

# O bistro

Your Neighborhood Restaurant & Martini Bar



## Specialty Crepes & Waffles

Strawberry Crepes  
Rolled with fresh strawberries,  
served with fresh strawberry sauce 10

Belgian Waffle  
Served with warm maple syrup 8

Bananas Foster Crepe  
Caramelized bananas & toasted pecans  
in a butter rum sauce 10

Strawberry Waffle  
Belgian waffle topped with fresh  
strawberry sauce 10

Florentine Crepe  
Cheddar cheese, fresh leafy spinach  
& topped with our house made hollandaise 10

Pecan Waffle  
Belgian waffle topped  
with fresh roasted pecans 9

## Special Brunch O Tinis

Mimosas and  
Bloody Marys

O Bistro Bloody Mary  
House Vodka, green olives & celery

Wasabi Bloody Tini  
Yazi Ginger Vodka, spicy bloody mary mix,  
wasabi, tuna sashimi garnish

Mimosa Tuscano  
Zonin Prosecco & fresh squeezed oj

Pomosa Tini  
Van Gogh Pomegranate Vodka, fresh  
squeezed oj & a splash of Zonin Prosecco

Peach Bellini  
Zonin Prosecco, Stirrings peach nectar

## Beverages

- Fresh Orange Juice..... 4/6
- Lemonade & Juices ..... 3
- Imported Bottled Water..... 4/6
- China Black Iced Tea..... 3
- Republic of Tea ..... 5
- Assorted Flavors
- Sodas..... 3
- Milk ..... 3
- Hot Cocoa / Chocolate Milk ..... 3

## Specialty Coffee & Teas

- European Dark Roasted Coffee..... 3
- Our Special Selection of Hot Teas..... 3
- Espresso..... 3.5
- Cappuccino ..... 4
- Latte ..... 4
- Mocha Latte..... 4.5

## Domestic Beer

- Bud ..... 4
- Bud Light ..... 4
- Coors Light..... 4
- Miller Lite..... 4
- Michelob Ultra ..... 4
- Yuengling ..... 5

## Crafted Beer

- Napa Smith Organic IPA..... 6
- Sierra Nevada ..... 5
- Sam Adams Seasonal ..... 5

## Imported Beer

- Heineken..... 5
- Newcastle..... 5
- Stella Artois ..... 5
- Corona ..... 5
- Heineken Light ..... 5
- Sam Adams ..... 5

Ask your server for Additional Beer Features

Please Enjoy Responsibly.

## Signature Breakfast Collection

Eggs Benedict  
An English muffin, topped with Canadian bacon,  
two poached eggs & our house made hollandaise 11

Florentine Benedict  
Classic Eggs Benedict with fresh, leafy spinach 13

Crab Cakes Benedict  
Lump blue crab cakes 18

Smoked Salmon Benedict  
An English muffin, topped with thinly sliced,  
smoked salmon, two poached eggs, house  
made hollandaise 16

Mediterranean Benedict  
An English muffin, topped with spinach,  
feta & sun dried tomatoes, two poached eggs  
& house made hollandaise 14

Crème Brûlée French Toast  
Thick slices of Challah bread, served  
with warm maple syrup 8

Bananas Foster French Toast  
Caramelized bananas & toasted pecans  
in a butter rum sauce 11

Potato Pancakes  
Crisp, freshly grated potato pancakes served  
with chunky apple sauce or sour cream 10

The "Oy"  
Smoked Salmon Platter  
Thinly sliced smoked salmon served with  
New York style bagel, capers, vine ripened  
tomatoes, red onion & cream cheese 16

Strawberry French Toast  
Fresh strawberry sauce 11

## Omelettes

Cheese Omelette  
Your choice of cheddar, provolone  
or Swiss 10

Vegetarian Omelette  
Broccoli, onions, tomatoes,  
mushrooms 12

Western Omelette  
Ham, cheddar, roasted red  
peppers & onions 12

Reuben Omelette  
Swiss cheese, sauerkraut,  
corned beef 13

Margherita Omelette  
Fresh Mozzarella, diced vine ripened  
tomatoes and fresh basil 13

Wild Mushroom and  
Brie Omelette 14

Mediterranean Omelette  
fresh chopped spinach,  
sun dried tomatoes, feta 14

Smoked Salmon  
and Boursin Omelette 15

Spanish Omelette  
Andouille sausage, fried red bliss potatoes,  
roasted red pepper & onions 13

## Eggs and...

Two Grade AA Eggs any style and served with fresh muffin.  
Toast may be substituted upon request

Your choice of "O" Gratin potatoes, "O" Gratin Grits or American fried red bliss potatoes

Sliced Canadian Bacon 11

Thick Sliced Applewood Smoked Bacon 10

Andouille 12

Hickory Smoked Ham 11

Sausage Patties 10

Turkey Sausage 10

## Side Dishes

Applewood Smoked Bacon 5

Sausage Patties 4

Sliced Canadian Bacon 6

Hickory Smoked Ham 5

Andouille 6.5

1 Egg 1.5

2 Eggs 2.5

Red Bliss Potatoes 4

Turkey Sausage 5

Bagel 3

Toast 2.5

Bagel with Cream Cheese 4

'O' Gratin Potatoes 5

'O' Gratin Grits 5

Assorted Fresh Muffins (2) 4.5

Croissant with Jam and Butter 4.5

We are available to provide personalized catering services for your special occasions.

Cocktail Parties • Corporate Functions • Wedding Receptions • Theme Parties • Picnics • Grand Openings

\* We specialize in business breakfasts, luncheons and meetings \*

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared.  
In order to guarantee service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.

All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available: \$25.00 per hour (three hour minimum)

Call for an Appointment

727.381.1212