

# Bistro 5

## small plates

marinated olives- 7  
ricotta with truffled honey & sea salt- 7  
house pickled vegetables- 7

## appetizers

\* calamari  
semolina, with sweet & spicy tomato  
chutney, cured lemon aioli- 15

lamb meatballs  
smoked tomato sauce & pecorino- 15

warm kale salad  
roasted apples, pancetta, farro, radicchio,  
golden raisins and goat cheese- 15

roasted beets  
red & golden beets, basil & lemon  
vinaigrette, lemon ricotta, sunflower seeds,  
candy cane beet chips- 14

organic greens  
radish, rainbow carrots, spiced walnuts, goat  
cheese, white balsamic & basil- 13

## handmade pastas

gnocchi  
oyster mushrooms, panko bread crumbs,  
truffle oil, parmigiano- 24

cavatelli  
smoked cod, fava beans, english peas,  
tarragon- 27

tagliatelle bolognese  
beef & pork ragu and shaved parmesan- 26

## entrees

\* striped bass  
red lentils, grapefruit & asparagus salad,  
white balsamic gastrique- 28

seared chicken  
prosciutto, fontina cheese, tarragon, pickled  
mustard seeds, rainbow carrots, spinach - 25

\* veal milanese  
herb & panko crusted, watermelon radish,  
pickled lemon zest, pea leaves, sugar snap  
peas, almonds - 29

\* 100% grass-fed strip loin steak  
yucca fries, grilled asparagus, watercress  
salsa verde- 32

\* \* special burger  
goat cheese, pistachio & basil pesto,  
homemade brioche bun, hand-cut fries, and  
smoked paprika aioli- 19

\*\*vegetarian burger available\*\*

\* 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

## house cocktails \$14

### hemingway

homemade spiced rum & falernum (a tiki-style cordial), fresh pineapple juice, housemade grenadine

### bistro's daiquiri

plantation 3 stars artisanal rum, giffard lychee liqueur, lychee, blueberry & pea flower blossom syrup, lime juice, orange bitters

### gracias a mezcal martini

gracias a dios mezcal, angelica botanical liqueur, blue spirulina, noilly prat dry vermouth, orange bitters, beet & blueberry pickled fennel

### el bandito

\*organic blanco tequila infused with jalapeño, muddled cucumber, blood orange reduction with lavender leaves & cloves, grand marnier, lime, lime zest salted rim

### gin thyme

\*lemon thyme & coriander infused gin, 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, thai chile & peanut oils

## new standards \$14

### aviation

bully boy gin, luxardo maraschino liqueur, violet liqueur, lemon juice, tonic bitters

### amaretto sour

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

### caipirinha

ypioca brazilian cachaça, muddled limes, granulated sugar, elderflower liqueur

### vieux carre

rittenhouse rye, maison rouge v.s. cognac, benedictene, carpano antica, psychaud's & angostura bitters

### seelbach

knob creek bourbon, mandarine napoleon, prosecco, psychaud's & angostura bitters

## Beers

### [draughts]

true north 'northern haze' ipa  
(ma, 6.7%) 10

medusa brewery 'laser cat' double ipa  
(ma, 8%) 10

brooklyn brewery lager  
(ny, 5.2%) 8

ommeegang 'my watch has ended' imperial  
brown ale (ny, 8%) 8

### [bottles/cans]

lord hobo 'life' session ipa  
(ma, 4.5%) 7

zero gravity 'conehead' ipa  
(vt, 5.7%) 9

zero gravity 'green state' lager  
(vt, 4.9%) 8

cambridge brewing 'working-class hero'  
saison (ma, 4.75%) 7

brooklyn brewery 'summer ale' pale ale  
(ny, 5%) 7

north coast brewing 'old rasputin' stout  
(ca, 9%) 9

stormalong, 'mass appeal' cider  
(ma, 5.5%) 8

## wines by the glass

### [whites]

bisol, jeio, prosecco  
11/42

corte pitora, pinot grigio, delle venezie  
10/39

skouras, moscofilero, greece  
12/43

raeburn, chardonnay, russian river valley  
10/36

nicolas potel, macon-villages, france  
12/41

attitude, sauvignon blanc, loire valley  
11/40

nortico, alvarinho, portugal  
10/36

### [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

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