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| Beverages **San Pelligrino | Evian | Acqua panna** 3.25  Sparkling bottled water from Italy | France  **IceD Tea | Infusions** 2.25  Black, Peach, Mango | Chamomile, Green  **Aqua Fresca (Fruit or veggie Water)** 2.75  Water infused with fruit of the day, usually pineapple or lemon, cucumber, or mint  **Coffee** 2.50  Cup of regular French dark roast  **Chai Iced Latte | Matcha iced latte**  3.50  Assam black tea with milk, honey, and spices | Matcha COOL Stuff **ICE CREAM OF THE MONTH**   3.75  Scoop of all natural, delicious, cool rich ice cream made fresh  **Paleta of the MONTH (Summer)** 2.75  Ice pops (popsicles) made with fresh fruit  **Orange Pineapple Smoothie**   3.25  Orange juice, pineapple chunks, milk starters **Queso Blanco Dip** 5.75  Creamy queso of white cheeses and peppers  **Mexican-style salsa**   5.75  Traditional salsa of tomatoes, peppers, onions, cilantro served with tortilla chips  **Mozzarella sticks**   6.75  Five mozzarella sticks served with marinara sauce SALADS **Bistro Garden Salad**   4.95  Mixed greens with tomatoes, cucumbers, red onion  Served with ranch dressing served with multi-seed crackers  **Bistro Herb Salad**   5.75  Mint, parsley, basil, and other fresh herbs served up in a citrus olive oil vinaigrette with a bit of mixed greens  **Julia Child’s Caesar salad** 7.75  Romaine hearts, eggs, parmesan, Caesar dressing Sides **Bistro Duck french FRIES**   4.75  Fries baked in duck fat served with house fry seasoning  **Baby Bistro Garden Salad**   2.95  Mixed greens with tomatoes, cucumbers, red onion,  and ranch dressing served with multi-seed crackers  **Bistro Cheddar Cheese Biscuit**   1.25  Delicious, light biscuit filled with cheese and brushed with a butter, garlic, and parsley topping  A close up of a flower  Description automatically generatedA close up of a plant  Description automatically generated | |  | |  | | **pepper bistro**  **French-Inspired | World-Infused**  **HELLO, BONJOUR!**  **LUNCH MENU**  (déjeuner menu)    TO PLACE LUNCH ORDER  For Pickup, Delivery, or Dine In  12:00 – 3:00  **901.687.3310**  lebistropepper.com  pepper@lebistropepper.com      **WE LIKED TO KEEP IT FRESH AND AVAILABLE, BEST TO CALL BY 10 AM**  **TO ORDER FOR DINE IN OR TAKEOUT**    **359 Main Street**  **Gallaway TN 38036** | |
| Wraps **Spinach salad**  9  Baby spinach, egg, mushrooms, bacon, and mozzarella with fresh red wine dressing in a flour tortilla  **Roasted Red pepper chicken**  10  Chicken breast with roasted red peppers, tomatoes, herbs, lettuce, green goddess dressing in a green tortilla  **Chicken Finger Wrap**   9  Chicken, lettuce, cheese, tomato dressing, flour tortilla TACOS **Spicy Shrimp Tacos** 9.50  Two spicy seasoned shrimp tacos in a flour tortilla with a spicy cabbage slaw, shrimp and topped with a spicy sriracha aioli with a sprinkling of cilantro  **Asian Beef Tacos** 9.50  Two Asian seasoned beef tacos in a flour tortilla with caramelized kimchi and spicy sriracha aioli topped with red onion, and sesame seeds  **Mega Fish Tacos** 11.50  Two Seasoned cod fillet resting on a bed of lemon aioli, topped with Napa cabbage slaw, and avocado crema in a flour tortilla  **cHICKEN nACHOS Tacos** 10  Two tacos filled with premium chicken breast, pickled jalapenos, tomatoes, cheddar and Cotija cheeses in a olive aioli topped with Doritos and cilantro Wings **Kaleb Chicken Wings**   9.75  Three Full wings with dressing and celery sticks *(buffalo style, lemon pepper)*  **Seasoned Chicken Wings**   9.75  Three highly seasoned and baked full wings sANDWICHES **French Bistro burger**   10  Wine-infused angus beef on a bun with caramelized onions, tomato relish, and Roquefort cheese aioli, fries  **American Classic burger**   9.75  Angus beef with the classic burger trimmings. Choice of cheese slices or pimento cheese spread, fries or chips  **Korean BBQ Chicken** 9.75  Chicken breast topped with coleslaw, bun, with chips  **Sprouty Mega vEGGIE**  9.50  Veggies on honey wheat bread, chive and onion spread sEAFOOD **Lobster Roll** (fridayS) 22.50  Lobster tail chunks in a split top toasted bun with chips  **Crab meat baked potato** (request) 18.50  Large russet potato with fresh crab in a cream sauce  **argentenian shrimp cocktail** 11.50  Nine sauteed shrimps with signature cocktail sauce |  | |  | | CLASSIC QUICHE **Loaded cheeseY spinach**  9  Loads of spinach, Swiss cheese, and spices served with a creamy red wine vinaigrette  **Quiche LOrraine** 10.50  Legendary French quiche with bacon, onion, cream, spices, and gruyere cheese in a flaky, buttery, rustic crust SOUPS **Loaded POTato** 5.75  Traditional loaded potato soup with all the trimmings  **Tomato Basil** 5.75  Traditional tomato soup loaded with fresh basil pIZZA, bISTRO FLATBREAD **chicken**10  Chicken breast, mozzarella, fontina, parmesan, feta atop white pizza sauce  **PEPPERONI**10  Pepperoni slices, mozzarella, parmesan atop red pizza sauce with drizzle of honey butter  **Korean Beef** 10  Korean beef mix, kimchi sauté atop a red pizza sauce mixed with gochujang with a drizzle of sriracha aioli  **ITALIAN SAUSAGE** 10  Spicy Italian sausage crumbles on a red mushroom and garlic pizza sauce with mozzarella and parmesan cheeses and a sprinkle of fresh basil leaves  **Mean green** 10  Arugula, broccoli, and dandelion greens on a whole wheat crust topped with a basil pesto and loaded with mozzarella and topped with whipped goat cheese  **SHRIMP** (FRIDAYS) 10  Argentinian wild-caught red shrimp with sun-dried tomatoes atop a white pizza sauce dessert **ricotta orange or lemon pound cake** 4.75  A warm, moist cake flavored with orange or lemon zest and served with orange or lemon sauce  **Very Vanilla Cheesecake** 7.25  A light, delicate cheesecake unlike any other with a Biscoff cookie bottom served with raspberry couli  **Brandy Sweet Potato Pie** 4.75  A loved tradition of sweet potato filling and flaky crust with a touch of E&J served with Chantilly cream  **Double Vanilla Ice Cream**  5.75  Two large scoops of vanilla ice cream | |

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