

## SMALL PLATES

**SEARED TENDERLOIN BEET HUMMUS** *marinated beef tenderloin, beet hummus, feta, zatar, micro-green garnish, served with house-made pita ... 14*

**SMOKED ARTICHOKE DIP** *smoked marinated artichoke with cream cheese, bacon, rosemary focaccia crostinis, panko breading ... 9*

**MUSSELS VANDOUVAN** *roasted garlic, pearl onions, curry cream, cilantro, fresno chili ... 12*

**GNOCCHI** *hand rolled herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11*

**CALAMARI** *fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 11*

**CHICKEN PIADINI** *flatbread, roasted chicken, bell peppers, feta, house made hummus, red chili oil ... 12*

**HUMMUS & PITA** *house made hummus and pita ... 8*

**BRUSCHETTA** *local artisan baguette, creamy goat cheese, balsamic marinated tomatoes, roasted garlic, basil pesto ... 11*  
*add: olive tapenade ... 3 prosciutto ... 4*

**BEEF CARPACCIO** *seared beef carpaccio, horseradish crema, truffle oil, oven dried tomatoes, baby arugula, fried capers ... 8*

**CRAB CAKES** *blue lump crab, preserved lemon aioli, arugula, fennel, chili oil ... 15* *Single Crab Cake ... 8*

**SHRIMP A LA PLANCHA** *skillet-seared prawns, baguette, dry sherry, harissa butter ... 15*

**ANTIPASTO BOARD** *select meats and cheeses, grilled vegetables, focaccia crostinis, Italian olives, candied walnuts, dried berries, whole grain mustard ... 15*

## GREENS & SOUPS

Add to any salad: *Grilled Chicken...4 Crispy Calamari...7*  
*Salmon ...7 Steak ... 7 Shrimp ...7*

**CAESAR** *crisp romaine, parmesan, red pepper puree, caesar dressing, parmesan crisp ... 8*

**PEAR AND AVOCADO** *artisan greens, gorgonzola, pear, avocado, candied pecans, bacon dijon vinaigrette ... 9\**

**GREEK** *artisan greens, feta cheese, red onion, olives, cherry tomato, cucumber, lemon dijon vinaigrette ... 8\**

**ROASTED BEET** *arugula, oranges, goat cheese, toasted almonds, citrus vinaigrette ... 9\**

**GRILLED SALMON** *artisan greens, wood roasted salmon, bacon, dried cranberries, crispy potatoes, walnuts, gorgonzola, feta, cranberry-sage vinaigrette ... 18\**

**COBB** *crisp romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, cucumber, buttermilk dressing ... 13\**

**BILL'S CHICKEN** *artisan greens, crispy chicken, three cheese blend, egg, tomato, avocado, artichoke, honey mustard & balsamic vinaigrette ... 13*

**YA YA'S HOUSE SOUP** *pulled roasted chicken, tomato broth, zucchini, yellow squash, fresh herbs, saffron orzo ... 5*

**CHEF'S SOUP OF THE DAY** *a daily selection using seasonal ingredients ... 5*

**SOUP/SALAD/SANDWHICH COMBO**  
*Choose any two (soup, half salad, half sandwich)*  
**13**

## WOOD-FIRED PIZZAS AND FLATBREADS

**MARGHERITA** *goat cheese, tomato, basil, caramelized onion, olive oil ... 12*

**PEPPERONI** *pepperoni, yaya's mushroom blend, roasted garlic, marinara ... 13*

**SCALLOP & SHRIMP** *garlic cream, roasted garlic, Yaya's cheese blend, diver scallop, shrimp, fried calamari, dill, peppadew, scallion ...19*

**FIVE MEAT** *house made fennel sausage, soppressata, smoked ham, beef tenderloin, bacon, marinara, Yaya's cheese blend ...15*

*~ gluten free pizza dough made from sunflower seed, sweet potato, chia and arrowroot flours ~*

## INCREDIBLE WINE FEATURES

**DOMAINE HUET | VOUVRAY PETILLANT BRUT** *crisp and minerally, with a lovely bouquet of flowers, ripe pear and sweet spices... 65*

**DOMAINE HUET | LE HAUT LIEU VOUVRAY DEMI SEC** *beautiful display of purity and grace, with creamed Jonagold apple, starfruit, white peach and notes of chamomile... 75*

**BARONS DE ROTHSCHILD | LAFITE RESERVE SPECIAILE BORDEAUX** *soft and supple, with blackberry, cedar spice and well integrated tannins... 85*

