

APPETIZERS...

<i>Potato Skins w/ cheddar & monterrey jack cheeses, bacon, sour cream, & chives</i>	8.95
<i>Scoop of Chicken, Tuna or Egg Salad w/pita points</i>	9.25
<i>BBQ Chicken Nachos pulled bbq chicken, cheddar, jack, & jalapenos over fried tortillas</i>	9.95
<i>Buffalo Popcorn Shrimp deep-fried shrimp tossed in spicy-hot buffalo sauce</i>	10.95
<i>Spinach Fondue w/pita points & house-fried tortilla chips</i>	10.95
<i>Hummus w/chopped tomatoes, feta, kalamata olives, pepperoncinis, olive oil & served w/8 warm pita wedges</i>	9.95
<i>Onion Rings beer battered, deep fried w/side of honey mustard for dipping</i>	7.95
<i>Fried Mozzarella fresh mozzarella hand-breaded & deep-fried, served w/ marinara sauce</i>	9.95
<i>Bistro Blue Chips blue cheese sauce & crumbled bacon over house-fried potato chips</i>	7.95
<i>Stuffed Mushrooms mushrooms stuffed w/ crab stuffing, broiled & topped w/ brie & buerre blanc</i>	12.95
<i>Chicken Quesadilla onions, peppers, cheddar & jack cheeses w/side of salsa & sour cream</i>	9.95
<i>Goat Cheese Baguette 4 warm slices over field greens w/balsamic vinaigrette</i>	8.95
<i>Sweet & Spicy Thai Popcorn Shrimp deep-fried shrimp tossed in spicy thai-chili sauce</i>	10.95

Salads include cucumber, grape tomatoes, bell & pepperoncini peppers, red onions, (4) pita points & choice of dressing: House, Ranch, Lite Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Thai Vinaigrette, Apple Vinaigrette, Italian, 1000 Island, Honey French, Greek or Oil & Vinegar.

SOUPS & SALADS...

<i>Jamaican Jerk Chicken Salad spicy jerk sauce, caramelized onions, mango salsa</i>	10.95
<i>Roasted Pesto Chicken Salad pulled roasted chicken, sun-dried tomatoes, goat cheese</i>	10.95
<i>Honey Pecan Chicken Salad honey glazed grilled chicken, candied pecans, pineapple</i>	11.95
<i>Grilled Salmon Salad* capers, hard-boiled egg & dill sauce</i>	14.95
<i>Blackened Bistro Salad* beef tips, boursin cheese</i>	11.95
<i>Chicken & Strawberries Salad grilled chicken breast, strawberries, almonds, goat cheese</i>	11.95
<i>Hot & Blue Chicken Salad pulled roasted chicken, spicy-hot buffalo sauce, celery, blue cheese crumbles</i>	9.95
<i>Cobb Salad grilled chicken, cheddar, bacon, avocado, blue cheese crumbles</i>	12.95
<i>Thai Chicken Salad grilled chicken, thai peanut sauce, cabbage, cashews</i>	10.95
<i>Buffalo Chicken Tender Salad breaded, deep-fried tossed in our spicy-hot buffalo sauce</i>	9.95
<i>Spinach & Chicken Salad grilled chicken, spinach, tomato, onion, mushrooms, blue cheese, bacon</i>	11.95
<i>Grilled Chicken-or Fried Chicken Tender Salad</i>	9.95
<i>Buffalo Shrimp Salad fried jumbo shrimp tossed in our spicy-hot buffalo sauce</i>	12.95
<i>Grilled Tuna Salad* yellowfin, grilled to your preference & served w/fresh seasonal fruit salsa</i>	14.95
<i>Chef's Salad salsalito turkey, ham, bacon, mozzarella & cheddar</i>	10.95
<i>Pancetta Salmon Salad* grilled salmon, pancetta glaze, goat cheese, sunflower seeds</i>	14.95
<i>Chicken Fajita Salad grilled chicken, onions, peppers, mushrooms, avocado, monterrey jack, salsa, sour cream</i>	12.95
<i>Greek Chicken Salad grilled chicken, kalamata olives, feta cheese, greek dressing</i>	10.95
<i>Trio Salad scoop each of chicken salad, tuna salad & egg salad</i>	12.95
<i>Caesar Salad romaine lettuce, croutons & parmesan cheese</i>	8.95
<i>Chicken Caesar Salad grilled or fried chicken, romaine lettuce, croutons & parmesan cheese</i>	10.95
<i>Blackened Shrimp Caesar Salad blackened shrimp over house caesar salad</i>	12.95
<i>House Salad & Cup of Soup</i>	10.95
<i>Loaded Potato Soup or the Daily Soup</i> Cup - 3.95 Bowl - 5.95 Pita Points or Wedges (8)	1.95

