

BISTRO

T W O E I G H T E E N

Starters

Pommes Frites 6**

House Made French Fries with Aioli

Fritto Misto 12

Shrimp, Redfish, Snapper and Calamari with Remoulade

House Cured Pork Belly 12**

McEwen's Grits, Gastrique, Farm Egg

Charred Spanish Octopus 15**

Chorizo, Romesco, Squid Ink Aioli

Soups and Salads

New Orleans Style File Gumbo 14

Crawfish, Shrimp, Andouille Sausage

Citrus Yam Soup 9**

Spiced Walnuts, Crème Fraiche, Sweet Potato Hay

Bistro Side Salad 10**

Bermuda Onion, Tomato. Balsamico

Bistro Chop Salad 12

Red Wine Vinaigrette, Parmesan Tuile

Bacon Lettuce and Tomato Salad with Frisee 12**

Chive Aioli, Shallot Bacon Vinaigrette

Specialties

Yam and Butternut Squash Rosti 26

Farm Egg, Avocado, Arugula, Chevre, Basil Pesto

Duck Confit 29

Breast Slices, Fingerling Potato, Veal Glace, Haricot Vert

Wild Gulf Shrimp and Vegetable Risotto 28**

Truffled Vegetarian Option Available

Pan Seared Gulf Red Snapper 32**

Fettucine Alfredo, Basil Oil, Oven Roast Tomato

Char Grilled Gulf Amberjack 28**

Butternut Squash, Sweet Potato Hay, White Wine Butter Sauce

Blackened Louisiana Redfish 29

McEwen's Yellow Corn Grits, Fried Okra, Tomato Beurre Blanc

Beef Tenderloin Medallion and Jumbo Gulf Shrimp 36

Potato Gratin, Veal Glace, Wilted Spinach, Oven Roast Tomato

Butter Basted Sea Scallops 29**

Oven Roast Tomato, Wilted Baby Spinach, Baby Red Potato

Beef Tenderloin Tournedos au Poivre 35

Pan Seared Tenderloin Medallions, Potato Gratin, Braised Kale

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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