General Manager: Michael Price      Chef: Breck Hatcher

*We offer a Vegetarian & Gluten Free menu for your convenience.*

## BISTRO SPECIALS

**CAMPO LINDO CHICKEN** *local free range chicken, crispy potatoes, roasted garlic, olives, chilies, caper berries ... 15\**

**BISTRO STEAK** *grilled 8 oz. flat iron steak, truffle parmesan fries, demi glace, sweet mint chimichurri, petit salad ... 22\**

**TROUT ALMONDINE** *rainbow trout, preserved lemon, beurre noisette, cauliflower risotto, haricots verts, toasted almonds ... 17\**

**SCOTTISH SALMON** *roasted sweet potato, brussel sprouts, crisp wild rice and quinoa, romesco 7oz ... 26 5oz ... 22\**

**SEA SCALLOPS** *seared diver scallops, saffron orzo, vegetables, snow crab, lemon butter, orange gastrique ... 20*

**FILET MIGNON** *hand cut beef tenderloin, chianti-gorgonzola demi, Yaya's potato puree, haricots verts ... 8oz ... 38 6oz ... 32*

**SHORT RIB** *horseradish potato puree, heirloom carrot, date jam, zatar, micro-green garnish ... 29\**

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## DELICIOUS PASTAS

**BAKED LASAGNA** *fresh pasta, italian sausage, kielbasa, house ground beef, marinara, mozzarella, basil ricotta ... 18 (13)*

**SHRIMP LINGUINI** *tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic, sweet vermouth-sage sauce ... 20 (16)*

**ANGEL HAIR POMODORO** *angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 14 (10)  
Add chicken ... 3 Add shrimp ... 8*

**PENNE CARBONARA** *chicken, bacon, fresh egg, penne pasta, sweet peas, caramelized onion, black pepper cream ... 16 (12)*

**SAUSAGE HARISSA CAVATAPPI** *house made fennel sausage, harissa cream sauce, tuscan kale, grape tomato, roasted sweet potato... 15 (12)*

**KING CRAB FETTUCCINE** *asparagus, grape tomato, pearl onions, lobster cream sauce, fettuccine pasta, parmigiano reggiano... (34) 23*

*~ all pastas except lasagna available prepared with gluten free pasta ~*

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## BETWEEN THE SLICES

**ITALIAN SANDWICH** *salami, pepperoni, provolone, tomato, arugula, peppadews, harissa aioli ... 12*

**SHAVED TURKEY** *fresh roasted turkey, lettuce, tomato, provolone, bacon, avocado, blue cheese aioli ... 11*

**BEYOND BURGER** *blended vegetable burger, avocado, toasted potato bun ... 13*

**C.B.S.** *grilled chicken breast, thick slab bacon, cheddar, lettuce, tomato, avocado aioli, brioche ... 11*

**BISTRO BURGER** *8oz house ground fresh beef, brioche bun, leaf lettuce, tomato, pickle, onion ... 15*

**BEEF TENDERLOIN** *grilled tenderloin, horseradish cream, tomato jam, mushrooms, fried onions, yaya's cheese blend ... 14*

*~ sandwiches come with your choice of side salad or french fries ~*

### SOUP/SALAD/SANDWHICH COMBO

Choose any two (soup, half salad, half sandwich) 13

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## DESSERTS ...9

**PHYLLO BROWNIE** *house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream*

**CRÈME BRULÉE TRIO\*** *vanilla, chocolate, seasonal berry*

**COBBLER** *seasonal creation, ice cream*

**BREAD PUDDING** *rum-soaked brioche, seasonal berry, vanilla anglaise, vanilla ice cream*

**SMORES BOMBE** *roasted marshmallow, toasted almond, oreo crumb, graham cracker, nutella mousse, chocolate dome*

## ON THE SIDE ...5

**CAULIFLOWER RISOTTO\*** *risotto style, rich and creamy cauliflower with parmesan and fresh herbs*

**BRULÉED POTATOES\*** *Yaya's signature creamy shredded potatoes with three cheese blend and chives*

**YUKON GOLD POTATOES\*** *crispy yukon gold potatoes tossed with butter and herbs*

**ROASTED BRUSSEL SPROUTS\*** *applewood smoked bacon, crispy brussels, hot mustard dressing*

**TRUFFLE PARMESAN FRITES** *crispy parmesan dusted frites, truffle oil, fresh herbs*

*\*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server.*

*Consuming raw or undercooked product can lead to food borne illness.*

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