ADD ONS...

<i>Side Item</i>	3.50	<i>American, Provolone, Cheddar or Swiss</i>	1.75
<i>Loaded Baked Potato</i>	4.95	<i>Feta, Blue or Goat Cheese, 2oz</i>	2.50
<i>Dinner Salad</i>	4.95	<i>Parmesan Cheese, 2oz</i>	1.75
<i>Dinner Caesar Salad</i>	5.25	<i>Dressings & Steak Sauces, 2oz</i>	1.50
<i>Sautéed Mushrooms</i>	2.95	<i>Add Scallops, Grilled or Blackened (3)</i>	12.95
<i>Biscuit (1)</i>	1.25	<i>Add ½ Rack Ribs</i>	10.95
<i>Honey</i>	2.25	<i>Add Shrimp, Grilled or Fried (4)</i>	8.95
<i>Blue Cheese Sauce</i>	2.25	<i>Add Crab Cake</i>	12.95

3.95 will be added for sharing meals, we will gladly bring you a plate for you to split the meal. To add to your dining enjoyment, please see our additional dessert & adult beverage listings. 20% gratuity added to parties of 8 or more.

If it's not on the menu, please ask your server. We try to accommodate all requests!! Thank you for understanding and respecting our policies and most importantly, thank you for your much appreciated business!

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



SANDWICHES, MELTS & MORE...

Served w/complimentary chips or side & a pickle spear.

Choice of breads: white, wheat, rye, bun or hoagie. Substitute pita or croissant for 1.25.

Add American, Provolone, Cheddar, Muenster or Swiss cheese for 1.75 or Goat, Feta or Blue cheese for 2.50.

To substitute side with: entrée side, add 2.95; a cup of soup, add 2.25.

Blackened Chicken Sandwich blue cheese sauce, bacon, lettuce & tomato	11.95
Beef & Brie house roasted top round, melted imported brie cheese on hoagie w/ au jus	11.95
Tuscan Chicken Melt grilled chicken breast, sundried tomatoes, portabella mushrooms, goat cheese	11.95
Teriyaki Chicken Sandwich w/ muenster cheese, grilled pineapple, lettuce, tomato, mayo	10.95
Tuna Melt albacore tuna salad & american cheese on grilled bread	9.95
Grilled Chicken grilled chicken breast w/lettuce, tomato & mayonnaise	8.95
Pesto Chicken Pita pulled roasted chicken tossed in pesto sauce, lettuce, tomato & hummus	9.95
Buffalo Chicken Sandwich fried chicken breast, chopped celery, crumbled blue cheese on a bun	10.95
Veggie Pita hummus, spinach, tomato, feta, cucumber & olive oil	9.95
Bistro Melt* garlic toast, burger patty, provolone cheese, sautéed red onion & ranch dressing	10.95
Fried Steak Club fried steak, bacon, lettuce, tomato, mayo, boursin & american cheese	12.95
Philly Cheesesteak seasoned beef or chicken, sautéed peppers & onions, swiss cheese	10.95
Beef Tip Pita* sautéed beef tips, lettuce, tomato, mozzarella, ranch	12.95
Grilled Cheese melted american, provolone, muenster & brie cheeses	8.95
Club boar's head spicy salsalito turkey & honey maple ham, boursin & american cheeses, w/BLT & mayo	10.95
Reuben corned beef or turkey, sauerkraut & provolone cheese w/your choice of 1000 island or curry sauce	9.95
Gyros w/ lettuce, tomato, onions, feta, & tzatziki sauce on a pita	9.95
Portabella Melt grilled portabella mushroom, sun-dried tomatoes, goat cheese & sautéed red onion	9.95
Tuna Salad, Chicken Salad or Egg Salad Sandwich w/lettuce & tomato	9.25
Salsalito Turkey boar's head spicy salsalito turkey, boursin cheese, lettuce & tomato	9.25
BLT applewood smoked bacon, lettuce, tomato & mayonnaise	7.95
BBQ Chicken bbq chicken breast, bacon, monterrey jack, lettuce, tomato, mayo	11.95
Fried Oyster Po-Boy fried oysters, coleslaw, lettuce, tomato, remoulade on the side	14.95
Ultimate Chicken Melt blackened chicken breast, grilled onions, coleslaw, & muenster on grilled rye	10.95
Grilled Ham & Cheese Croissant honey maple ham, american & provolone cheeses on fresh croissant	9.95
Salmon Pita* grilled salmon, lettuce, tomato, onions, monterrey jack & cilantro ranch	12.95
Chicken Club grilled breast, swiss cheese, honey mustard, bacon, lettuce & tomato	10.95
Cuban sliced pork, salami, honey maple ham, swiss cheese, mayonnaise, mustard & pickles on grilled hoagie	10.95
Milo Chicken Melt open-faced, applewood smoked bacon, sautéed mushrooms, cheddar cheese & honey mustard	9.95
Turkey Wrap salsalito turkey, bacon, avocado, monterrey jack, lettuce, tomato, onion, cilantro ranch	9.95
Smothered Roast Beef hot roast beef, sautéed onions, mushrooms, american cheese on hoagie w/ au jus	11.95

