

## BEVERAGES

### SAN PELLIGRINO | EVIAN | ACQUA PANNA 3.25

Sparkling bottled water from Italy | France

### ICED TEA | HERBAL INFUSIONS 2.25

Black, Peach, Mango | Chamomile, Green, Raspberry

### AQUA FRESCA (FRUIT OR VEGGIE WATER) 3.75

Water infused with fruit or veggie of the day

### COFFEE 2.85

Cup of regular French dark roast

### CLASSIC COKE | CLASSIC 7-UP 2.25

Glass of soft drink

## COOL STUFF

### ORANGE PINEAPPLE SMOOTHIE 6.25

Orange juice, pineapple chunks, organic milk, turmeric

### FROSTED LEMONADE 6.25

Lemon juice, sugar, vanilla ice cream

### BERRIES & YOGURT CUP 5.75

Fresh strawberries and blueberries over vanilla yogurt with just a touch of cinnamon to jazz it up

## SALADS

### BISTRO GARDEN SALAD 8.95

Mixed greens, tomatoes, cucumbers, bell pepper, red onion, feta cheese, ranch or blue cheese dressing

### BISTRO HERB SALAD 7.95

Mint, parsley, basil, and other fresh herbs served up in a citrus olive oil vinaigrette with a bit of mixed greens

### CLASSIC COBB SALAD 13.50

Lettuce, bacon, tomato, eggs, chicken, parmesan, red wine vinaigrette dressing

## SIDES

### BISTRO DUCK FRENCH FRIES 4.75

Fries baked in duck fat and signature seasoning

### FULLY LOADED BAKED POTATO 8.95

Baked russet with sour cream, green onion, bacon, and cheese

## WRAPS

### SPINACH SALAD 9.50

Spinach, egg, mushrooms, bacon, and mozzarella with fresh red wine dressing in a flour tortilla

### CHICKEN FINGER WRAP 10.00

Chicken, lettuce, cheese, tomato dressing, flour tortilla



# pepper bistro

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 LIKE TO KEEP IT FRESH AND AVAILABLE  
CALL AHEAD IF YOU CAN  
TO ORDER FOR DINE IN OR TAKEOUT

359 Main Street  
Gallaway TN 38036



## TACOS

### VERY SPICY SHRIMP TACOS 9.50

Two spicy seasoned shrimp tacos with a spicy cabbage slaw, a spicy sriracha aioli with a sprinkling of cilantro

### ASIAN BEEF TACOS 10.50

Two Asian seasoned beef tacos in a flour tortilla with caramelized kimchi and spicy sriracha aioli topped with red onion, napa cabbage, and sesame seeds

### CHICKEN NACHOS TACOS 12.50

Two tacos filled with premium chicken breast, pickled jalapenos, tomatoes, cheddar and Cotija cheeses in an olive aioli topped with Doritos and cilantro

## SANDWICHES

### FRENCH BISTRO BURGER 13

Wine-infused angus beef on a bun with caramelized onions, and Roquefort cheese aioli, fries

### AMERICAN CLASSIC BURGER 9.75

Seasoned Angus beef, aioli, lettuce, pickles, tomatoes, cheddar cheese, toasted bun

### SHRIMP PO'BOY 9.75

Seasoned shrimp in BBQ sauce, lettuce, tomato, mayo, pickles in a French baguette

### STACKED FISH 9.75

Two layers of breaded fish fillets on a tartar sauced bun topped with coleslaw served with pickle wedge

### SPROUTY MEGA VEGGIE 9.50

A delicious sandwich of cucumbers, tomatoes, avocado, spinach, and sprouts on multi-grain bread with chive and onion spread

## SEAFOOD FRIDAYS

(RESERVE ON THURSDAYS)

### LOBSTER ROLL 25.50

Lobster tail chunks in a split top toasted bun with signature aioli dressing served with classic potato chips

### CRAB MEAT BAKED POTATO 18.50

Large russet topped with crab imperial sauce

### ARGENTENIAN SHRIMP COCKTAIL 11.50

Nine sauteed shrimps with signature cocktail sauce

### SHRIMP PIZZA 12.50

Argentinian wild-caught red shrimp with sun-dried tomatoes atop a white pizza sauce

## CLASSIC QUICHE

### LOADED CHEESEY SPINACH 9.95

Loads of spinach, Swiss cheese, and spices served with a creamy red wine vinaigrette

## DIP

### SPICY SHRIMP DIP 11.50

A creamy, decadent dip served with tortilla chips

## SOUPS

### LOADED POTATO 5.75

Traditional loaded potato soup with all the trimmings

### TOMATO BASIL 5.75

Traditional tomato soup loaded with fresh basil

## PIZZAS, BISTRO FLATBREAD

### CHICKEN 10.50

Chicken breast, mozzarella, fontina, parmesan, feta atop white garlic pizza sauce

### PEPPERONI 10.50

Pepperoni slices, mozzarella, parmesan atop red pizza sauce with a slight drizzle of honey butter

### MEAN GREEN 10.50

Arugula and broccoli on a whole wheat crust with basil pesto and loaded with mozzarella and topped with whipped goat cheese

### ALL CHEESE 10.50

Loads of four cheeses on a flatbread

## WINGS

### KALEB CHICKEN WINGS 9.95

Three full wings with ranch or blue cheese dressing and celery sticks (*buffalo style, lemon pepper*)

### SEASONED CHICKEN WINGS 9.95

Three highly seasoned baked full wings

## DESSERTS

### NEW YORK STYLE CHEESECAKE 7.25

A rich, dense cheesecake served with berry compote

### DECADENT CHOCOLATE CAKE 6.75

A rich decadent slice of chocolate cake with rich chocolate buttercream layers

### DOUBLE VANILLA ICE CREAM 5.75

DINE IN - Two large scoops of vanilla ice cream