

Starters

Creative soup of the day \$4.29

Bistro caesar \$5.89
tossed in our house creamy garlic dressing, bacon, parmesan tuille and herbed croutons

Wonton crusted shrimp \$9.49
with Asian slaw and a trio of dips - ginger chili, lemon aioli and thai peanut sauce

Artichoke asiago crostini \$6.99
topped with cherry tomato salad, drizzled with basil infused olive oil

Cedar planked baby brie \$9.79
baked with mango chutney and a variety of flat breads

Vidalia's crispy wings...1 lb. \$10.99
choice of three dipping sauces: BBQ, spicy Thai or honey garlic

PEI mussels \$9.89
in a saffron fennel and tomato broth enriched with garlic butter and grilled wedge of focaccia

Greek salad \$7.79
peppered roma tomato, cucumber, red onion, kalamata olives and roasted red pepper feta dressing

Sandwiches

accompanied by soup, baby greens or potato wedges

Chicken panini \$9.99
marinated bocconcini, pulled chicken, roasted bell pepper and pesto on rosemary focaccia

Vidalia's burger \$10.79
on a kaiser with jalapeno havarti, Vidalia onion BBQ sauce and tomato

Croque monsieur \$9.59
ham and Swiss mixed with sour cream and grainy mustard on grilled sourdough with a side dipper of spiced tomato jam

Vidalia's wrap \$10.49
roast chicken, bacon, apple slaw and smoked cheddar tossed with baby spinach in a maple vinaigrette

Pizza

Pomodori \$9.89
pesto, plum tomatoes, local goat cheese and fresh cracked pepper

Forestière \$11.29
sautéed cremini and shitake mushrooms, caramelized onion, bacon and mozzarella

Meat lovers \$12.49
smoked sausage, pepperoni, ham and bacon

Family size \$15.29 (3 items)
create your own Bistro Pizza - tomato, peppers, olives, mushrooms, hot peppers, bacon, pepperoni, goat cheese, feta, mozzarella, ham, smoked sausage...add 95¢ each
...add chicken \$3.29...add shrimp \$5.59

Thank you for the opportunity to take care of you ...

Your chef - Dierre Acheson

Pasta

Lasagna al forno \$11.49
with zesty meat sauce, layered with ricotta cheese, asiago, spinach and oven roasted tomatoes

Jumpfried vegetable Thai noodles \$10.29
with rice vermicelli and chili ginger cashews...add chicken \$3.29...add shrimp \$5.59

Roast chicken primavera \$13.29
double smoked bacon, roasted garlic cream, fresh herbs and tagelittle...add shrimp \$5.59

Rosemary beef tenderloin tips \$14.79
"gnudi" (naked ravioli) and local root vegetables in almond thyme butter

Mains

Bang bang chicken salad \$12.99
spring greens, julienne of vegetable, cucumber, spiced cashews & golden pineapple
in mango ginger vinaigrette

Moroccan braised lamb shank \$16.79
with herbed basmati rice and apricot pinenut chutney

Steak frites \$18.99
corn fed 36 day, dry aged NY striploin, served with sweet potato frites,
seasonal vegetable and chipotle mayonnaise

Proper fish and chips \$12.79
beer battered haddock and chips with lemon dill tartar sauce

Seafood crepes \$13.89
shrimp, scallop, mussels and salmon in a lemon scallion cream with roasted bell peppers and
sugar snap peas over house-made crepes

Pecan crusted chicken breast \$16.99
with autumn harvest wheat berry salad and pomegranate cider reduction

Brown sugar rubbed pork tenderloin \$15.99
with a medley of roasted seasonal vegetables and fruits, baby spinach tossed
with maple Dijon vinaigrette on crisp phyllo

Dessert

Cranberry apple flan \$5.49
with chantilly cream

White chocolate and Bailey's creme brulee \$5.49
with almond chocolate biscuit

Chocolate peanut butter mini mousse cake \$5.49

Cheesecake \$5.99
pumpkin cheesecake with sauteed pears and house caramel sauce

Seasonal pie \$4.29
ask your server for the daily feature.... à la mode add \$1.39