

APPETIZERS...

Loaded Greek Fries gyro, tomato, cucumber, onion, feta cheese & lemon	16.95
Chicken Fajita Boats potato skins, sautéed onions, bell peppers, jalisco sauce, monterey jack, ranch	16.95
Spinach Fondue w/pita points & house-fried tortilla chips	16.95
Hummus chopped tomatoes, kalamata olives, pepperoncinis, feta cheese, olive oil & grilled pita	14.95
Buffalo Popcorn Shrimp buffalo sauce, blue cheese crumbles, celery	17.95
Bistro Blue Chips blue cheese sauce, crumbled bacon, house-fried potato chips	14.95
Goat Cheese Baguette sliced sourdough, goat cheese, field greens, balsamic reduction	14.95
Chicken Quesadilla onions, peppers, cheddar & jack cheeses, house-made salsa, sour cream	16.95
Sweet & Spicy Thai Popcorn Shrimp thai chili sauce, sriracha mayo	16.95
Loaded Potato Soup house-made daily soup, served with a pita wedge	Cup - 4.95 Bowl - 7.95

"My weaknesses have always been food and men- in that order." -Dolly Parton

SALADS...

Salads include cucumber, grape tomatoes, bell & pepperoncini peppers, red onions, pita wedges & choice of dressing: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, 1000 Island, Greek, Orange Shallot Vinaigrette, Apple Vinaigrette, Thai Vinaigrette, or Raspberry Vinaigrette

Roasted Pesto Chicken Salad pulled roasted chicken, sun-dried tomatoes, goat cheese	17.95
Honey Pecan Chicken Salad honey glazed grilled chicken, candied pecans, pineapple	18.95
Grilled Salmon Salad* capers, hard-boiled egg & dill sauce	22.95
Blackened Bistro Salad* beef tips, boursin cheese	18.95
Chicken & Strawberries Salad grilled chicken, fresh strawberries, sliced almonds, goat cheese	18.95
Hot & Blue Chicken Salad pulled roasted chicken, spicy-hot buffalo sauce, celery, blue cheese crumbles	17.95
Cobb Salad grilled chicken, cheddar, bacon, avocado, blue cheese crumbles	19.95
Thai Chicken Salad grilled chicken, thai peanut sauce, cabbage, crushed peanuts	17.95
Buffalo Chicken Tender Salad breaded, deep-fried tossed in our spicy-hot buffalo sauce	17.95
Chicken Caesar Salad grilled chicken, romaine lettuce, croutons, parmesan cheese	17.95
BBQ Chicken Salad grilled chicken, house-made bbq sauce, bacon, cheddar & monterey jack	18.95
Chef's Salad salsalito turkey, ham, bacon, mozzarella & cheddar	16.95
Chicken Fajita Salad grilled chicken, onions, peppers, mushrooms, avocado, monterrey jack, salsa, sour cream	19.95
Greek Chicken Salad grilled chicken, kalamata olives, feta cheese, greek dressing	16.95
Gyros Salad gyros, romaine, tomatoes, cucumbers, onions, feta cheese	17.95
Mandarin Chicken Salad grilled chicken, blue cheese crumbles, mandarin oranges, candied pecans	17.95

~Chris's favorite salad as a youngster was croutons, cheddar cheese & French dressing.~

ADDONS

Side Item	from 3.95	American, Provolone, Cheddar or Swiss	2.75
Dinner Salad	5.50	Feta, Blue or Goat Cheese, 2oz	3.95
Dinner Caesar Salad	7.00	Salad Dressings & Steak Sauces, 2oz	2.75
Biscuit (1)	2.50	Honey 2oz	3.75
Garlic Bread (1)	2.95	Extra Sauce 4oz (Entrée or Pasta)	4.95
Lime Wedges (3)	3.50	Orange Slices (2)	3.50

The perfect gift for any occasion...ADAMS BISTRO Gift Cards!!! For our convenient & delightful Take Out, order online @ ChowNow.com for fast & easy curbside pick-up!! (Please ask for assistance if needed while in the bistro! We are happy to help or answer any questions you may have about ChowNow) We have an ADAMS BISTRO app!

Follow us on Instagram @adamsbistrogreenvillesc



About the Bistro... You may ask "Who is Adam?"

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 we established in 2008. We are pleased to offer you our dishes, our service, and our sincere gratitude for selecting to dine with us. The Adams family would like to thank you, & our amazing staff, for the much-appreciated success of one of the best kept secrets in Greenville, that we know would not have been possible without the continued support of our favorite person...you!

Teresa (Mom/Yaya- no, not Greek), Chef Chris (Son/ Father) & Lluvia (Julia-Wife/Mother), Mykaela, Mckenzie & Magali Adams (daughters/granddaughters)

"You don't have to be hungry to eat." ~Teresa Adams

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

SANDWICHES, MELTS & MORE...

