

Lunch

Starters

BBQ Pork Shanks 12 <i>apple wood smoked bacon creamy slaw, upland cress</i>	Crispy Calamari 13 <i>cherry peppers, scallions, sweet chili aioli pomodoro</i>
Daily Tapas Plate 15 <i>an assortment of appetizers</i>	Bistro Wings 10 <i>hoisin honey barbecue sauce, peppercorn aioli</i>
MaineMussels 12 <i>chorizo, garlic, white wine, lemon grape tomatoes, crostini</i>	Chicken Quesadilla 11 <i>adobo braised chicken, cheddar jack cheese pico de gallo, sour cream</i>

Soup / Salad & Sandwiches

(All Sandwiches served with choice of Salad or French Fries)

Roasted Beet Salad ♦ 12 <i>roasted beets, Vermont goat cheese upland cress, balsamic reduction</i>	Bistro Salad ♦ 8 <i>mixed greens, red onions, carrots, dried cranberries, goat cheese, cider vinaigrette</i>
Caesar Salad 8 <i>romaine hearts, shaved parmesan, garlic croutons</i>	Soup Du Jour 4/8 <i>our daily creation</i>
Seafood & Corn Chowder 8 <i>smoked bacon, roasted corn chive oil</i>	Traditional Cobb Salad ♦ 13 <i>chicken, corn, blue cheese, tomato, bacon, egg avocado, green goddess dressing</i>
Grilled Chicken Panini 13 <i>portobello mushrooms, fresh mozzarella, pesto</i>	Applewood Smoked Bacon BLT 10 <i>toasted sourdough bread, cheddar cheese</i>
Bistro Burger 13 <i>black angus beef, cheddar cheese add bacon or sweet potato fries +1.00</i>	Classic Turkey Club 11 <i>house roasted turkey breast, bacon, tomatoes lettuce, aged cheddar, mayo</i>
Seared Ahi Tuna 14 <i>creamy slaw, avocado, julienne cucumber chipotle lime aioli</i>	Fish Tacos 12 <i>cheddar jack cheese, slaw, avocado, pico de gallo cilantro lime aioli</i>
House Made Reuben Sandwich 13 <i>corned beef, swiss cheese, slaw, Russian dressing</i>	Short Rib Grilled Cheese 12 <i>braised beef short rib, sourdough, cheddar</i>

Entrees

Marinated Steak Tips ♦ 15 <i>garlic mashed potatoes, broccoli rabe chianti reduction sauce</i>	BBQ Pork 14 <i>smoked & braised, green beans, onion string, cheddar mashed potatoes, salsa roja</i>
Cider Glazed Salmon ♦ 14 <i>butternut squash puree, rainbow chard apple cider & whole grain mustard glaze</i>	Stuffed Portobello ♦ 12 <i>portobello mushrooms, zucchini, spinach, roasted tomatoes, fresh mozzarella, basil</i>
Blackened Chicken Pasta 13 <i>penne pasta, baby spinach, portobello mushrooms, scallions, roasted garlic cream</i>	Beer Battered Fish & Chips 13 <i>fried haddock, fries, slaw, house made tartar sauce</i>

*Executive Chef: Garry Payne
Sous Chef: Edwin Guevara*

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Function menus and information available at the front desk

Anniversaries, Birthdays, Graduations, Retirements, Bridal & Baby Showers,
Rehearsal Dinners, Communion, Confirmations, Holiday Parties

Lunch • Dinner • Sunday Brunch • Private Events • Martini Bar

18% service charge will be added to parties of 8 and more

*Consumer advisory warning for raw foods – In compliance with the department of public health, we advise that eating raw or uncooked meat, or seafood may pose a risk to your health.

