

# BISTRO ON 4TH

## BREAKFAST AT THE BISTRO

<b>classic fruit + yogurt cup</b>	9.5
chobani yogurt, fresh berries, granola, sue bee honey	
<b>steel cut classic oatmeal</b>	9.5
vermont maple syrup + blueberries	
<b>berry + fruit cup</b>	9
<b>french toast with strawberries</b>	12.5
dipped in cinnamon vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup	
<b>avocado toast</b>	13.5
multigrain toast with roasted tomatoes, hard cooked egg + lemon dressed arugula	
<b>eggs your way</b>	15
choice of whole cage free eggs/whites, applewood smoked bacon, pork sausage with breakfast potatoes or tomatoes and artisan or multigrain toast	
<b>farm stand breakfast bowl</b>	14.5
choice of quinoa and brown rice blend or breakfast potatoes, oven roasted tomatoes, baby kale, avocado, topped with two cage free eggs your way + parmesan cheese	
<b>bistro breakfast sandwich</b>	12
cage free fried eggs, applewood smoked bacon, aged white cheddar, arugula, avocado on a brioche bun	
<b>breakfast burrito</b>	13
cage free scrambled eggs, applewood smoked bacon, green onions, breakfast potatoes, cheddar cheese in a torilla with tomato salsa + avocado mash +3	
<b>bagel flatbread</b>	13.5
scrambled cage free eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa	
<b>bagel</b>	6.5
plain or everything: choice of cream cheese, jelly, or peanut butter	

## HOURS

**breakfast**  
Monday-Friday from 6:30 a.m. to 10 a.m.

**brunch**  
Saturday-Sunday from 6:30 a.m. to 1 p.m.

**lunch**  
Monday-Friday from 11:00 a.m. to 1:30 p.m.

## BRUNCH

<b>eggs benedict</b>	17
english muffin, poached eggs, house made hollandaise sauce, Canadian bacon, fried potatoes, fresh cut fruit	
<b>add crab cake with fried green tomatoes</b>	8
<b>chef's omelets</b>	15
sausage, ham, bacon, peppers, onions, mushrooms, cheddar cheese, fried potatoes	
<b>loaded breakfast tots</b>	15
tator tots, chile lime, cheddar cheese, green onions, bacon, scrambled cage free eggs, buffalo ranch dressing	
<b>add scrambled egg</b>	8
<b>sausage biscuits and gravy</b>	11
firehouse country gravy with crumbled sausage, 2 house made biscuits	
<b>pancake stack</b>	12
3 large buttermilk pancakes, cinnamon butter, whipped cream, maple syrup	
<b>add blueberries or chocolate chips</b>	2
<b>the bistro burger</b>	18
aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad	
<b>b.r.t.</b>	14.5
applewood smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast, french fries or arugula salad	

\*we offer gluten free options upon request. consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. 05/31/2023

**B | MORNING**



**MORNINGS START HERE**

901 4th Street, Sioux City, IA 51101

## BREAKFAST A LA CARTE

<b>2 eggs</b>	4
<b>silver dollar pancakes</b>	4
<b>side of bacon</b>	4
<b>side of sausage</b>	4
<b>toast</b>	3

## LUNCH MENU

all sandwiches comes with house chips or upgrade to a side caesar salad +3

<b>italian beef sandwich</b>	12
on a hoagie with slow roasted beef in italian spices, provolone cheese and pepperoncini	
<b>italian club</b>	10
on ciabatta, salami, turkey, ham, white cheddar, arugula, tomato, cramy Italian vinaigrette	
<b>andrew's burger</b>	13
with cheddar cheese, lettuce, tomato, brioche bread + whole pickle on the side	
<b>grilled chicken wrap</b>	12
with roasted red peppers, kalamata olive and mozzarella cheese, creamy Italian vinaigrette	
<b>italian garden salad</b>	10
with grilled chicken, kalamata olives, heirloom tomatoes, artichoke hearts, shaved parmesan + choice of dressing	
<b>bistro soup</b>	8
bowl of creamy tomato soup + fresh baguettes	
<b>20 oz. fountain soft drink</b>	2
pepsi products. free refills	



