

Bridge Street Bistrot Marketplace Menu



Refrigerated A la Carte and Reheat-Ready Take Home

Sunday September 12 - Monday September 13

INDIVIDUAL ENTREES (OVEN READY)

- ◆ CHICKEN IN PHYLLO STEWED LEEKS, BACON AND GOAT CHEESE MIXED WITH DICED POACHED BONELESS CHICKEN BREAST IN PHYLLO WITH A WHITE WINE TARRAGON CREAM SAUCE \$17
- ◆ BAKED SALMON WITH A LOBSTER AND CRABMEAT STUFFING BAKED STUFFED SALMON FILET WITH A LOBSTER, TOMATO, SAFFRON CREAM SAUCE \$20
- ◆ COQUILLE ST JACQUES ENTRÉE SEA SCALLOPS AND GULF SHRIMP IN A CHAMPAGNE SHALLOT CREAM SAUCE TOPPED WITH HERBED BREAD CRUMBS AND ROUNDED WITH DUCHESS POTATO \$20
- ◆ BEEF CONFIT BUNDLE SHREDDED HOUSE SALT CURED BEEF CONFIT WITH SUNDRIED TOMATOES AND BOURSIN CHEESE IN PHYLLO WITH A RED WINE SAUCE \$17
- ◆ VEGETARIAN CREPE STUFFED FRENCH CREPE WITH ASPARAGUS, ROASTED TOMATOES, ARTICHOKE HEART AND AVOCADO BAKED WITH BOURSIN CHEESE \$15

**REHEAT-READY SIDE: SAUTEED VEGETABLES AND POTATO PANCAKE WEDGE ADDED TO ENTRÉE - ADD \$5

EXTRAS AND SIDES (OVEN OR RE-HEAT READY)

- ◆ SAUTEED VEGETABLES (CARROTS AND GREEN BEANS LIGHTLY CHAR CARAMELIZED AND SEASONED WITH SALT, PEPPER, LAVENDER AND OLIVE OIL) (SERVES 2) \$10
- ◆ ROASTED NEW POTATOES ROASTED IN DUCK FAT WITH GARLIC AND FRESH HERBS (SERVES 2) \$10
- ◆ FIELD GREEN WITH GOAT CHEESE SALAD - MIXED GREENS TOPPED WITH CRUMBLD GOAT CHEESE AND CHERRY TOMATOES WITH AN HERB DE PROVENCE VINAIGRETTE DRESSING ON THE SIDE \$8

SPECIAL DESSERT

- ◆ "FONDUE" FOR TWO 4 OZ JAR OF GRAND MARNIER CHOCOLATE SAUCE WITH FRESH FRUIT AND ALMOND GAUFRETTE COOKIES \$15

Bridge Street Bistrot - Marketplace

Available For Pre-Scheduled Curbside Pick Up Only, Sunday and Monday

To Place an Order, E-mail Us By 3 PM on Pick Up Day At:

BridgeStreetBistrot@Comcast.net

**In Addition to Your Order, Please Include your Name and a Return Call Phone Number
So we can Confirm Your Order, Set Pick Up Time and Process Credit Card or Venmo Payment**