

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

**HOURS:**

Sunday Brunch: 10:30a-2p  
Dinner: Tuesday-Saturday: 5p-10p  
Sunday: 5-9p

## Appetizers

**Fried Calamari / 11**

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

**Seafood Polenta / 12**

Scallop, shrimp, roasted 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

**Seafood Dip / 10.25**

Jumbo lump crab, salmon, shrimp, fennel, cream cheese, served with crostini

**Bacon Wrapped Scallops / 12.50**

Local bacon, deep fried, apricot chutney

## Salads

**Bistro 27 Salad / 10**

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

**Classic Caesar Salad / 9.50**

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

**Spinach Salad / 10.50**

Tender spinach, pickled onions, mushrooms, roasted red peppers, chopped egg, 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.*



William Wright  
Owner/Manager/Head Babysitter and  
The Warden

27 West Broad Street  
Richmond, VA 23220  
804.780.0086

## Pasta

**Wagyu Ravioli / 22**

A house specialty! Hand-rolled pasta stuffed with Wagyu beef with a red wine/demi sauce

**Seafood Pasta / 26**

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

**Farmers Pasta / 17**

Bowtie pasta made hearty vegetables and pepper flakes in a creamy sauce with ricotta cheese

## Water

**Bronzed Salmon / 25**

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

**Fish of the Day / 28**

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

**Seared Scallops / 29**

U-10 sea scallops with creamed corn, green onions, roasted red peppers, fresh herbs, 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-white raisin glaze and au jus

**Grilled Portobello Mushroom / 16**

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

**Paillard Chicken Breast / 22**

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

**Stuff Quail / 26**

Twin quails stuffed with wild rice and dressed black-cherry gastrique

**Hanger Steak / 27**

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

**Rack of Lamb / 32**

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