# BISTRO ON 4TH

## ASSAGGIO

<b>baked bruschetta</b> rustic bread, fresh tomatoes, basil, buffalo mozzarella, balsamic drizzle	11
<b>crab cakes</b> jumbo lump crab meat, Italian bread crumbs, dressed arugula, lemon aioli	18
<b>arancini</b> fried risotto, parmesan cheese, fresh basil, spicy marinara	13
<b>artichoke dip</b> house made artichoke dip with fresh baked bread	14
<b>hummus</b> oven roasted tomatoes, crisp vegetables, flatbread	10.5
<b>french fries and dip duo</b> garlic aioli + green goddess ranch	11.5
<b>grilled chicken + bacon quesadilla</b> tomato salsa, avocado mash	14.5
<b>classic chicken wings</b> traditional, with blue cheese dressing	16.5
chili lime, with green goddess dressing	16.5
<b>loaded tot-chos</b> tator tots, jack cheese, chili lime seasoning, buffalo ranch, green goddess dressing, green chili, green onions, bacon	12.5
<b>margherita flatbread</b> roasted tomatoes, basil + cheese	13.5

**B** | EVENING



Kids' Menu Available

Before placing your order, please inform us if a person in your party has a food allergy.

## HOURS

Sunday-Thursday from 5 p.m. to 10 p.m.  
(kitchen closes at 9 p.m.)

Friday-Saturday from 4 p.m. to midnight  
(kitchen closes at 11 p.m.)

## GREENS + GRAINS

add chicken or tiger prawns to any salad dish	+6.5
<b>Italian garden salad</b> hearts of romaine, shaved parmesan, kalamata olives, heirloom tomatoes, artichoke hearts	full 14 • half 9
<b>caesar</b> hearts of romaine, shaved parmesan, garlic croutons	full 13 • half 6.5
<b>modern cobb salad</b> grilled chicken, applewood-smoked bacon, hard-cooked egg, tomato, avocado, gorgonzola, green goddess dressing	14
<b>mediterranean grain bowl</b> quinoa + brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese + lemon vinaigrette	14
<b>three-cheese grilled cheese + tomato soup</b> white cheddar, jack cheese, parmesan on artisan bread, tomato soup	13.5

## PASTA

add chicken or tiger prawns to any dish	+6.5
<b>lobster ravioli</b> jumbo lobster ravioli with basil butter tomato sauce, sauteed asparagus + sliced garlic	30
<b>lemon pesto pasta with tiger prawns</b> penne pasta with creamy lemon pesto sauce, spinach, tiger prawns	27
<b>chicken chardonnay fettuccini</b> chardonnay cream sauce, grilled chicken, fettuccini pasta, heirloom tomatoes, sliced green onion	26
<b>chef's mom lasagna</b> mom's recipe, italian sausage, mozzarella, ricotta, jack cheese + aged cheddar	21
<b>classic spaghetti meatballs</b> spaghetti pasta, house marinara, locally sourced meatballs, fresh grated Parmesan, artisan toast	21

\*we offer gluten-free options. ask your server.



## EVENINGS BEGIN HERE

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## BISTRO CLASSIC

<b>the bistro burger</b> aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad	15
<b>b.r.t.</b> applewood smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast	14.5
<b>grilled chicken sandwich</b> aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll with french fries or arugula salad	14.5
<b>buffalo fried chicken sandwich</b> gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad	15

## CAMPAGNA

<b>hand cut tenderloin filet</b> 7 oz beef tenderloin, red wine demiglace, seasonal vegetable, garlic mashed potato	43
<b>chicken roma</b> pan seared pesto marinated chicken breast, sun dried tomatoes, basil cream sauce, seasonal vegetable, garlic mashed potatoes	27
<b>iowa sirloin</b> locally sourced 12 oz hand cut top sirloin, served with garlic butter, seasonal vegetable, garlic mashed potatoes	39
<b>beef grillades and smoked gouda grits</b> braised beef tips, smoked gouda grits	24

## DOLCE

<b>dark chocolate + sea salt cookie</b>	6.5
<b>housemade tiramisu</b>	8
<b>ricotta cheesecake with fresh berries</b>	8
<b>salted caramel cheesecake</b>	8