BURGERS...

Served w/complimentary chips or lunch side & a pickle spear. Veggie patty available upon your request.
Add American, Provolone, Cheddar, Muenster or Swiss cheese for 1.75 or Goat, Feta or Blue cheese for 2.50.

Hamburger* char-grilled certified angus beef patty w/lettuce, tomato & mayonnaise	9.95
Cheeseburger* american cheese w/lettuce, tomato & mayonnaise	10.95
Bacon, Egg & Cheese Burger* bacon, fried egg, american cheese, lettuce, tomato, mayo	12.95
BBQ Bacon Swiss Burger* our bbq sauce tops off this one w/lettuce, tomato & mayo	11.95
Mushroom & Muenster* burger patty, sautéed portabella, muenster, lettuce, tomato, mayo	11.95
Santa Fe Burger* sautéed peppers, onions, deep-fried jalapenos, cheddar cheese w/chipotle mayo	11.95
Carolina Burger* burger patty, provolone cheese, carolina mustard bbq sauce, coleslaw, chopped onions	10.95
Pesto Burger* burger patty, fresh basil pesto, goat cheese, garlic aioli, spring mix	12.95
Avocado Bacon Burger* avocado, bacon, caramelized onions, 1000 island, lettuce, tomato	11.95

STIR FRY...

Made to order...carrots, mushrooms, red onions, broccoli, sugar snap peas, & bell peppers
tossed in our own teriyaki sauce. Served with jasmine rice.

Veggie - 9.95	Chicken - 12.95	Portabella Mushroom - 11.95	Beef* - 13.95
Shrimp - 15.95	Scallop* - 18.95	Salmon* - 16.95	Lobster & Shrimp - 19.95
Combo (choose 2) Beef, Chicken, Shrimp or Portabella Mushroom - 15.95			

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PASTAS...

Served with dinner salad & garlic toast.

