

Le Grand Cru

Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served.

Relax, wine a little, and enjoy!

"Signature Starters"

WHITE WINE CHEESE PLATE – SERVES 2... \$ 20

Seasonal Bread, Assorted Nuts, Fresh Fruit, House Made Chutney

RED WINE CHEESE PLATE – SERVES 2... \$ 20

Seasonal Bread, Assorted Nuts, Fresh Fruit, House Made Chutney

SALUMI – CHARCUTERIE & ARTISANAL CHEESE PLATTER – SERVES 2... \$ 22

Seasonal Bread, Assorted Nuts, Fresh Fruit, House Made Chutneys

LE GRAND CRU PLATTER – SERVES 3-4... \$ 32

Charcuterie, Artisanal Cheeses, Seasonal Bread, Assorted Nuts, Fresh Fruit, House Made Chutneys

SEAFOOD CHOWDER \$6/\$8

Atlantic Salmon, Shellfish, Bacon, Fresh Dill

"SALADS"

MIXED WINTER GREENS \$10

Marinated Tomato, Cucumber, Baby Sweet Peppers, Shaved Carrot & White Balsamic Vinaigrette

CAESAR SALAD \$12

Brioche, Sun-Dried Tomato, Olive Tapenade, Aged Parmesan

SPINACH SALAD \$12

Roasted Apples, Goat Cheese, Pickled Shallots, Bacon Dressing

****Gluten free**

Pairs with Custom Label White

"ADDITIONS"

4oz Grilled Chicken Breast \$5

Sautéed Prawns \$7

"SIDE OFFERINGS"

Caesar Salad - \$5

Seasonal Fruit - \$4

Sweet Potato Mash - \$4

Winter Greens Salad - \$5

Caramelized Brussel Sprouts - \$4

"Signature Tapas"

SEASONAL PANINI \$12

Smoked Gouda, Cheddar, Havarti, Mini Peppadews with Garlic Aioli
Pairs with Custom Label Red

GRILLED NAAN \$14

Fig and onion marmalade, goat cheese, prosciutto, arugula, aged balsamic
Pairs with Merlot

LETTUCE WRAPS \$13

Curry Chicken Salad, Cashews, Cranberries, Fresh Carrots, White Soy Vinaigrette
**Gluten free
Pairs with La Belle Vie White

SWEET POTATO CROQUETTES \$14

Chorizo, Goat Cheese, Sweet Pepper Ragu, Micro Cilantro
Pairs with Merlot

ROASTED ZUCCHINI \$14

Italian Sausage, Cilantro-Cumin Marinara, House Made Mozzarella
**Gluten Free
Pairs with Custom Label Red

STUFFED PEPPERS \$14

Ratatouille, House Made Mozzarella, Roasted Garlic Cream, Balsamic Reduction
Pairs with Heritage

WARM GOAT CHEESE EN CROUTE \$14

Pumpkin Seeds, Cranberries, Stone Fruit Chutney, Toasted Baguette
Pairs with Heritage

****PAN SEARED SHRIMP & CRAB CAKES \$16**

Corn Relish, Chipotle Aioli, Peppadews, Sprouts
**Potomac Point Signature Dish
Pairs with La Belle Vie White

PAN SEARED SALMON \$16

Caramelized Brussel Sprouts and Meyer Lemon Beurre Blanc
**Gluten Free
Pairs with Cabernet Franc

ROASTED PORK LOIN \$18

Whipped Sweet Potatoes, Bourbon Sage Cream, Honeycrisp Apple Chutney
**Gluten Free
Pairs with Merlot