Served w/ chips & a pickle spear.

Choice of breads: white, wheat, rye or brioche bun. Substitute pita or hoagie for 1.75.

Add American, Provolone, Cheddar or Swiss cheese for 2.75 or Goat, Feta or Blue cheese for 3.95.

Side substitutions extra.

Teriyaki Chicken Sandwich w/ white american, grilled pineapple, lettuce, tomato, mayo	17.95
Tuna Melt albacore tuna salad & american cheese on grilled bread	15.95
Pesto Chicken Pita pulled roasted chicken tossed in pesto sauce, lettuce, tomato & hummus	15.95
Buffalo Chicken Sandwich fried chicken breast, chopped celery, crumbled blue cheese on a bun	17.95
Veggie Pita hummus, spinach, tomato, feta, cucumber & olive oil	14.95
Bistro Melt* burger patty, provolone cheese, sautéed red onion & ranch dressing on grilled garlic toast	17.95
Fried Chicken fried chicken, white american cheese, lettuce, tomato	16.95
Beef Souvlaki* sautéed beef tips, lettuce, tomato, onions, feta cheese & tzatziki on a grilled pita	18.95
Club boar's head spicy salsalito turkey & black forest ham, boursin & american cheeses, w/BLT & mayo	15.95
Reuben corned beef or turkey, sauerkraut & provolone cheese on grilled rye w/ 1000 island	15.95
Gyros w/ lettuce, tomato, onions, feta cheese, & tzatziki sauce on a grilled pita	15.95
Portabella Melt grilled portabella mushroom, sun-dried tomatoes, goat cheese & sautéed red onion	14.95
Tuna Salad albacore tuna salad w/ lettuce & tomato	14.95
Salsalito Turkey boar's head spicy salsalito turkey, boursin cheese, lettuce & tomato	15.95
Ultimate Chicken Melt blackened chicken breast, grilled onions, coleslaw, & provolone cheese	17.95
Salmon Pita* grilled salmon, lettuce, tomato, onions, monterey jack & cilantro ranch	17.95
Cuban sliced pork, salami, black forest ham, swiss cheese, mayonnaise, mustard & pickles on grilled hoagie	16.95
Milo Chicken Melt open-faced, applewood smoked bacon, sautéed mushrooms, cheddar & honey mustard	16.95
Turkey Wrap salsalito turkey, bacon, avocado, monterey jack, lettuce, tomato, onion, cilantro ranch	17.95

Everything in moderation...including moderation. ~Oscar Wilde

BURGERS...

10 oz Braveheart Beef Angus Chuck. Served on a brioche bun w/ choice of chips or fries & a pickle spear.

Add American, Provolone, Cheddar or Swiss cheese for 2.75. Add Goat, Feta or Blue cheese for 3.95.

Side substitutions extra.

Cheeseburger* american cheese, lettuce, tomato, mayonnaise	16.95
Bacon, Egg & Cheese Burger* applewood bacon, fried egg, american cheese, lettuce, tomato, mayo	20.95
Teriyaki Burger* house-made teriyaki, shredded white american cheese, lettuce, tomato, mayo	18.95
Mushroom & Swiss* sautéed portabella, swiss cheese, lettuce, tomato, mayo	19.95
The Heat* house-made buffalo sauce, sautéed fresh jalapeno, monterey jack & ranch	18.95

"Food is our common ground, a universal experience." – James Beard

STIR FRY...

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

Veggie - 18.95 Chicken - 20.95 Portabella Mushroom - 19.95
Beef* - 24.95 Shrimp - 26.95

"People who love food are always the best people." -Julia Childs

GLUTEN FREE...

Grilled Salmon* w/dinner salad (o&v), sautéed mixed vegetables	26.95
Grilled Chicken Breast w/dinner salad (o&v), sautéed green beans	24.95
Grilled Pork Chop* w/dinner salad (o&v), grilled asparagus	26.45
Roasted Chicken w/dinner salad (o&v), slightly steamed broccoli	24.95
Roasted Pesto Chicken Salad pulled roasted chicken, sun-dried tomatoes, goat cheese	17.95
Filet Mignon* w/dinner salad (o&v), sautéed spinach	30.95

4.95 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 6 or more.

Substitutions may add additional charges. Prices subject to change without notice.

Thank you for understanding and respecting our policies and most importantly, thank you for your much appreciated business!

"If you really want to make a friend, go to someone's house and eat with him- the people who give you their food give you their heart." -Cesar Chavaz

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PASTAS...

Served with tossed or caesar salad (add 1) & garlic toast.

