



NIBBLES



(GF) Corn Chips Available Upon Request

add Vegetable Crudités 2

DINNER MENU



white peach sangria 8 GLASS | 39 CARAFE moscato, orange juice, gingerale

splash of crème de peche

FARMHOUSE CHEESE & CHARCUTERIE 24

nuts | honey

fresh & dried fruit chèvre (goat)

kashkaval (sheep)

double cream brie (cow) borgonzola (cow)

> smoked salmon basterma

APPETIZERS

bibi'z soup GF	m/p	
tiny lamb meatballs chuk-chuka sauce GF 🍑	8	
fish taco (2) guacamole, bean salsa, soft flour tortilla, pico de gallo & sour cream 🍏 [add a taco +4]	13	*GF Tortilla +2
steak taco (2) avocado-lime-cilantro, soft flour tortilla (5) [add a taco +4]	12	*GF Tortilla +\$2
steamed mussels sojuk, white wine & cilantro GF 🍼	14	
fried calamari spicy aioli & asian dipping sauce	15	
sesame crusted tuna seared rare, sesame-ginger-soy sauce GF 🌣	18	
grilled shrimp cocktail marinated & grilled, cocktail sauce GF 🍑	18	
shucked oysters ½ dozen, cocktail sauce, champagne mignonette GF 🌣	19	

GRILLED ARTISAN PIES PERSONAL SIZE FLAT BREAD 13 substitute gluten free pie +2

lahm ageen | ground lamb & beef, parsley, onion, sprinkle of chopped cilantro margherita | fresh tomato, basil & mozzarella grilled veggies & five cheese | fontina, mozzarella, provolone, asiago, parmesan grilled garlic shrimp | fontina and asiago ADD +2 **sojuk-roasted garlic** | spicy beef pepperoni, fontina wild mushroom | fontina, shaved parmesan, white truffle oil

SALADS **10** REGULAR

spinach-kale | crisp apples, crushed walnuts, parmesan, champagne vinaigrette GF 🌣

bibi'z chopped | romaine, parsley, mint, tomatoes, cucumbers, onions, toasted pita chips, fresh lemon & olive oil 🔯 fork-n-knife caesar | wedge of romaine, shaved parmesan, croutons 🐠

harvest | pecan-raisin crostini, organic mesclun, candied nuts, berries, champagne vinaigrette, wedge of brie or crumbled blue 🧖

balsamic pear organic mesclun, arugula, blue cheese, onion, cranberries, toasted almond, honey-balsamic dressing GF 🚿



Please announce ALLERGIES of any kind BEFORE ORDERING.

SANDWICHES with FRIES (GF) | exchange BIBI'z SALAD +2

black angus cheddar burger

cheddar, lettuce, tomato, onion, bibi'z steak sauce **15** on brioche (gluten free bun available +2)

lamb sliders (3)

tomato, mozzarella, spicy aioli 14 | [EXTRA SLIDER +4]

BURGER ADD-ONS +2

crumbled blue | gruyere | goat | mozzarella sautéed mushrooms or onions | avocado turkey bacon | basterma fried organic egg | truffle fries

MAIN DISHES

lobster ravioli | lobster-dill cream sauce, shaved parmesan 29

wild mushroom ravioli | butternut squash cream sauce, crushed walnuts, shaved parmesan 21

organic linguine & grilled shrimp | spinach, fresh tomato, capers, spicy pepperoncini, parmesan 30

vegan tunisian cous cous | zucchini, squash, cabbage, chick peas, potato, parsley (med. spice) v ∞ 18

blackened wild scottish salmon | warm quinoa-black bean salad, pico de gallo GF ∞ 32 NEW

pan-seared wild scallops | sautéed wild mushrooms & brussels sprouts over creamy polenta GF 35

roasted wild bronzino | cilantro, garlic & mild peppers, grilled veggies GF ∞ [butterflied | mostly deboned] 34

chicken florentine | layered with creamy spinach, basterma, fontina, shiitake mushroom sauce over mashed potatoes GF 26

grilled chicken kabob | freekeh (smoked green wheat) toasted almonds, garlic dipping cream ∞ 23

braised lamb shank | mushroom risotto, natural pan-jus GF 28 NEW

black angus braised short ribs | almonds & cranberries, mashed potatoes, broccoli GF 29

black angus skirt steak | 10 oz chimichurri, roasted potato wedges, brussels sprouts GF 30

ADD GRILLED SHRIMP +12

Eating Paleo, Keto, or Just Plain Healthy? Ask us to fine-tune your dish

GE = GLUTEN FREE | = HEALTHY EATING, HIGH-QUALITY, NUTRIENT-RICH FOODS

FARMER'S MARKET VEGGIES | GREAT for the TABLE

Our fries are made in a dedicated gluten free fryer since the day we opened.

roasted potato wedges 🕫 🥸 7	grilled vegetables 😝 🥨 🗓 side 18 main	
mashed potatoes GF G	grilled asparagus 🕫 🖣	
bowl of fries of B truffled B	braised brussels sprouts GF 🚿 🗓	
fine cous cous w/sauce 🧆 🖥	baby spinach GF sauteed O or creamed 9	
freekeh smoked green wheat toasted almonds 🍑 🔓	sautéed broccoli 🕫 🍼 🎖	
creamy polenta 🕫 🖥	green beans 🕫 🍼 🖁	



Did you know that we offer CATERING to your business or home for 10 or more guests? We also have private, semi-private & outdoor spaces available for groups of 10 - 150