

BISTRO

T W O E I G H T E E N

Starters

Pommes Frites 8**

House Cut Fries with Aioli

House Cured Pork Belly 14**

McEwen's Yellow Corn Grits, Farm Egg, Gastrique

Fritto Misto 16

Redfish, Shrimp and Calamari with Remoulade

Charred Spanish Octopus 17

Chorizo, Romesco, Squid ink Aioli

½ Dozen Dauphin Island Oysters 18

Cocktail Sauce, Mignonette

Soup and Salad

New Orleans Style File Gumbo 15

Shrimp, Andouille Sausage, Crawfish

Roasted Beet Salad 13**

Parmesan, Arugula, Walnuts, Raspberry Balsamic

Market Salad 14**

Arugula, Chèvre, Bacon, Corn, Potato, Haricots, Tomato

Fried Green Tomato Salad 15

Creamed Corn, Bacon, Cherry Tomato, Frisée

Specialties

Wild Gulf Shrimp and Vegetable Risotto 28**

Vegetarian Option Available

Free Range Chicken Paillards 27

Lemon Butter Caper Sauce, Creamy Risotto

***Duck Confit** 29**

Breast Slices, Fingerling Potato, Veal Glace, Haricot Vert

Bistro Steak Frite 27**

Pommes Frites, Hunters Sauce

Blackened Louisiana Redfish 33

McEwen's Yellow Corn Grits, Fried Okra

Butter Basted Sea Scallops 34**

Oven Roast Tomato, Wilted Baby Spinach

***Tournedos au Poivre 39**

Pan Seared Tenderloin Medallions, Brandy Cream, Potato Gratin, Chard

Pan Seared Carolina Flounder Provencal 32

Fingerling Potato, Haricot Verte, Mignonette,

Char Grilled Porterhouse Cut Duroc Pork Chop 29**

Kale, Sweet Potato, Brandied Honey Crisp Apple

Bistro 218 North 20th Street Birmingham, AL 35203 www.bistro218.com 205-983-7999

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