Blackened Pasta our rich, spicy cajun cream sauce w/ penne pasta, parmesan cheese & chopped tomatoes

~Blk Shrimp Pasta 26.95 ~Blk Salmon Pasta* 28.95 ~Blk Chicken Pasta 22.95

Greek Pasta angel hair pasta, sautéed onions, tomatoes, spinach, greek butter sauce & feta cheese

~Grk Chicken Pasta 22.95 ~Grk Shrimp Pasta 26.95 ~Grk Portabella Mushroom Pasta 20.95

Baked Spaghetti angel hair tossed w/your choice of sauce, topped with lots of mozzarella & parmesan cheese

~ w/Marinara 17.95 ~w/Meat Sauce 19.95 ~w/Portabella Marinara 19.95

Low Country Shrimp Pasta sautéed gulf shrimp, penne pasta, bacon jalapeno cream sauce, parmesan 27.95

Chicken Parmesan angel hair, marinara, fried chicken breast topped w/lots of mozzarella & parmesan 24.95

Pasta Mykaela sautéed shrimp w/ spinach, sundried tomatoes, artichokes, angel hair, lemon butter & parmesan 27.95

Lasagna traditional beef lasagna, layers of ricotta, mozzarella, & parmesan cheeses w/ meat sauce 23.95

Chicken Carbonara grilled chicken, sautéed mushrooms, peas, ham, & bacon w/ penne, alfredo & parmesan 25.95

~Add grilled shrimp (4) 12.95, grilled scallops (3) 24.95 to any of the above~

"Life is a combination of magic & pasta." -Fedrico Fellini

BEEF...

Served with 2 side choices and garlic toast

Filet Marsala* marsala wine mushroom sauce, parmesan 34.95

Rib-Eye* 10 oz hand-cut braveheart angus beef 29.95

Filet Mignon* 8oz hand-cut braveheart angus filet 30.95

Rib-Eye Magali* fresh basil pesto, roasted tomato, goat cheese, balsamic reduction 34.95

~Add grilled shrimp (4) 12.95, grilled scallops (3) 24.95 to any of the above~

CHICKEN...

Served with 2 side choices and garlic toast

Chicken Sonoma grilled, sautéed asparagus, sun-dried tomatoes & a white wine cream sauce 26.95

Chicken Piccata lightly breaded, sautéed in a white wine lemon butter sauce with capers 22.95

Chicken Jalisco grilled, sautéed onions, mushrooms, tomatoes, jalapenos, spicy jalisco sauce, monterey jack 24.95

Chicken Cristo grilled, sautéed onions, sun-dried tomatoes & spinach, goat cheese 25.95

Chicken Marsala lightly breaded, sautéed in a marsala wine mushroom sauce 23.95

Chicken Cordon Blue chicken breast stuffed w/ ham & swiss, crumbed & fried, topped w/ white cheese sauce 25.95

~Add grilled shrimp (4) 12.95, grilled scallops (3) 24.95~

SEAFOOD...

Served with 2 side choices and garlic toast

Scallops Mckenzie* herbed butter, sun-dried tomatoes, goat cheese 40.95

Shrimp & Scallops Piccata* seared scallops & shrimp, white wine lemon butter, capers 34.95

Scallops* fresh sea scallops, char-broiled w/ garlic butter & spices 35.95

Shrimp Skewers 6 skewered char-grilled jumbo gulf shrimp 22.95

Salmon Filet* char-grilled fresh atlantic salmon filet 26.95

Fried Shrimp 6 jumbo gulf shrimp, hand breaded & deep fried w/ cocktail or tarter sauce 22.95

Salmon Ventura* salmon filet, sauteed mushrooms, artichokes, sun-dried tomatoes, lemon caper butter 34.95

~Add grilled shrimp (4) 12.95, grilled scallops (3) 24.95~

ENTREE SIDES...

Sautéed Green Beans

Grilled Asparagus (add 3.5)

Creamed Spinach (add 2.5)

Baked Sweet Potato w/sweet butter (after 4)

Loaded Mashed Potatoes (add 4)

Baked Potato (loaded potato add 4) (after 4)

Entrée Sides (above) from 4.95 to 8.00 when ordered separately.

Zucchini Pomodoro

Sautéed Spinach (add 1)

Garlic-Herbed Angel Hair Pasta

Caesar Salad (add 1)

Garden Salad

Crispy Brussels Sprouts (add 3)

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"Food is an important part of a balanced diet." ~Fran Lebowitz

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LIQUOR...

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- Maker's Mark - Crown Royal*
- Jack Daniel's - Jim Beam*
- Bulleit - Angels Envy*
- Bacardi - Captain Morgan*
- Bombay Sapphire - Tanqueray*
- Silver & Gold Sauza Tequila*
- The Glenlivet - The Macallan*
- Dewar's - Jameson*
- Absolut - Stol - Titos*
- Baileys - Frangelico - Disaronno*
- Grand Marnier - Kahlua*
- Limoncello - St Germaine - Aperol*
- 7.25 & up*

Our house-made versions of some favs!

