

217 BISTRO LUNCH

SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup 6** **Crabcakes* 14**
Toasted white corn sticks. Lump crab, tartar, southern chow chow.
- Warm Bistro Potato Soup 5** **Oysters On The Half Shell* Mkt 9F**
With applewood smoked bacon. Tasting of oyster varieties with cucumber-wasabi mignonette, cocktail sauce, horseradish.
- She Crab Soup 7** **Tapas Plate 12**
Lump crab, sherry and crab roe. Butter-Bean hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.
- Shrimp-N-Grits 14** **Artisan Cheese Board 16**
Pan-seared shrimp, applewood smoked bacon, tomatoes, mushrooms, green onions, ADLUH cheese grits, lemon tabasco butter. Selection of artisan cheeses served with homemade grilled bread.
- Crab Nachos 15 9F**
Fresh avocado, pico de gallo, cilantro.

SALADS

Served with crackers.

- The Wedge Salad 9F 14**
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.
- Hawaiian Salad 15**
Coconut shrimp, chopped romaine, apples, oranges, hearts of palm, roasted pineapple, cucumber, carrot, macadamia nuts, a macadamia nut dressing, sesame seed furikake garnish.
- Lump Crab Salad 15**
Field greens, fried green tomatoes, red bell peppers, apples, bleu cheese crumbles, pecan pieces, citrus vinaigrette.
- Honey-Lime Chicken Salad 9F 11**
Organic baby field greens, toasted white corn chips, ribbon-sliced grilled chicken, honey-lime vinaigrette and peanut sauce.
- Fried Oyster Salad 14**
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes and herb vinaigrette.
- Crunchy Thai Shrimp Salad 14**
Mint, fresh cilantro, romaine, roasted peanuts, bean sprouts, fried wontons, red coconut curry, peanut sauce, ginger vinaigrette.
- Seared Scallop Salad with Roasted Goat Cheese* 9F 15**
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne-herb vinaigrette, balsamic reduction.
- Pecan-Encrusted Trigger Fish Salad 14**
Spinach, strawberries, blueberries, candied pecans, poppy seed dressing, Stella bleu cheese crumbles.
- Kirby's Chicken Salad 9F 12**
Chicken breast, pecans, golden raisins & a fresh baked croissant on the side

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. the immediate consumer or purchaser must be 18 years of age or older and notified in advance*

VISIT OUR SISTER RESTAURANT RUSTIC TABLE



ENTRÉES

- Bistro Burger* 14**
Fresh ground *Certified Angus Beef** burger, applewood smoked bacon, aged cheddar, lettuce, tomato, homemade mayo, pickle, slaw and Bistro fries, fresh baked roll.
- Philly Cheesesteak* 14**
Shaved *Certified Angus Beef** ribeye, Vidalia onion, mayo, crimini mushroom, melted provolone, Bistro fries, field green salad.
- Bangkok Chicken 14**
Tempura chicken with five-pepper jelly, mustard, soy, roasted cashews, jasmine rice, broccolini.
- Pepper Steak* 15**
Filet mignon, poblanos, red & green bell pepper, jasmine rice, ginger soy dressing.
- Grilled B.L.T. 12**
Grilled wheatberry bread, applewood smoked bacon, mayo, tomato, lettuce, 217 organic salad and a cup of potato soup.
- Bistro Club 13**
Turkey, ham, provolone, applewood smoked bacon, lettuce, tomato, aioli on Texas toast and bistro fries
- Cashew Chicken & Shrimp 15**
Peppers, celery, jasmine rice, cashews, garlic soy sauce.
- Bistro Gyro 13**
Fresh ground lamb, cucumber, feta, Greek salad, paprika-roasted Yukon Golds, Tzatziki sauce.
- Fish Tacos* 13**
Cilantro-encrusted Fresh Catch in a grilled flour tortilla, remoulade sauce, rustic avocado salad, white corn chips, salsa cruda.
- Reuben 217 14**
Pulled, slow-cooked, beer-braised corned beef, sauerkraut, Russian dressing, melted Swiss, rye bread, petite Caesar salad, Bistro fries.
- Pan Sautéed Lunch Grouper* 15**
Fried spinach, lobster sauce and Bistro chips.
- Vegetable Quesadilla 12**
Grilled Portobello, diced tomato, sautéed spinach, pico de gallo, brie, provolone, feta, rustic avocado salad, tortilla chips. Add Chicken or Shrimp for 4.
- Soup, Salad, Sandwich 13**
Grilled cheese of smoked gouda, apples and bacon jam on homemade bread, 217 organic salad, cup of tomato, crab & jalapeño soup.

EXTRAS

- Fried Okra w/Jalapeño Rémoûlade**
Fried Green Tomatoes • Mac-n-Cheese
Fresh Baked Bread Basket w/Pimento Cheese

Co-Owner Chef Adam Kirby**
Co-Owner Anne Hardee
Sous Chef Elvis Xhani



9F
Gluten Friendly
Please notify your server in advance if you have certain allergies, so that we may take extra care in preparation