

APPETIZERS

ROQUEFORT FRITES

A Bistro Favorite.

Hand cut and golden brown with crumbled Roquefort and creamy horseradish sauce 7.50

TOMATO FLATBREAD

With five cheeses, fresh basil and extra virgin olive oil 8.95

CHIPOTLE CHICKEN FLATBREAD

With housemade spicy BBQ sauce, smoked Gouda, corn, black beans, Applewood bacon, green onions, cilantro and garnished with a chipotle ranch drizzle 9.95

CRISPY EGGPLANT & CRAB SALAD

Hand breaded and golden brown, topped with our housemade crab salad and Remoulade 9.95

BRIE FONDUE

Served hot with apples, carrots, broccoli and ciabatta croutons 11.50

SAUTEED BLACK PEPPER SHRIMP

Served with a spicy Creole sauce and toasted bread for dipping 10.95

SOUP & SALAD

SOUP OF THE DAY

Chef's seasonal selection 4.95

FRENCH ONION SOUP

Topped with melted Provolone, Swiss cheese and housemade croutons 6.40

LOBSTER BISQUE

With a touch of sherry crème fraîche 6.95

BON VIE SALAD

Mixed greens, bacon, Roquefort, tomatoes and herb vinaigrette 4.95

THE B.V. WEDGE

A wedge of iceberg lettuce topped with smoked bacon, diced tomatoes, chopped egg, chives and Bleu Cheese vinaigrette 4.95

BISTRO SALAD

Chopped greens, Roma tomatoes and red onions, served with a choice of creamy Parmesan or Honey Dijon on the side. Topped with chopped egg and Parmesan 4.95

ENTRÉE SALADS

BALSAMIC CHICKEN CHOPPED SALAD

With tricolore lettuce, spicy pecans, haricot vert, tomatoes, Roquefort, grapes, crispy wontons and a zesty vinaigrette 11.95

CRISPY SHRIMP SALAD

Tricolore tossed with spinach, carrots, red peppers, cucumbers, and toasted almonds. Topped with Romano crusted shrimp and a citrus herb vinaigrette 13.50

NUT CRUSTED CHICKEN SALAD

Mixed greens, bacon, tomatoes, smoked Gouda, apples and warm honey mustard dressing 12.95

GRILLED SALMON SALAD*

Field greens, tomatoes, onions, avocado, chopped egg, almonds, herb vinaigrette and a honey mustard drizzle 13.50

BON VIE BISTRO

BISTRO BRUNCH

Served Saturday & Sunday until 3:00 pm.

BANANAS FOSTER FRENCH TOAST

Stuffed with toasted pecan cream cheese and topped with a classic Bananas Foster rum sauce, caramel, granola, cinnamon and a vanilla cream drizzle 9.95

EGGS BENEDICT*

Classically served with fresh fruit 10.95

CROQUE MADAME*

Ham and Gruyere cheese with a fried egg with toasted Brioche and Hollandaise 11.95

BERRIES & CREAM CRÊPES

Filled with chocolate hazelnut cream and topped with summer berries, granola and a vanilla cream drizzle 9.95

HAM & GRUYERE CRÊPES

Filled with farm fresh scrambled eggs and topped with creamy Mornay Sauce. Served with Yukon gold potatoes, peppers and onions 11.95

TURKEY & APPLEWOOD BACON CRÊPES

Filled with farm fresh scrambled eggs, Fontina cheese, dill and topped with creamy Mornay sauce. Served with Yukon gold potatoes, peppers and onions 11.95

SPICY CHORIZO SCRAMBLE*

Farm fresh scrambled eggs served on a bed of Yukon Gold Potatoes with peppers, onions and Fontina topped with sour cream, charred tomato relish and cilantro 10.95

STEAK & EGGS*

Grilled to order filet with farm fresh poached eggs, red wine veal sauce and Yukon Gold potatoes, onions and peppers 15.95

BISTRO FAVORITES

QUICHE LORRAINE

With bacon, Swiss and caramelized onion. Served with a Bistro salad 10.25

FISH & CHIPS

Beer battered North Atlantic cod with our housemade frites and tartar sauce 11.95

PARMESAN CRUSTED CHICKEN

Lightly breaded with capers, lemon herb butter, and a roasted garlic sauce. Served with Pasta Florentine 12.95

PASTA & SALAD

Lunch size serving of any of our made-to-order pastas with choice of a Bon Vie, Bistro or Wedge salad 13.50

GRILLED ATLANTIC SALMON

With Basmati rice blend, seasonal vegetables and Creole lemon butter sauce 13.50

CHICKEN CRÊPES

A Bistro Classic.

With cremini mushrooms, spinach, Gruyere and a Mornay sauce 13.95

Add a Bon Vie, Bistro or Wedge salad 3.50

BURGERS & SANDWICHES

BLACK ANGUS CHEESEBURGER*

Grilled to order with your choice of Swiss, Provolone, Cheddar or Bleu cheese served on a toasted Kaiser roll 9.95

B.V. SLIDERS*

Our award winning version of the classic. A quartet of petite burgers with caramelized onions and creamy horseradish 9.95

NUT CRUSTED CHICKEN SLIDERS

With melted American cheese, honey mustard and pickle 10.95
CORDON BLEU STYLE 11.50

TILAPIA WRAP

Sundried tomato wrap filled with Romano crusted tilapia, bistro slaw, Gouda, lettuce, corn, black bean salsa and creamy horseradish 11.95

TURKEY CLUB

With Applewood smoked bacon, avocado, White Cheddar, honey mustard, mayonnaise, lettuce and tomato on toasted Brioche 10.95

BON VIE REUBEN

Corned beef, sauerkraut, Swiss and Thousand Island dressing on toasted marbled rye 11.95

HALF SANDWICH & SOUP

Half turkey club or Bon Vie Reuben with your choice of soup 10.75

All Burgers and Sandwiches are served with our housemade frites.

PASTA

MAC & CHEESE

Grilled chicken in a creamy Mornay sauce topped with toasted bread crumbs 9.95

CHICKEN & CHORIZO MAC & CHEESE

Baked with Campanelle pasta, oven roasted tomatoes, Gruyere, Swiss and our creamy Mornay sauce 11.95

LUMP CRAB MAC & CHEESE

Our classic Mac & Cheese prepared with creamy Boursin, tomatoes and Gruyere. Topped with toasted herb bread crumbs 12.95

PASTA LOUIS

Handmade pasta purses filled with Ricotta and tossed with tomatoes, grilled asparagus, roasted garlic, Shiitake mushrooms and a light Boursin butter sauce 11.95

PASTA PISTOU

Penne tossed with grilled chicken, haricot vert, walnuts, tomatoes and Goat cheese in a creamy pesto sauce 13.25

FETTUCCINE BON VIE

A Bistro Original.

Grilled chicken, roasted tomatoes, smoked bacon, asparagus, garlic, shallots, Bleu cheese tossed in a white wine and brown butter sauce 12.95

Add a Bon Vie, Bistro or Wedge salad 3.50

**May be served raw and/or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. We fry in 100% domestic peanut oil.*