

the yellow carrot bistro



STARTERS & SNACKS

CRAB & CORN COWDER with a grilled cheese.....	9.
CARAMELIZED TOMATO BASIL BISQUE garlic toast.....	5.
WILD WINGS wild wing sauce, asian caramel sauce, granch.....	15.
BROnuts savory donuts, brown butter, powdered parmesan, roasted garlic fondue.....	7.
SMOKEY SALMON CIGARS goat cheese, spinach, honey sriracha.....	13.
DELTA DISCO FRIES bacon dust, chipotle cheddar sauce.....	8.
LOADED BISTRO CHIPS house chips, bacon, jalapeños, ranch cheddar sauce.....	9.

SPECIAL SALADS

SPINACH & BERRIES goat cheese, berries, nuts, roasted strawberry vinaigrette.....	7.
SMOKED SALMON & SPINACH bacon, cucumber, blue cheese, basil poppy vinaigrette.....	9.
WARM PURPLE KALE & BRUSSELS lemon, basil, caramel pumpkin seeds.....	13.
CHUBBY CAESAR bacon, celery, poached egg, oregano vinaigrette.....	9.
HERB ROASTED BEETS avocado, goat cheese, horse radish & green onion salsa.....	7.

SANDWICHES & BURGERS

THE HUGE CUBAN pork belly & turkey breast + bacon + mustard + pickles + basil mayo.....	10.
PULLED PORK barbecue pork + sweet & spicy slaw +	8.
CLUB COLORADO lemon chicken + bacon + gorgonzola + cucumber + avocado + basil mayo.....	11.
<i>3/4# house ground sirloin & pork patty served on garlic brioche with rosemary garlic butter parmesan fries</i>	
IOWA FRIED PORK TENDERLOIN SANDWICH breaded & fried, mayo, mustard, pickles.....	15.
SLOPPY STEAK BURGER buttered mushrooms, wing sauce, sharp cheddar, jalapeños, candied bacon, lettuce, tomato.....	21.
THE HOWIE BURGER horse radish cheddar sauce, pickle, red onion, yellow cheese.....	17.
BACON & EGG & CHEESE BURGER	19.
1/2# BISTRO BURGER lettuce, tomato, sharp cheddar.....	10.

LITTLE DISH

SHEPHERD'S PIE house ground beef, carrots, celery, sweet peas, roasted garlic demi glaze.....	13.
ROASTED CAULIFLOWER CROWN panang coconut curry, wilted spinach.....	19.
FISH & CHIPS panko fried Alaskan cod + dill caper lemon sauce.....	15.
BISTRO MAC	11.
SHRIMP & GRITS red peppers, cremini mushrooms, shrimp, andouille, cheddar grits.....]	23.

BIG DISH

BUTTERMILK ROSEMARY CHICKEN red bird farms fried chicken quarters, buttermilk rosemary glaze, cheddar mashers.....	23.
SHAKSHUKA spinach, cilantro, yellow & red peppers, fennel, goat cheese, poached egg.....	11.
MORRACAN CHICKEN & SHRIMP STEAKS cardamom & saffron spiced chicken & shrimp...,... panang curry roasted cauliflower	29.
COLORADO BISON SHORT RIBS fennel & chipotle braised, cheddar polenta.....	27.
NEW BISTRO STEAK 8oz black garlic seared beef tenderloin + cheddar mashers + mushroom gravy + parmesan frites.....	30.

\$5 split plate fee