quick-fried with two dipping sauces: remoulade and sweet and spicy glaze 12

Beef Carpaccio
thinly sliced prime beef, parmesan dressing and grilled sourdough 16

Scottish Salmon Tartare
sliced avocados, sweet pepper relish and Slow Dough Bread Co. sesame flatbread 14

Roasted Beets
medjool dates, toasted almonds, Pt. Reyes blue cheese and aged balsamic vinegar 14

Hudson Valley Foie Gras
Three-onion muffin, roasted morel mushrooms and heirloom tomato gastric 23

Bistro Bibb Salad
Texas goat cheese, toasted pine nuts and slow-roasted red pepper 9

Bistro Caesar Salad
crisp romaine leaves, sweet pepper bruschetta and truffled potato-parmesan croutons 12

Add chicken or steak to any salad 9

Main Plates

Chopped Chicken Cobb
corn, avocado, egg, tomato, applewood-smoked bacon & creamy blue cheese buttermilk dressing 21

Spring Vegetable & Smoked Salmon Frittata
house smoked salmon, gruyere cheese and spicy tobacco onion rings 14

Risotto Carbonara & Grilled Gulf Shrimp
risotto with spring peas, crisp pancetta, asparagus and topped with grilled shrimp 26

Mountain Trout
Potato-cruste with ratatouille vegetables and lobster beurre blanc 21

Scottish Salmon
grilled, served over roasted fingerling potatoes, rainbow cauliflower and truffled English pea veloute 23

American Kobe Beef Burger
pickled red onions, pommes frites, white cheddar or Stilton cheese 16

Chicken Paillard
over penne pasta tossed with zucchini squash, mushrooms, tomato, broccolini and EVO 19

Veal Bolognese and Rigatoni Pasta
slow-simmered Bolognese sauce over rigatoni pasta with fresh ricotta cheese 19

Mediterranean Mussels
tomato, garlic, red curry and lemongrass/coconut milk broth with garlic toast and pommes frites 21

Veal Sweetbreads
Pan-seared with whole grain mustard sauce, grapes and wild mushrooms 24

Duo of Beef: Petite Filet Mignon & Short Rib
wild mushrooms / spinach ragout, garlic whipped potatoes and red wine reduction 29

Sides

Garlic Spinach 5 Asparagus 6 Daily Risotto 11

20% gratuity added to parties of 6 or more / \$4 split charge / 2 credit cards per table, please