



General Information

Cuisine: Seasonally Inspired American Bistro

Restaurant Description:

The local's favorite place to enjoy good food, good wine and great company

Restaurant Hours:

Daily from 11:30 am; Sat & Sun from 10:00 am



Features:

- Seasonal Menu
- Heated Patio Dining
- Full Menu available at Bar
- Happy Hour Specials
- Children's Menu
- Weekend Brunch
- Private Parties
- Rehearsal Dinners
- Off-Site Catering a specialty

Alcohol: Full Bar & Extensive wine list

Weekend Brunch Selections

...just to name a few...available 10:00 am - 3:00 pm

- fumé Omelette** Caggiano Andouille sausage, onion, garlic, jalapeño, pepper jack cheese, chili-scallion spiked Asiago 13.50
- Huevos Rancheros** black beans with jalapeño jack, tomatillo salsa, pico de gallo, guacamole, Mexican rice, 2 eggs over easy 14.00
- Eggs Benedict** poached eggs, toasted bakery croissant, Caggiano Canadian style bacon, creamy hollandaise 14.50
- Cobb Omelette** grilled chicken, tomatoes, avocado, bacon, scallions, white cheddar 14.50
- Texas Bread French Toast** maple syrup & whipped butter 12.00
add applewood smoked bacon for 2.75
- Sunshine Scramble** 3 egg scramble with cheddar, bacon, tomatoes, avocado, sour cream, fresh basil..... 11.00
- Knife & Fork Breakfast Burrito** scrambled eggs, black beans, jalapeño jack, ranchero sauce, guacamole, Mexican rice..... 13.00



Something to Share

fumé Cheese Plate

Holey Cow cow's milk, semi-soft, smooth & creamy, Paso Robles, California

P'Tit Basque sheep's milk, smooth-firm, mild, nutty & fruity, Pyrenees Mountains, France

Shaft's Bleu Vein cow's milk, rich, bold blue flavor, California

served with Marshall Farms honey, Marcona almonds & artisan bread..... 14.00

Marinated Olives wood oven warmed Kalamata, Picholine & Nicoise, garlic-fresh thyme-citrus zest marinade..... 7.00

ACME Bakery Sourdough Batard sweet cream & caramelized onion-thyme butter 5.00

Appetizers

Grilled Bacon Wrapped Shrimp Cocktail

six large grilled bacon wrapped shrimp, smoky tomato cocktail sauce, garnished with house made guacamole and cumin tortilla chips 14.00

Flash-Fried Calamari polenta & cornmeal crust, cilantro, spicy chipotle aioli, fresh lime 12.00

Macaroni & Cheese sharp cheddar & American cheese, Parmesan & bread crumb gratin..... 9.00
add ham or bacon 2.50 (gluten free version available!)

House Made Onion Rings beer battered & panko crusted, spicy chipotle BBQ sauce. "Best in the Valley!" 8.00

Wood Oven Roasted Artichoke arugula, lemon olive oil, tarragon aioli, herb butter 11.00

Wasabi Infused Ahi Tuna panko crusted, flash fried rare, mâche & watercress salad, sriracha puree garnish, chili apricot dipping sauce 14.00

Fanny Bay Oysters (5 oysters per order)
On the Half Shell tangerine mignonette..... 15.00
Rockefeller spinach, roasted garlic aioli, Asiago and crisp pancetta 15.00

Soup & Salads

Seasonal Soup..... 5.50/ 7.50

Apple and Cherry Salad mixed greens, butter leaf lettuce, Pink Lady apples, Pinot Noir poached cherries, candied walnuts, braised fennel, apple-sage vinaigrette, Brie toast garnish 12.00

Classic Caesar Salad focaccia croutons, fried capers & Parmesan (vegetarian dressing available) 11.00

fumé Garden Salad mixed greens, cucumbers, green beans, cherry tomatoes, citrus shallot vinaigrette or bleu cheese dressing..... 10.00

Pear Salad mixed greens, endive, candied pecans, pear vinaigrette, bleu cheese 11.00

Iceberg Wedge arugula, fried capers, applewood smoked bacon, cherry tomatoes, 1000 island or bleu cheese dressing..... 11.00

From Our Wood Burning Pizza Oven

Sweet Onion Flatbread Gorgonzola, roasted garlic mascarpone..... 10.00

Margherita Pizza house made marinara sauce, mozzarella, Parmesan, fresh basil..... 16.00
add Molinari pepperoni
or Caggiano Italian sausage 3.50

Lamb Sausage Pizza rosemary béchamel, mozzarella, red potatoes, caramelized onions, oven dried Roma tomatoes, Caggiano lamb sausage 17.00

Entrées

- Cajun Spiced Rock Shrimp Fettuccine**
Andouille sausage, grilled onion, garlic,
jalapeño, red pepper cream sauce,
spicy chili-scallion-Asiago cheese.....25.00
- Penne & Wood Oven Smoked Chicken**
portobello and crimini mushrooms, savoy spinach,
thyme-olive oil braised shallots, sun-dried tomato
cream sauce, Parmesan.....22.00
- Skuna Bay Salmon Fillet** Vancouver farm
raised salmon, panko crusted, pan sautéed, roasted
garlic mashed potatoes, grilled asparagus, lemon
tarragon butter sauce26.00
- Mushroom Ravioli** Belwether Farms ricotta,
Laura Chenel goat cheese, Tenbrink farms walnuts,
crimini and portobello mushrooms, sage cream
sauce, white truffle oil, shaved Parmesan.....20.00
- BBQ Baby Back Ribs** chipotle BBQ or honey
molasses BBQ sauce, coleslaw, bistro fries27.00
- Oven Roasted Rosemary Chicken**
rosemary brined one-half chicken, roasted garlic
mashed potatoes, haricot vert beans.....23.00
- Cabernet Braised Short Rib Risotto**
pearl onion and asparagus risotto, Cabernet-porcini
reduction sauce, trio of mushrooms, gremolata,
shaved Parmesan.....27.00
- Grilled fumé Pork Chop** bacon & white
cheddar scalloped potatoes, bacon braised Brussels
sprouts, whole grain mustard sauce25.00
- Grilled 9 oz. Flat Iron Steak**
bistro fries & rosemary aioli.....27.00

Special Lunch Selections

- Grilled Chicken BLT** applewood smoked bacon,
iceberg, Roma tomato, avocado, Swiss cheese,
roasted garlic aioli 13.50
- Pulled Pork Sandwich** slow roasted garlic-scallion
marinated pork roast, chipotle BBQ sauce 13.00
- Grilled ½ Pound fumé**
Ground Chuck Burger & bistro fries..... 11.50
- Laura's "No Chuck" Vegetarian Burger**
& bistro fries 11.00
- Chicken "Chopped" Salad** crisp iceberg &
butter lettuce, Braeburn apples, candied pecans,
dried cherries, slivered celery, blue lake beans, sharp
white cheddar, creamy herb dressing 15.00
- Grilled Flat Iron Steak Cobb Salad** butter
lettuce, arugula, applewood smoked bacon,
heirloom cherry tomatoes, avocado, grilled red
onions, hard boiled egg, bleu cheese,
green goddess dressing..... 16.00
- Grilled Salmon Sandwich** honey molasses
BBQ sauce, spicy slaw, bistro fries 16.00
- Grilled Black Angus Steak Sandwich**
thinly sliced, blue cheese, caramelized onions,
bacon, French roll 17.00
- Willy Bird Ranch**
Smoked Turkey Sandwich sharp white
cheddar, avocado-grilled red onion spread, arugula,
tomato, dijonnaise 14.50