Limoncello Spritz 12

Limoncello, Prosecco, Soda Water w/ Lemon & Mint Leaf

Singapore Sling 10

Bombay Sapphire Dry Gin, Orange & Lime Juices, Grenadine, Soda Water over ice in a Tall Glass, Orange/Cherry Garnish

Margarita 10

Sauza Gold Tequila, freshly squeezed Lime Juice, Agave, splash of Orange Juice over ice in a Short, Salted Rim Glass w/Lime Wedge

Bistro Mojito 12

Rum, Lime, Fresh Mint & Raw Sugar muddled in Tall Glass, filled w/Ice, finished w/Soda Water, & a Mint & Lime Garnish

Tito's Lemonade 10

Tito's Vodka & Fresh Lemonade over ice in Tall Glass, Garnished w/Lemon Wedge

Aperol Spritz 12

Torresella Prosecco, Aperol, Soda Water w/Orange Wheel



Please drink responsibly!

- Bud Lite, Miller Lite, Yuengling*
- Sierra Nevada Pale Ale,*
- Michelob Ultra*
- Sam Adams, Fat Tire, Corona*
- Blue Moon Belgian White,*
- Stella Artois*
- Angry Orchard Crisp Apple*
- 3.95-5.5*

Please check out our specials insert for more selections (and maybe some close-outs!)

BEVERAGES...

<i>Luzianne Iced Tea</i>	<i>3.50</i>
<i>Hot Water Set-up</i>	<i>3.25</i>
<i>Greenville's Finest Tap Water</i>	<i>2.25</i>
<i>French Roast Coffee</i>	<i>3.75</i>
<i>Lemonade</i>	<i>3.50</i>
<i>Juice (no refill)</i>	<i>4.75</i>
<i>Fountain Soda</i>	<i>3.50</i>
<i>Pelligrino Sparkling Water</i>	<i>4.85</i>
<i>Aqua Panna Bottled Water</i>	<i>4.85</i>
<i>Tea Forte (hot) ask to see listings</i>	<i>5.50</i>
<i>Corkage Fee (per bottle)</i>	<i>15.00</i>

REDS

Poppy Pinot Noir 12 / 36

Monterey, CA. Aromas of raspberry, fermented cherry & strawberries with notes of macerated plum & mocha toast.

Cline Cashmere Red Blend 10.5 / 34

Sonoma Coast, California. Unique blend of Mourvedre, Syrah & Grenache grapes create the seductive flavors of cherry and blueberry.

Alamos Malbec 9 / 28

Mendoza, Argentina. Pronounced notes of black cherry and blackberry integrate with finely grained spice and vanilla oak.

J. Lohr Cabernet Sauvignon 11 / 35

Paso Robles, California. Dense and dark at the core, ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla.

J. Lohr Merlot 12 / 36

Paso Robles, California. Medium bodied merlot with hints of cocoa, dark berries & spiced cherries.

Campo Viejo Garnacha 9 / 28

Rioja, Spain. Subtle notes of cherry, strawberries, blackberries, sweet spices and toast enhance and wrap the fruit on the palate.

WHITES

Kendall Jackson VR Chardonnay 10.5 / 34

Coastal California. Light, toasted oak aromas, attractive baked apple flavors and accents of butter and vanilla.

Kim Crawford Sauvignon Blanc 12 / 36

Marlborough, New Zealand. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit, a fresh, juicy wine.

Kung Fu Girl Riesling 10 / 32

Columbia Valley, Washington. Nice, light & bright with notes of white peach, mandarin orange and apricot.

Banfi San Angelo Pinot Grigio 10.5 / 34

Tuscany, Italy. Intense fruity aroma. Fresh bouquet with notes of pear, peach, anise and honey.

La Crema Chardonnay 12 / 36

Sonoma Coast, California. Meyer lemon, nectarine and jasmine are followed by flavors of crisp green apple, tangerine and yellow plum.

BUBBLIES

House Brut 9 / 30

Cava, Spain. Fresh, full & fruity with notes of apricot and mellow cherry with a hint of caramel.

Torresella Prosecco 9 / 30

Prosecco, Italy. Delicately aromatic, with hints of white florals, toast and candied lemon.

Veuve Clicquot Yellow Label Brut 75

Champagne, France. Complex aromas of bright and beautiful ripe fruit, poached pear, grated ginger, and light cream. Excellent depth and persistence. Medium bodied, notes of golden apple, peach & toasted biscuit.



Please drink responsibly!

REDS, WHITES & BUBBLES...