

Larkin Sanchez
Lead Line Dog/Head Dishwasher
Cuisine Maestro/Catering Specialist

HOURS:

Sunday Brunch: 10:30a-2p

Dinner: Tuesday-Saturday: 5p-10p

Sunday: 5-9p



William Wright
Owner/Manager/Head Babysitter and
The Warden

27 West Broad Street

Richmond, VA 23220

804.780.0086

Appetizers

Fried Calamari / 11

Rice flour-dusted with sweet peppers and grilled lemon with arrabbiata tomato sauce

Seafood Polenta / 12

Scallop, shrimp, sun-dried tomatoes and roasted garlic over grilled polenta

Lamb Popette / 10.25

Spicy lamb "lollipops" with lamb glaze, served with creamy tzatziki sauce and cucumber

Mushroom En'Croute / 10

Mélange of wild mushrooms and spinach in champagne sauce with pastry

Warm Mediterranean Olives / 9.50

Mixed olives, tossed spicy-style with red chilies flakes, parsley and mozzarella

Soup of the Moment / Mkt Price

Ask about our daily house made soup

Salads

Bistro 27 Salad / 10

Mixed greens with bleu cheese, tomatoes, cucumbers, carrots, and candied pecans in balsamic vinaigrette

Caesar & Kale Salad / 9.50

Baby kale leaves with romaine, parmesan cheese, topped with polenta croutons and farm egg dressing

Spinach Salad / 10

Tender spinach with pickled onions, mushrooms, roasted red peppers with warm bacon dressing

Seasonal Salad / 11.75

Farm greens, *endive and asparagus, strawberries, grilled peaches pistachios with thyme champagne vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta

Mushroom Ravioli / 19

A house specialty! Hand-rolled pasta tossed with mixed mushroom, shaved summer truffles with demi-glace

Seafood Pasta / 23

Custom-cut pasta with shrimp, scallops and jumbo lump crab in saffron seafood sauce

Farmers Pasta / 17

Bowtie pasta made hearty with spicy local sausage, vegetables pepper flakes in a creamy sauce with ricotta cheese

Water

Bronzed Salmon / 25

Pan-seared and prepared with artichokes, tomatoes lemon caper beurre blanc

Royal Sea Bass / 28

Sautéed with jumbo lump crabmeat, asparagus, roasted corn, tomatoes, wine sauce

Seared Scallops / 29

U-10 sea scallops with creamed corn, green onions, roasted red peppers fresh thyme and roasted garlic

Barramundi / 22

A firm-flaked fish dressed in pine nuts, tomatoes, basil, herb butter

Land

Duck Breast / 28

Cooked to crispy skin perfection with apricot glaze and au jus, served with grilled squash

Grilled Portobello Mushroom / 16

Vegetarian goodness! Stuffed with seasoned rice and vegetables in balsamic glaze

Paillard Chicken Breast / 22

Boneless breast pounded and with roasted leeks, sautéed mushrooms and herbs in Marsala wine sauce

Stuff Quail / 26

Twin quails dressed with black-cherry gastrique stuffed wild rice with rainbow carrots

Hanger Steak / 27

Fire-grilled to medium rare and served with garlic, truffle- demi-glace sauce

Rack of Lamb / 32

Prepared with a French mustard and pistachio-garlic crust served with rosemary sauce