

BON APPÉTIT
BONNE HUMEUR



NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. Bon appétit!

LE BAR À HUITRES
OYSTERS ON ICE

BLUEPOINT* - LI SOUND *gf* WELLFLEET* - CAPE COD
Demi Douzaine (6) 22 Douzaine (12) 38

Nors d'Oeuvres

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 16
ROASTED BUTTERNUT SQUASH SOUP *almond brown butter* 14
SALMON RILLETTE *fresh lightly smoked salmon spread, toast points* 12
ESCARGOTS "EN CROÛTE" AU PERNOD *garlic butter, puff pastry tops* (6) 18
STEAK TARTARE PARISIENNE* *watercress, toast points* 20
Specialty JUMBO LUMP CRAB CAKE *herb salad, grain mustard beurre blanc* 26
MUSSELS "GILBERT" *gf* *blue hill mussels in white wine, shallots, cream* 18

Les Salades

BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA *gf*
champagne vinaigrette 17
CAESAR SALADE *au parmigiana, baguette croutons, white anchovy* 14
FRISÉE LETTUCE AUX LARDONS* *poached egg, bacon lardons, brioche croutons* 15
PICKLED BABY BEETS & GOAT CHEESE *mâche lettuce, vinaigrette* 15
BELGIAN ENDIVE SALADE *gf* *rouge et noir bleu cheese, walnuts, apple* 15
MESCLUN SALADE *gf* *hand picked mixed lettuces, dijon vinaigrette* 13

Les Tartes

THE TRADITIONAL FRENCH PIZZA....PERFECT TO SHARE

- HOUSE SMOKED SALMON TARTE
crème fraîche, capers, minced red onion 22
- MUSHROOM & TRUFFLE ESSENCE TARTE
gruyère & fontina cheese, chives 19
- PROSCIUTTO ARUGULA & BLUE CHEESE
port wine reduction 22

Charcuterie

PERFECT TO SHARE

classic condiments to compliment
ARTISANAL THREE SALAMI TASTING
grain mustard, cornichon pickles 16
"TRADITIONAL COUNTRY PÂTÉ" CHEF GARY'S SPECIALTY
petite salade vinaigrette 18
CLASSIC CHICKEN LIVER TERRINE AU COGNAC
petit salade vinaigrette, grilled baguette 16
"LE GRAND PLAT" CHARCUTERIE BOARD
traditional country pâté, artisanal salami
prosciutto di parma & chicken liver terrine 29

Les Trois Fromages

Chef selected three french cheeses, candied fruit,
crispy walnut raisin toast Mkt.

Branch

BRIOCHE FRENCH TOAST *applewood smoked bacon, warm maple syrup*..... 19
BELGIAN WAFFLE "CHANTILLY" *warm maple syrup, freshly whipped cream* 19
OMELETTE AU FROMAGE *gf* *three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes*
{ add: ham, sautéed mushrooms, spinach or tomatoes 3. ea} 21
QUICHE FLORENTINE *spinach, gruyère, petite salade vinaigrette* 20
EGGS BENEDICT* *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* 22
EGGS NORWEGIAN* *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions.* 26
CROQUE "MADAME" KNIFE & FORK SANDWICH* *mornay glazed, grilled ham & gruyère cheese,*
topped with sunny side egg, with pommes frites & petite salad vinaigrette 24
TRADITIONAL CONFIT TUNA NICOISE SALAD *gf* *mixed greens, fingerling potatoes, french green beans,*
tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette 21
MARYLAND CRAB CAKE "FLORENTINE" *colossal lump crab, poached egg hollandaise, baby leaf spinach.*..... 34
PETIT FILET MIGNON BENEDICT *gf* *poached egg, macaire potato, béarnaise sauce* 34
PORK TENDERLOIN CUTLET "A LA HOLSTEIN" *saute in brioche crumbs, fried egg, brown butter, lemon, capers, parsley.* 29
"CHEF'S SPECIALTY" MUSTARD CRUSTED PORK BELLY *fried egg, crisped duck potatoes* 22
CRISP DUCK CONFIT* *gf* *poached egg on frisée salade, bacon lardons, crisped duck potatoes* 24
P.E.I. MUSSELS "GILBERT" & FRITES *gf* *steamed in white wine, shallots & cream, pommes frites* 26
GA MOUNTAIN TROUT "AMANDINE" *gf* *sautéed - toasted almonds, brown butter, lemon,*
french green beans, pomme puree 29
CAJUN CHICKEN *gf* *sautéed breast, beurre blanc, petite salad, pommes frites.* 26
BROILED HANGER STEAK "BÉARNAISE" & FRITES *gf*..... 36

Les Burgers with Pommes Frites

· AU POIVRE BURGER *
peppercorn crusted, mushrooms, truffle essence, gruyère,
brandy pepper aioli, BBC bun 8 oz. 22
· LE GRAND BURGER "AMÉRICAIN" *
lettuce, tomato, pickled red onion, BBC bun 8 oz. 20
add wisconsin cheddar, gruyère or provolone 3. supp

Les Garnitures

Pomme Purée *gf* *Pommes Frites* *gf* *French Green Beans - shallot butter* *gf*
Diced Vegetable Golden Quinoa *gf* *Jumbo Asparagus* *gf*

Signature
Bloody Mary 16.

REGULAR Tito's
SPICY Hanson Habanero

Champagne
Cocktails 15.

BISTRO FIZZ
Trois Martini Mix, Lemon
PECHE DE ETE
Fruitland Peach Georgia Vodka, Orange
Liqueur, Basil Syrup
HUGO SPRITZ
Mint, Lime, St. Germain
PEACHTREE BLOSSOM
Condesa Prickly Pear, Orange Blossom
Gin, Lychee Liqueur, Lemon

CAFÉ

Pano's Private Reserve Coffee 4
Café Américain 4
Espresso 4.25 / 5.95 Dbl
Cappuccino 5 / 5.95 Dbl
Iced Tea 4
Steep Premium Teas 4
Hot Chocolate 4.50
Fresh Orange Juice 4.50

*SOME ITEMS ARE SERVED BY REQUEST RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

gf Gluten Free