

Garden BISTRO



OGLEBAY GARDEN BISTRO

Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and Local Purveyors, where possible.



SOUP & SALAD

Zucchini & Tomato Soup GF \$8

Crème Fraîche, Avocado & Crab Relish

Blueberry & Spinach Salad GF \$10

Baby Spinach, Broccoli Sprouts, Avocado, Sunflower Seeds, Feta, Creamy Poppy Seed Dressing

Peach & Prosciutto Salad GF \$12

Arugula, Heirloom Tomato, Mozzarella, Aged Balsamic

Bistro Cobb Salad GF \$12

Garden Greens, Hard Boiled Egg, Tomato, Bacon, Aged Cheddar, Roasted Corn, Peppercorn Ranch Dressing

Add to any Salad:

Gerber Farms Amish Chicken Breast \$6 | Sirloin Steak \$8 | Salmon Filet \$7



SHAREABLES

Bruschetta \$14

Whole Grain Baguette, Crab & Avocado, Prosciutto & Melon, Hummus & Roasted Vegetable

Street Corn Avocado Toast \$8

Whole Grain Toast, Charred Corn, Avocado, Feta, Cilantro, Smoked Paprika, Lime

Tapas GF without bread \$14

Hummus, Olives, Artisan Cheese, Charcuterie, Grilled Flatbread

Cheese Fondue Dip \$12

Blended Cheese, Seasoned Bread Stick, Seasonal Fruit

Bistro Crab Cakes \$16

Arugula Salad, Remoulade

Chef's Flatbread \$Priced Daily

Chef's Featured Ingredients



SANDWICHES

BLT \$12

Fried Heirloom Tomato, Bistro Bacon, Arugula, Garlic Aioli, Herbed Focaccia

Bistro Grilled Cheese \$10

Fontina Cheese, Caramelized Onion, Bistro Bacon

Bistro Burger \$14

Caramelized Sweet Onion, Tomato Jam, Blue Cheese, Garden Greens

Grilled Eggplant \$11

Baguette, Eggplant, Peperonata, Mozzarella, Basil



BIG PLATES

Seared Salmon GF \$19

Eggplant, Heirloom Tomato, Squash

Prime Sirloin Filet GF \$22

Bistro Hash, Steak Butter

Shrimp Medici \$20

Capellini, Basil, Roasted Garlic, Blistered Tomato, Olive Oil, Shredded Asiago



**Dessert selection presented by your server.*

