APPETIZERS...

Loaded Greek Fries *gyros, tomato, cucumber, onion, feta cheese, tzatziki & lemon*	**17.95**
Fajita Boats *grilled chicken, sautéed onions & bell peppers, spicy Jalisco sauce, monterey jack cheese*	**16.95**
Spinach Fondue *w/pita points & house-fried tortilla chips*	**17.95**
Onion Rings *beer battered & deep-fried, served w/ honey mustard*	**16.95**
Hummus *chopped tomatoes, kalamata olives, pepperoncini, feta cheese, olive oil & grilled pita*	**16.95**
Buffalo Popcorn Shrimp *house-made* ***spicy*** *buffalo sauce, blue cheese crumbles, celery*	**17.95**
Bistro Blue Chips *blue cheese sauce, crumbled bacon, house-fried potato chips*	**15.95**
Fried Cheese Curds *breaded Wisconsin white cheddar cheese curds, marinara sauce*	**15.95**
Chicken Quesadilla *onions, peppers, cheddar & jack cheeses, house-made salsa, sour cream*	**17.95**
Sweet & Spicy Thai Popcorn Shrimp *thai chili sauce, sriracha mayo*	**17.95**
Loaded Potato Soup *house-made daily soup, served with a pita wedge*	**Cup - 5.95 Bowl - 8.95**

SALADS...

Salads (with some exceptions) include cucumber, grape tomatoes, bell & pepperoncini peppers, red onion, pita wedges & choice of dressing: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, 1000 Island, House-Made Greek, Apple Vinaigrette, Thai Vinaigrette, or Raspberry Vinaigrette

Roasted Pesto Chicken Salad *pulled roasted chicken, sun-dried tomatoes, goat cheese*	**18.95**
Spinach & Chicken *blackened chicken, spinach, mushrooms, blue cheese crumbles, bacon, onion, tomato*	**19.95**
Honey Pecan Chicken Salad *honey glazed grilled chicken, candied pecans, pineapple*	**19.95**
Grilled Salmon Salad* *capers, hard-boiled egg & dill sauce*	**24.95**
Blackened Bistro Salad* *beef tips, boursin cheese*	**23.95**
Chicken & Strawberries Salad *grilled chicken, fresh strawberries, sliced almonds, goat cheese*	**20.95**
Hot & Blue Chicken Salad *pulled roasted chicken,* ***spicy*** *buffalo sauce, celery, blue cheese crumbles*	**18.95**
Cobb Salad *grilled chicken, cheddar, bacon, avocado, blue cheese crumbles*	**21.95**
Thai Chicken Salad *grilled chicken, thai peanut sauce, cabbage, crushed peanuts*	**19.95**
Buffalo Chicken Salad *breaded, deep-fried tenders tossed in our house-made* ***spicy*** *buffalo sauce*	**18.95**
Chicken Caesar Salad *grilled chicken, romaine lettuce, croutons, Caesar dressing, parmesan cheese*	**18.95**
BBQ Chicken Salad *grilled chicken, house-made bbq sauce, bacon, cheddar & monterey jack*	**19.95**
Chef's Salad *salsalito turkey, ham, bacon, mozzarella & cheddar*	**18.95**
Chicken Fajita Salad *grilled, onions, peppers, mushrooms, avocado, monterrey jack, salsa, sour cream*	**21.95**
Greek Chicken Salad *grilled chicken, kalamata olives, feta cheese, greek dressing*	**18.95**
Gyros Salad *gyros, romaine, tomatoes, cucumbers, onions, feta cheese*	**18.95**
Mandarin Chicken Salad *grilled chicken, blue cheese crumbles, mandarin oranges, candied pecans*	**19.95**
Blackened Steak Caesar* *blackened beef tips, romaine lettuce, croutons, Caesar dressing, parmesan cheese*	**24.95**

ADDS

Side Item	**from 3.95**	**American, Provolone, Cheddar or Swiss**	**2.75**
Dinner Salad	**5.95**	**Feta, Blue or Goat Cheese, 2oz**	**3.95**
Dinner Caesar Salad	**7.50**	**Salad Dressings & Steak Sauces, 2oz**	**2.95**
Biscuit (1)	**2.50**	**Honey 2oz**	**3.95**
Garlic Bread (1)	**2.95**	**Orange Slices (2)**	**3.50**
Lime Wedges (3)	**3.50**	**Extra Sauce 4oz (Entrée or Pasta)**	**4.95**

The perfect gift for any occasion...ADAMS BISTRO Gift Cards!!!

