BISTRO 317

Fall 2026

CLASSIC FRENCH CUISINE • A DISTINCTIVELY SOUTHERN SOUL

SOUPS & SALADS

Available after 10am

VEGETARIAN FRENCH ONION $7/11
CUP OR BOWL
Slow-caramelized onions in a rich vegetable broth, toasted baguette and melted Gruyère.

SOUP DU JOUR $9/13
CUP OR BOWL
Chef's daily seasonal soup. Please ask your server about today's selection.

BISTRO'S MIX AND MATCH $15
CHOICE OF TWO
Cup of soup, half salad, or half sandwich

HOUSE SALAD $14
Our classic Bistro 317 house salad. Mixed greens cranberries, onions and cherry tomatoes, topped with our house raspberry vinaigrette.
Wine pairing: Sauvignon Blanc

ROASTED BEET & GOAT CHEESE SALAD $15
Roasted beets and goat cheese with the Bistro 317 house preparation along with walnuts, and fruit all on top of slices of baguette.
Wine pairing: Sauvignon Blanc

SALADE LYONNAISE $16
Frisée and baby greens, bacon lardons, roasted fingerling potatoes, caramelized shallots and a poached egg with warm Dijon vinaigrette.
Wine pairing: Pinot Noir

BISTRO CAESAR $14
Lightly charred romaine hearts, shaved Parmesan, garlic-herb breadcrumbs, crispy capers, house Caesar dressing and grilled lemon.
Wine pairing: Chardonnay

Add Protien to any salad
***Salmon, *Ahi Tuna, Shrimp, Chicken ($6), *Steak ($8)**

DRINKS

LAVAZZA ESPRESSO	$4
LATTE, CAPPUCINO	$5
CHAI- ICED OR HOT	$3.50
HOT CHOCOLATE	$4.50
COKE PRODUCTS	$2.75
CITRUS SQUEEZERS	$5
REFRESHERS- STRAWBERRY/ACAI OR DRANGONFRUIT/LIME	$6
ICED TEA	$3
LEMONADE	$3.50

DRINK EXTRAS AND ADD ONS

MILK: WHOLE, OAT, ALMOND AND 1/2&1/2	$2.00
EXTRA ESPRESSO SHOT	.50
FLAVOR SYRUPS	.50
WHIPPED CREAM	$1.00
PUREES	

APPETIZERS

Available after 10 am

ESCARGOT $16
Burgundy snails baked in Bleu-Cheese garlic-herb butter with puff pastry.
Wine pairing: Chardonnay - Chablis - White Cabernet Sauvignon

CREOLE CRAB CAKE $17
Pan-seared Creole crab cake, charred corn & roasted pepper relish, house remoulade, pickled shallot, fresh herbs and lemon.
Wine pairing: Sauvignon Blanc

BAKED BRIE $17
Warm Brie with spiced pear & apple, toasted walnuts, cider-honey gastrique, dried thyme and toasted baguette.
Wine pairing: Sauvignon Blanc - Prosecco

WHIPPED BONE MARROW $20
Duck-fat whipped bone marrow, caramelized onion, toasted confit, apple-dijon mostarda, cornichons and toasted baguette.
Wine pairing: Cabernet Sauvignon - Malbec Rose

DUCK CONFIT FLATBREAD $20
Duck confit, caramelized onion, arugula and apple, thyme and arugula on savory apple cider reduction over a light crème fraîche base.
Wine pairing: Pinot Noir
Gluten Free Crust Available +$5

ROASTED ROOT VEGGIE & MUSHROOM FLATBREAD $17
Roasted butternut squash, caramelized carrots, wild mushrooms, caramelized shallot, goat cheese, sage, & restrained hot honey.
Wine pairing: Pinot Noir
Gluten Free Crust Available +$5

CHARCUTERIE $28
Market cured meats, cheeses, seasonal fruit, olives, cornichons and baguette and crackers.
Wine pairing: Gassier Rose, Bread and Butter Prosecco

TOMATO & MOZZARELLA $16
Tomatoes, fresh mozzarella, basil pesto and olive oil.
Wine pairing: Gassier Rose, Forever Summer Rose

DESSERTS

SPICED POACHED PEAR $8
Red-wine poached Bosc pear, toasted apple tarté Tatin, and apple bean sea salt.

APPLE TARTÉ TATIN $15
Warm caramelized apple tarté Tatin, Bourbon-vanilla bean ice cream, apple caramel.

Our pastry selection changes daily.
Please ask your server about today's creations.
Selections may include tiramisu, chocolate mousse,
crème brûlée, rotating cheesecake,
caramel and seasonal house-made pastries.

*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, THESE ITEMS ARE COOKED TO CONSUMER SPECIFICATIONS.

-WE USE A SHARED FRYER- GLUTEN FREE DOES NOT DENOTE CELIAC SAFE
-SPLIT CHECKS ARE AVAILABLE UPON REQUEST
-18% GRATUITY ADDED TO ALL PARTIES 6+