Blackened Chicken Pasta rich, spicy cajun cream sauce, penne pasta, parmesan & chopped tomatoes	15.95
~w/ Shrimp 17.95 ~w/ Salmon* 17.95 ~ w/ Lobster 20.95	
Mediterranean Shrimp Pasta penne pasta, pesto, onions, mushrooms, roasted red peppers, tomatoes & parm	17.95
~w/ Chicken 16.95 ~w/ Portabella Mushroom 16.95 ~w/Lobster 21.95	
Baked Spaghetti angel hair tossed w/your choice of sauce, topped with lots of mozzarella & parmesan cheeses...	
~Marinara 12.95 ~Meat Sauce 13.95 ~Gyros 14.95 ~Portabella Marinara 14.95	
Lowcountry Shrimp Pasta sautéed gulf shrimp, angel hair pasta, bacon jalapeno cream sauce, parmesan	17.95
Chicken Parmesan angel hair, marinara, fried chicken breast topped w/lots of mozzarella & parmesan	16.95
Pasta Mykaela sautéed shrimp w/ spinach, sundried tomatoes, artichokes, angel hair, lemon butter & parmesan	17.95
Pasta Emilianna angel hair, pulled chicken, roasted red pepper, spinach, onion, light rosemary sauce & parm	15.95
Chicken Carbonara grilled chicken, sautéed mushrooms, peas, ham, & bacon w/ penne pasta, alfredo & parm	17.95

BEEF VEAL PORK...

Served with two sides & garlic toast.

Filet Mignon* 8oz certified angus filet, char-grilled to perfection	25.95
NY Strip* 12oz thick, hand cut certified angus, char-grilled	20.95
Rib Eye* 10 oz hand cut certified angus beef, char-grilled & succulent	19.95
Rib Eye "Surf & Turf"* 10 oz. char-grilled, topped w/ fried shrimp, lobster meat & buerre blanc	28.95
Bourbon Beef Tips* sautéed beef tips, sweet bourbon sauce, fried onion straw	20.95
Rack of Lamb* 12 oz new zealand lamb rack, char-grilled & topped w/ veal demi glace	22.95
BBQ Ribs slow roasted & basted w/ either original or carolina mustard bbq sauce	Half 16.95 Full 22.95
Pork Osso Bucco 18 oz braised pork shank, topped w/ veal demi-glace	20.95
Veal Picatta lightly breaded veal cutlet, sautéed, topped w/ our light white wine, lemon, garlic, capers sauce	18.95
Veal Marsala lightly breaded veal cutlet, sautéed, topped w/ our marsala wine mushroom sauce	18.95
Veal Saltimbocca lightly breaded, sautéed cutlet w/prosciutto, onions, mushrooms, w/light butter cream sauce	19.95

CHICKEN...

Served with two sides & garlic toast.

Chicken Sonoma grilled chicken, topped w/sautéed asparagus, sun-dried tomatoes & a white wine cream sauce	17.95
Chicken Picatta lightly breaded, sautéed in a white wine lemon sauce with capers	15.95
Chicken Neptune herbed crumbed & sautéed breast topped w/ crab cake, asparagus, & buerre blanc	19.95
Chicken Cristo grilled, sautéed onions, sun-dried tomatoes & spinach topped with goat cheese	17.95
Chicken Marsala lightly breaded, sautéed in a marsala wine mushroom sauce	15.95
Chicken Caprece grilled chicken, fire roasted tomatoes, basil pesto, fresh mozzarella, balsamic reduction	17.95

SEAFOOD...

Served with two sides & garlic toast.

Fried Oysters hand-breaded & deep fried gulf oysters, served w/ tarter or remoulade sauce	19.95
Scallops McKenzie* 5 grilled scallops in herbed butter w/ sundried tomatoes & goat cheese	26.95
Grilled Scallops* 5 jumbo sea scallops, char-grilled or blackened w/garlic butter & spices	24.95
Stuffed Shrimp 6 jumbo shrimp, stuffed w/crab stuffing, broiled, topped w/ lobster buerre blanc	24.95
Shrimp & Scallops Picatta* white wine lemon butter & a hint of garlic topped off w/capers	22.95
Grilled Shrimp Skewers 6 jumbo gulf shrimp, skewered & grilled or blackened	16.95
Pecan Salmon* atlantic salmon filet coated in pecans, broiled, & topped w/ fresh blueberry gastrique	22.95
Fried Shrimp 6 jumbo gulf shrimp, hand breaded & deep fried	16.95
Crab Cakes 2 lump crab cakes served w/ creamy remoulade or red pepper buerre blanc	25.95

ENTREE SIDES...