Ask your server to purchase.

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 choosing 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!

Some items served at this establishment may contain foreign imported shrimp. Ask for more information.

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

SANDWICHES, MELTS & MORE...

Served w/ choice of house-fried chips or fries & 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	18.95
Tuna Melt	albacore tuna salad & american cheese on grilled bread	17.95
Pesto Chicken Pita	pulled roasted chicken, pesto sauce, lettuce, tomato & hummus	17.95
Buffalo Chicken	fried chicken breast, **spicy** buffalo, chopped celery, crumbled blue cheese	19.95
Veggie Pita	hummus, spinach, tomato, feta, cucumber, olive oil	16.95
Bistro Melt*	burger patty, provolone cheese, sautéed red onion & ranch dressing on grilled garlic toast	19.95
Fried Chicken	fried chicken, white american cheese, lettuce, tomato	18.95
Beef Souvlaki*	sautéed beef tips, lettuce, tomato, onions, feta cheese & tzatziki on a grilled pita	22.95
Club	boar's head spicy salsalito turkey& black forest ham, boursin & american cheeses, w/BLT & mayo	18.95
Reuben	house-braised corned beef or salsalito turkey, sauerkraut, provolone cheese, grilled rye, 1000 island	18.95
Gyros	w/ lettuce, tomato, onions, feta cheese, & tzatziki sauce on a grilled pita	17.95
Chicken Philly	grilled chicken, sautéed onions & bell peppers, melted swiss cheese, ciabatta hoagie	18.95
Chicken Caesar Pita	grilled or fried (+1) chicken, romaine lettuce, caeasr dressing, parmesan cheese, pita	18.95
Salsalito Turkey	boar's head spicy salsalito turkey, boursin cheese, lettuce & tomato	17.95
Ultimate Chicken Melt	blackened chicken breast, grilled onions, coleslaw, & provolone cheese	19.95
Salmon Pita*	grilled salmon, lettuce, tomato, onions, monterey jack & cilantro ranch	18.95
Cuban	sliced pork, salami, black forest ham, swiss cheese, mayonnaise, mustard & pickles on grilled hoagie	18.95
Milo Chicken Melt	open-faced, applewood smoked bacon, sautéed mushrooms, cheddar & honey mustard	18.95
Turkey Wrap	salsalito turkey, bacon, avocado, monterey jack, lettuce, tomato, onion, cilantro ranch	19.95
Corned Beef Melt	house-braised corned beef, sautéed onions, melted cheddar cheese	18.95

BURGERS...

10 oz Braveheart Beef Angus Chuck on a brioche bun w/ choice of house-fried 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	18.95
Bacon, Egg & Cheese Burger*	applewood bacon, fried egg, american cheese, lettuce, tomato, mayo	22.95
Teriyaki Burger*	house-made teriyaki, shredded white american cheese, lettuce, tomato, mayo	19.95
Mushroom & Swiss*	sautéed portabella, swiss cheese, lettuce, tomato, mayo	20.95
The Heat*	house-made **spicy** buffalo sauce, sautéed fresh jalapeno, monterey jack & ranch	19.95
Black & Blue Burger*	blackened, blue cheese crumbles, lettuce, tomato, mayonnaise	21.95

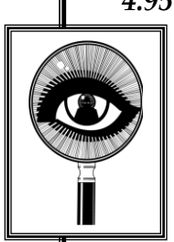
STIR FRY...

Made to order…carrots, mushrooms, red onions, broccoli, green beans & bell peppers, tossed in our house-made ginger teriyaki sauce & served with jasmine rice.

Veggie - 20.95 Chicken - 24.95 Portabella Mushroom - 22.95
Beef* - 29.95 Shrimp - 27.95

GLUTEN FREE...

