

# Bistro 5

## small plates

*\$7 each ~ \$25 all four*

marinated olives  
farmer's market pickled vegetables  
sourdough crostini, ricotta, olive oil,  
truffled honey  
giant peruvian beans & truffled mushrooms

## appetizers

### \* calamari

*semolina, with sweet & spicy tomato chutney,  
cured lemon aioli- 16*

### grilled polenta

*smoked mozzarella, organic 'fat moon farm'  
mushroom ragu- 15*

### tuscan kale

*roasted apples, ancient grains, pecorino &  
black pepper crisp- 14*

### roasted beets

*red & golden beets, warm herbed goat  
cheese, roasted pears, pumpkin seeds- 14*

### organic greens

*radish, rainbow carrots, almonds, white  
balsamic & basil- 14*

*\*consuming raw or undercooked meats, poultry, shellfish, or  
eggs*

*may increase your risk of foodborne illness*

*\*before placing your order, please inform your server if any  
person in your party has a food allergy*

## handmade pastas

### gnocchi

*organic mushroom medley, brioche bread  
crumbs, truffle oil, parmigiano-26*

### spaghetti alla chitarra

*spanish octopus, smoked poblano, cherry  
tomato sauce, crispy capers,  
olive crumbs- 28*

### tagliatelle bolognese

*beef & pork ragu and shaved parmesan- 26*

## entrees

### \* faroe island salmon

*acqua puree, fermented lemon & turmeric  
emulsion, gooseberries, black beluga lentils,  
sea beans- 30*

### seared chicken

*prosciutto, fontina cheese, tarragon, pickled  
mustard seeds, rainbow carrots, spinach- 26*

### \* veal milanese

*herb & panko crusted, roasted butternut  
squash, frisee, pomegranate,  
pistachio dukkah - 31*

*\* 100% grass-fed strip loin steak  
yucca fries, charred broccolini, riced pickled  
cauliflower- 32*

### \* \* fall burger

*caramelized onion, apple, pumpkin,  
gorgonzola crema, homemade brioche bun,  
hand-cut fries, and smoked paprika aioli- 19*

*\*\*vegetarian burger available\*\**

## *house cocktails- \$14*

five fashioned  
old hampshire applejack, pimento dram, pineapple,  
brown sugar, black lime, nutmeg, cinnamon,  
peychaud's & angostura bitters

el bandido  
\*organic blanco tequila infused jalapeno, muddled  
cucumber, grand marnier, lime, homemade pear &  
cardamon puree

gracias a mezcal  
mezcal union, fresh grapefruit juice, szechuan  
peppercorn, tonic bitters, dehydrated candied  
grapefruit

gin thyme  
\*gin lane infused with lemon thyme & coriander,  
angelica botanical liqueur, passion fruit, kaffir lime  
leaves, juniper berries, orange bitters

fraise du bois  
\*vodka infused with madagascar vanilla beans,  
strawberry, rooibos, suze, lemon

faleena  
123 organic blanco tequila, agavero, agave reduction,  
lime, salt rim

freddy quell  
\*greylock gin infused with papaya, basil must, and  
genmai cha, lime, basil & peanut oils

## *new standards- \$14*

hot buttered  
your choice of blackstrap dark rum or the feathery  
blended scotch, butter, brown sugar, cinnamon,  
nutmeg, allspice, vanilla

white negroni  
barr hill gin, lillet blanc, suze aperitif liqueur, celery  
bitters

amaretto sour  
disaronno amaretto, woodford reserve bourbon, lemon  
juice, egg white, nutmeg dust, angostura bitters

vieux carre  
rittenhouse rye, maison rouge v.s. cognac,  
benedictene, carpano antica, bitters

seelbach  
knob creek bourbon, ferrand dry curaçao,  
prosecco, peychaud's & angostura bitters

*\*All infusions are made in-house\**

## *beers*

### *[draughts]*

night shift brewing 'santilli' ipa (ma, 6%)- 10  
foundation 'epiphany' double ipa (me, 8%)- 10  
lord hobo 'doomsauce' black ipa (ma, 7.8%)- 10  
zero gravity 'little wolf' pale ale (vt, 4.7%)- 8

### *[bottles/cans]*

breakside 'wanderlust' golden ipa (or, 6.2%)- 9  
zero gravity 'green state' lager (vt, 4.9%)- 8  
stillwater ales 'stateside' saison (md, 6.8%)- 10  
bell's brewery 'oberon' wheat ale (mi, 5.8%)- 9  
stormalong, 'legendary dry' cider (ma, 5.5%)- 8

## *wines by the glass*

### *[whites]*

bisol, jeio, prosecco- 11/42  
corte pitora, pinot grigio, delle venezie- 10/39  
anno unno, verdicchio, marche- 13/47  
raeburn, chardonnay, russian river valley- 10/36  
nicolas potel, macon-villages, france- 12/41  
attitude, sauvignon blanc, loire valley- 11/40

### *[rose]*

valentino, cerasuolo d'abruzzo- 11/40

### *[reds]*

querceto, chianti classico- 12/46  
valravn, pinot noir, sonoma- 13/47  
broadside, cab sauvignon, paso robles- 11/40  
imma, nebbiolo, piedmont- 13/47  
la linda, malbec, argentina- 10/36  
paul autard, grenache blend, rhone valley- 12/43