

# PICNICS AT THE BISTRO

Alberto Cortez, Executive Chef

## FLOWER POTS & SPREADS

*Chef's made-from-scratch delights served in the most adorable little flower pot cups!*

### SMOKED SALMON RILLETES

salmon belly, smoked salmon, crème fraiche, labneh, shallots

### WHIPPED RICOTTA

with peas & mint

### OLIVE TAPENADE

mixed olives, anchovy, garlic, capers, basil

### WHIPPED GOAT CHEESE

red pepper flakes, black pepper, garlic

### MUHUMARA

walnuts, honey, piquillo peppers

### HUMMUS

traditional chickpea spread

### PIMENTO CHEESE

sharp cheddar, pimentos, jalapeno, spices

## SALADS

### CLASSIC POTATO SALAD

### ITALIAN PASTA SALAD

onion, pepper, parmesan cheese, Italian dressing

### SUMMER GREENS

cucumber, tomato, green goddess dressing

### CHILLED THAI NOODLE SALAD

mushrooms, red peppers, bean sprouts, mango pico de gallo, herbs, spicy peanut dressing



## LIGHT LUNCH FOR TWO

2 DRINKS

1 "FLOWER POT" OF DIPS / SPREADS

1 SALAD

1 SANDWICH / WRAP

1 DESSERT



## FULL LUNCH FOR TWO

2 DRINKS

2 "FLOWER POT" OF DIPS / SPREADS

1 SALAD

2 SANDWICHES / WRAPS

2 DESSERTS

## SANDWICHES & WRAPS

*served with house chips*

### HOUSE ROAST BEEF

bibb lettuce, tomato, red onion, spicy horseradish mayo, rye toast

### HOUSE ROASTED TURKEY BREAST

bibb lettuce, tomato, red onion, american cheese, avocado mayo

### GRILLED CHICKEN CAESAR WRAP

gem crispy lettuce, parmesan cheese, croutons, creamy caesar dressing

### BLT & A

classic BLT, add avocado!

### FALAFEL WRAP

hummus, tahini, pickled vegetables, lettuce, tomato

## DESSERT

FRESH BAKED COOKIES

CHEF'S WHIM MINI CUPCAKES

FRESH BERRIES & YOGURT

## DRINKS

house-made, non-alcoholic mixtures that are sure to keep you feeling refreshed!

BLUEBERRY MINT LEMONADE

STRAWBERRY BASIL LEMONADE

HIBISCUS ICED TEA

BOTTLED PELLEGRINO SPARKING WATER

BOTTLED AQUA PANNA STILL WATER

LIGHT LUNCH FOR TWO: \$95 / FULL LUNCH FOR TWO \$125 / call 617.723-7575 for information or to reserve.