



APPETIZERS

Sweet Chile Calamari & Shrimp
Lightly breaded, cilantro, green onions 11.95

Brie Fondue
Crudités, ciabatta croutons 11.50

Tomato Flatbread
Roasted garlic pesto, five cheeses, basil,
extra virgin olive oil 8.95

Shrimp & Grits
Black pepper shrimp, creamy smoked Gouda
polenta 10.75

Frites Trio
Hand cut, creamy horseradish, sweet chile aioli,
sriracha ketchup 8.50

Roasted Beets & Whipped Feta
Red + gold beets, Marcona almonds, micro
arugula, lemon vinaigrette 8

SOUPS & SALADS

Soup of the Day
Chef's seasonal selection 4.95

French Onion Soup
Provolone, Swiss, housemade croutons 6.50

Lobster Bisque
Sherry crème fraîche 6.95

Soup & Salad
Choice of soup and a Bistro or Wedge Salad
10.75

The B.V. Wedge
Tomatoes, bacon, Roquefort vinaigrette 4.95

Bistro Salad
Chopped greens, tomatoes, red onions,
egg, creamy Parmesan 4.95

Shaved Vegetable Salad
Seasonal vegetables, farro, feta, pepitas,
simple vinaigrette 7.55 | Add chicken +5

Bistro Cobb Salad
Grilled chicken, tomatoes, smoked Gouda,
egg, red onions, avocado, creamy Parmesan
11.55

Crispy Chicken Salad
Nut crusted chicken, mixed greens, smoked
Gouda, grapes, apples, Marcona almonds,
warm honey mustard 13.55

Grilled Salmon Salad*
Field greens, tomatoes, red onions, avocado,
egg, Marcona almonds, herb vinaigrette, honey
mustard 14.25

Bon Vie, meaning "the good life," serving chef-
inspired dishes in a comfortable atmosphere. We
take great pride in creating a dining experience like
no other.

Bon Appetit!

Mark Grant signature

EXECUTIVE CHEF MARK GRANT

*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.

BISTRO FAVORITES



Add a Bistro or Wedge Salad 3.95

Smoked Tomato & Vegetable Pasta
Spaghettini, crimini mushrooms, zucchini,
broccoli, roasted peppers, red onions, basil,
smoked tomato sauce 9.95

Chicken Crepes
Crimini mushrooms, spinach,
tomatoes, Gruyere, Mornay 14.50

Sacchetti Carbonara
Ricotta-filled pasta purses, grilled chicken,
bacon, peas, Parmesan, Mornay 13.55

Flat Top Meatloaf
Red wine beef jus, mashed potatoes,
crispy onions 13.55

Mac & Cheese
Grilled chicken, Mornay,
herb bread crumbs 10.55

Pesto Pasta
Grilled chicken, haricot vert, walnuts,
tomatoes, creamy pesto 11.95

Beef Stroganoff
Crimini mushrooms, egg noodles,
crème fraîche 14.65

Parmesan Crusted Chicken
Capers, lemon garlic sauce, mashed potatoes,
broccolini 14.95

Pick 2
Lunch size serving of any pasta, choice of
the soup of the day, Bistro Salad or Wedge
Salad 11.95

BURGERS & SANDWICHES

Premium Quality with burger icon

Add a Bistro or Wedge Salad 3.95

B.V. Sliders*
Black Angus, caramelized onions, cheese,
creamy horseradish, hand cut frites 10.95

Black Angus Cheeseburger*
Swiss, Provolone, white Cheddar or Roquefort,
Kaiser roll, hand cut frites 10.95
Add Applewood bacon +2.5

Ultimate BLT
Heirloom tomatoes, bibb lettuce, Applewood
bacon, hand cut frites 11.95

Turkey Club
Applewood bacon, white Cheddar, lettuce,
tomato, honey mustard, avocado mayonnaise,
hand cut frites 11.95

The Melt
Parmesan crusted sourdough, Provolone,
Taleggio, tomato bisque 11.95

Short Rib French Dip
Provolone, creamy horseradish, caramelized
onions, au jus, hand cut frites 10.95

SEAFOOD

Premium Quality with fish icon

Add a Bistro or Wedge Salad 3.95

Spicy Shrimp Creole Pasta
Grape tomatoes, crimini mushrooms,
spaghettini, green onions 13.95

Grilled Salmon*
Red + gold beets, farro, Marcona almonds,
kale, mustard seed vinaigrette 13.90

Jumbo Lump Crab Cake
Creamy horseradish, crispy potatoes,
seasonal vegetables 12.50

Yuengling Fish & Chips
North Atlantic cod, beer batter, hand cut
frites, spicy tartar sauce 12.60

SIDES

Table with 2 columns: Side Name and Price. Items include Caramelized Brussels Sprouts, Broccoli Au Gratin, Grilled Broccolini, Seasonal Vegetables, B.V. Mac & Cheese, and Crispy Potatoes.