Grilled Salmon*	w/dinner salad (o&v), sautéed mixed vegetables	29.95
Grilled Chicken Breast	w/dinner salad (o&v), sautéed green beans	25.95
Grilled Pork Chop*	w/dinner salad (o&v), sautéed green beans	25.95
Grilled Shrimp Skewers	w/dinner salad (o&v), slightly steamed broccoli	25.95
Roasted Pesto Chicken Salad	pulled roasted chicken, sun-dried tomatoes, goat cheese	18.95
Filet Mignon*	w/dinner salad (o&v), sautéed spinach	39.95



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!

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PASTAS...

Served with garden 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 28.95 ~Blk Salmon Pasta* 30.95 ~Blk Chicken Pasta 25.95

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

~Grk Chicken Pasta 25.95 ~Grk Shrimp Pasta 28.95 ~Grk Portabella Mushroom Pasta 24.95

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

~ w/Marinara 18.95 ~w/Meat Sauce 21.95 ~w/Portabella Marinara 20.95

Low Country Shrimp Pasta *sautéed gulf shrimp, penne pasta, bacon jalapeno cream sauce, parmesan*	***29.95***
Chicken Parmesan *angel hair, marinara, fried chicken breast, whole milk mozzarella, parmesan*	***26.95***
Pasta Mykaela *sautéed shrimp w/ spinach, sundried tomatoes, artichokes, angel hair, lemon butter, parmesan*	***29.95***
Lasagna *traditional beef lasagna, layers of ricotta, mozzarella, & parmesan cheeses w/ meat sauce*	***25.95***
Chicken Carbonara *grilled chicken, sautéed mushrooms, peas, ham, & bacon w/ penne, alfredo & parmesan*	***27.95***

BEEF...

Served with 2 side choices and garlic toast.

Filet Marsala* *marsala wine mushroom cream sauce, parmesan cheese*	***42.95***
Beef Tips Mikos* *sautéed beef tips w/ onions, spinach, tomatoes, feta cheese & Greek butter*	***34.95***
Rib-Eye* *10 oz hand-cut braveheart angus beef, char-broiled or blackened (+1)*	***36.95***
Filet Mignon* *8oz hand-cut braveheart angus filet, char-broiled or blackened (+1)*	***38.95***
Beef Tips Jalisco* *sautéed beef tips, onions, mushrooms. tomatoes, jalapenos, spicy Jalisco sauce, monterey jack*	***34.95***
Rib-Eye Magali* *fresh basil pesto, roasted tomato, goat cheese, balsamic reduction*	***41.95***
Black & Blue Ribeye* *blackened, blue cheese crumbles*	***40.95***

CHICKEN...

Served with 2 side choices and garlic toast.

Chicken Sonoma *grilled, sautéed asparagus, sun-dried tomatoes, white wine cream sauce*	***29.95***
Chicken Piccata *lightly breaded & sautéed, white wine lemon butter sauce, capers*	***25.95***
Chicken Jalisco *grilled, sautéed onions, mushrooms, tomatoes, jalapenos, spicy Jalisco sauce, monterey jack*	***26.95***
Chicken Cristo *grilled, sautéed onions, sun-dried tomatoes, spinach, goat cheese*	***27.95***
Chicken Marsala *lightly breaded & sautéed, marsala wine mushroom cream sauce, parmesan cheese*	***26.95***
Chicken Cordon Blue *chicken breast stuffed w/ ham & swiss, crumbed & fried, topped w/ white cheese sauce*	***27.95***

SEAFOOD...

Served with 2 side choices and garlic toast

Scallops Mckenzie* *herbed butter, sun-dried tomatoes, goat cheese*	***46.95***
Shrimp & Scallops Piccata* *seared scallops & shrimp, white wine lemon butter, capers*	***40.95***
Scallops* *fresh sea scallops, char-broiled or blackened (+1)*	***41.95***
Shrimp Skewers *6 skewered jumbo gulf shrimp, char-broiled or blackened (+1)*	***25.95***
Salmon Filet* *fresh atlantic salmon filet, char-broiled or blackened (+1)*	***29.95***
Fried Shrimp *6 jumbo gulf shrimp, hand-breaded & deep-fried w/ cocktail or tartar sauce*	***26.95***
Salmon Piccata* *salmon filet, char-broiled or blackened (+1), white wine lemon butter sauce, capers*	***34.95***
Shrimp Mikos *sautéed jumbo shrimp, onions, spinach, tomatoes, feta cheese & Greek butter*	***30.95***

ENTREE SIDES...

