

Appetizers

The Dipper

Crusty French bread with dipping oil with our Bistro spices* and a splash of balsamic vinegar \$3.95

Hummus

This tasty Mideastern favorite is a seasoned chickpea spread made with roasted red pepper and served with pita chips and sprinkles of feta cheese on top \$5.95

Toasted Ravioli

From "The Hill" in St. Louis these beef raviolis are served with our seasoned tomato sauce for dipping. Six for \$3.95. Large plate of twelve \$6.95.

Tasting Plate

Sausage, cheese, choice of whole olives (Greek or green) or tapenade, fruit and bread. Original \$6.95 Grande (for two) \$8.95

Tapenade Medley

A tapenade is a chopped topping made with olive oil and spices and one or two main ingredients. We love these produced by *The Bread Dip Company* and have used them since we opened in January of 2000.

Three tapenades* with bread/crackers/crustini \$6.25

Your Tapenade Choices

Greek Olive Feta/Peppercorn
Artichoke/Caper Sundried Tomato

*Like our dipping spices and/or tapenades? We have them for sale in our retail shop.

Soups

We make our soups from scratch.
Check our daily board for soups of the day.

Soup Cup \$3.25 **Bowl** \$4.95

Served with bread or crustini.

Soup and Salad

Cup of soup with Bistro salad served with our bistro vinaigrette, bread or crustini. \$7.95 with Bowl +\$1.50

Some of our favorites...

Southwestern Chicken is one of our signature soups. It is made with chicken broth, artichoke hearts, tomato and diced chicken breast pieces. It is tangy rather than hot and spicy.

Roasted Potato Another favorite. We cut the potatoes in wedges and roast them with the skin on – keeping nutrients and FLAVOR! With some added cream and seasoning it is rich and filling.

Tomato Basil Nothing beats the summer garden and we use our tomatoes and the basil growing just outside our Bistro door to make a delightful tomato soup.

Jane's Soup We don't know the original Jane but she was a friend of a friend of a friend. Anyway her legacy to us via the friend path is this tasty beef vegetable soup.

Caldo Verde This is our take on the traditional "green broth" Portuguese soup. We use spinach or kale, cabbage, potatoes. It can be vegan or sometimes we add sausage.

More wonderful bread please

extra serving \$1.00

Love our bread? You can take a loaf home to finish baking it. About 10 minutes at 350°. Perfect for your home entertaining. \$2.25. Just ask.

Salads

Bistro Salad \$6.95 (\$4.95 half)

Organic baby greens, seasonal fruit/vegetable garnishes with our bistro vinaigrette*, bread

Bistro d'Vine dressing* – we make our dressing from olive oil and vinegar, spices and some balsamic vinegar.

Other dressings are available: i.e., Ranch, Blue Cheese, Poppysed

*Like our *Bistro d'Vine* dressing? We'll give you our recipe. Just ask.

Sandwich Corner

Pesto Chicken Breast

Slices of oven roasted chicken breast with greens and pesto sauce topping on a roll or bread. \$5.95

Stacked BLT on Seven Grain Toast

Seasonal favorite. High stack of fresh slices of tomato with bacon and mayo and greens. Toasted. \$6.75

Bistro Beef served on French Bread au jus

Generous slices of beef piled on an open French Bread roll with the delicious juice from the beef for dipping. \$7.95

Pork Loin Sandwich

Slices of roasted pork loin piled on roll and topped with caramelized carrots and onions. \$6.95

Hummus Veggie Sandwich

Garden fresh veggies (cucumbers, carrots, tomatoes) served on seven grain bread spread with hummus and topped with organic baby greens. \$6.95

Entrées

All entrees are served with our Bistro salad: organic baby greens, garnished with fresh fruit and seasonal veggies, olives, our *Bistro d'Vine* dressing and slices of freshly baked French bread

Pork Tenderloin

We rub the pork loin with spices and roast it. Slices are served topped with caramelized carrots and onions. \$9.95

Chicken Breast

Our chicken breast is rubbed with special spices and roasted. It is sliced and served with a dash of extra spices. \$7.95

Quiche – choices change daily

This is our take on the classic French dish of eggs, cream, cheese with added savory foods that is baked and served warm. Our version is "crustless" – French bread crumbs are dusted on the pie pan bottom. We delight in the myriad of savory filling combinations we make. \$7.95

Favorites include: Spinach & Bacon, Sun Dried Tomato, Garden Tomato, Cauliflower, Greek Olive, Italian Sausage, Feta and Dill, Salmon and Greek Olive, Triple Cheese. What's yours?

You can order a Quiche to take home! Just ask.

Tilapia

We serve this delicate white fish in several ways. \$9.95

Southwestern – with a rubbed topping of tortilla crumbs and pieces of red pepper and spices.

Mango – the crumb topping includes pieces of mango, papaya, pepper, coconut and spices.

Citrus Peppercorn – only lemon and peppers and other spices.

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