Sautéed Green Beans	Roasted Fuji Apples
Grilled Asparagus (add 1.95)	Asian Cole Slaw
Orzo Pilaf	Sautéed Spinach
Baked Sweet Potato (after 4) w/sweet butter	Garlic-Herbed Angel Hair Pasta
Loaded Mashed Potatoes (add 1.95)	Tossed or Caesar Salad
Baked Potato (after 4)	Zucchini Pomodoro
Loaded Baked Potato (add 1.95)	Creamed Spinach

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Our desserts
are so very sharable...

Luscious Cheesecakes

Banana Foster Cheesecake
Bistro Chocolate Cheesecake
White Chocolate Raspberry Cheesecake
Carnegie Deli New York Cheesecake
Crème Brulee Cheesecake
Pecan Praline Cheesecake
Turtle Cheesecake

Pies

Chris's Chocolate Silk
Peanut Butter Pie
Key Lime Pie
Apple Caramel Walnut
Bourbon Pecan Pie

Incredible Cakes

Carrot Cake
Chocolate Layer Cake
Coconut Layer Cake
German Chocolate Cake

Other Goodies

Assorted Cookies
Nana's Carolina Pralines
Assorted Bars

DESSERTS...

Meat & 2 or Vegetable (4 sides) Plate

Lunch: 11 – 4 ...9.95

Dinner: After 4 ...11.95

Served w/Biscuit

Grilled Chicken

Fried Chicken Tenders (original or spicy-hot buffalo)
BBQ Boneless Chicken Breast
Hamburger Steak* w/brown gravy, mushrooms, onions
Country Fried Chicken w/white sausage gravy
Country Fried Steak w/white sausage gravy

Roasted Bone-In Chicken

Roast Beef* w/ brown gravy

Clam Strips

Popcorn Shrimp

Grilled Pork Chop*

Mashed Potatoes w/gravy

Rice Pilaf or Jasmine Rice

Mac & Cheese

Cole Slaw

Orzo Pasta Salad (w/feta)

Potato Salad

French Fries

Fried Okra

Collard Greens

Pinto Beans

Steamed Broccoli

Country-Style Green Beans

Sautéed Mixed Vegetables

Small Salad (iceberg, chopped cucumber, tomatoes)

To Substitute Cup of Soup (add 2.25)

To Substitute Entrée Side (add 2.95)

MEAT & SIDES...

10 & under (Dine-in Only please) 5.95

Served w/small tea, water or soda

Veggie Plate (choose 3)

Grilled Cheese w/choice of side

Spaghetti Marinara (add cheese 1.00)

Fried Chicken Tenders w/choice of side

Cheese Pizza (made on a pita)

Burger w/choice of side (add cheese 1.00)

Mac & Cheese Bowl

Angel Hair tossed w/parmesan cheese

KIDS...

Iced Tea (sweet or unsweetened) 2.25

Hot Tea 2.75

Make Your Own Lemonade 2.00

Hot Water Set-up 2.25

Water 2.25

Coffee (regular or decaf) 2.75

Lemonade 2.25

Juice (no refill) 2.95

Fountain Drinks 2.25

Milk (no refill) 2.95

Pelligrino Sparkling Water 3.50

Aqua Panna Bottled Water 3.50

Ginger Ale 3.50

Corkage Fee (per bottle) 10.00

Please see our Adult Beverage listings

DRINKS...

About the Bistro...

You may ask "Who is Adam of ADAMS BISTRO?" Adam is not one, but a team, a family...a family pleased to welcome you to experience the flair and flavor of the bistro, which came to be in February of 2008. It all began in 2003 when we decided to go into the catering business...which is still a big part of what we do...behind the scenes! We are pleased to offer our beautiful courtyard & patio for outside dining, weather permitting of course!!

The Adams family would like to thank you, & our amazing staff, for the much appreciated success that, we know would not have been possible without the continued support of our favorite person...you!

Teresa (Mom/Yaya- no, not Greek),
Chris (Chef/Son) & Lluvia (Julia-Wife/Mother),
& our daughters Mykaela & McKenzie

The perfect gift for any occasion...

ADAMS BISTRO Gift Cards!!!

Our catering is also perfect for any occasion!
Please check out our web site for all that we offer!
www.adams-bistro.com

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