Sautéed Green Beans	***Zucchini Pomodoro***
Grilled Asparagus (+4.5)	***Sautéed Spinach (+1)***
Creamed Spinach (+3)	***Garlic-Herbed Angel Hair Pasta***
Baked Sweet Potato w/sweet butter (after 4)	***Caesar Salad (+1)***
Loaded Mashed Potatoes (+ 4)	***Garden Salad***
Baked Idaho Potato (loaded potato +4) (after 4)	***Crispy Brussels Sprouts (+3)***

Entrée Sides (above) from 5.00 to 8.00 when ordered separately.

4.95 will be added for sharing meals, we will gladly bring you a plate for you to split the meal.
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20% gratuity added to parties of 6 or more.
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LIQUOR...

LIQUOR

Maker's Mark - Crown Royal
Jack Daniel's - Jim Beam
Bulleit - Angels Envy
Bacardi - Captain Morgan
Bombay Sapphire - Tanqueray
Sauza - Hornitos
The Glenlevit - Johnny Walker Black
Dewar's - Jameson
Absolut - Stoli - Titos
Baileys - Frangelico - Disarrono
Grand Marnier - Kahlua - Aperol
- Limoncello -
7.50 & up

SPECIALTY DRINKS...

Our house-made versions of some favs!

Limoncello Spritz 14
Limoncello, Prosecco, Soda Water w/ Lemon & Mint Leaf

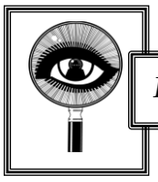
New York Sour 12
Makers Mark, House-Made Sour, Cabernet Sauvignon Float, Cherry Garnish

Margarita 11
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 14
Rum, Lime, Fresh Mint & Agave muddled in Tall Glass, filled w/ Ice, finished w/Soda Water, & a Mint & Lime Garnish

Tito's Lemonade 11
Tito's Vodka & Fresh Lemonade over ice in Tall Glass, Garnished w/ Lemon Wedge

Aperol Spritz 14
Torresella Prosecco, Aperol, Soda Water w/Orange Wheel



Please drink responsibly!

BEER...

Miller Lite, Yuengling
Sierra Nevada Pale Ale
Michelob Ultra, Stella Artois
Sam Adams Lager, Modelo Especial
Blue Moon Belgian White
Heineken 0.0 NA
Angry Orchard Crisp Apple
4.25 & up

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

BEVERAGES...

Luzianne Iced Tea	3.95
Hot Water Set-up	3.25
G'ville's Finest Tap Water w/lemon	2.25
French Roast Coffee	3.95
Tea Forte (hot tea) ask to see listings	5.50
Lemonade	4.25
Juice (no refill)	4.95
Fountain Soda	4.25
Pelligrino Sparkling Water	4.85
Aqua Panna Bottled Water	4.85
Corkage Fee (per bottle)	18.00

REDS, WHITES & BUBBLES...

REDS

Cline Cashmere Red Blend *11 / 35*
Sonoma Coast, California. Unique blend of Mourvedre, Syrah & Grenache grapes create the seductive flavors of cherry and blueberry.

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.

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.

La Crema Pinot Noir *12 / 36*
Monterey, California. Notes of ripe black plum & fresh picked cherries w/ flavors of juicy red raspberries & earth.

J. Lohr Merlot *12 / 36*
Paso Robles, California. Medium bodied merlot with hints of cocoa, dark berries & spiced cherries.

WHITES

Kendall Jackson VR Chardonnay *11 / 35*
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 *12 / 36*
Tuscany, Italy. Intense fruity aroma. Fresh bouquet with notes of pear, peach, anise and honey.

BUBBLIES

House Brut *9.5 / 31*
Cava, Spain. Fresh, full & fruity with notes of apricot and mellow cherry with a hint of caramel.

Torresella Prosecco *10 / 32*
Prosecco, Italy. Delicately aromatic, with hints of white florals, toast and candied lemon.

Please drink responsibly!