

# THE BISTRO

AT GOODSTONE INN & RESTAURANT

*- a place where fine dining meets casual comfort -*

## STARTERS

**CARRIAGE HOUSE SALAD** \$ 15.00

*Roasted Beets, Walnuts, Crumbled Blue Cheese, Goodstone Garden Greens, Balsamic Vinaigrette*

**CLASSIC FRENCH ONION SOUP** \$ 14.00

*Caramelized Onions, Beef & Chicken Broth, Sherry, Brioche, Gruyere Cheese*

**CHARCUTERIE & CHEESE BOARD** \$ 28.00

*Finocchiona, Soppressata & Tartufo Salami, a Rotating Selection of Regional Cheeses, Goodstone Honey, Cranberry-Walnut Bread, House Jam*

**FOIE GRAS TERRINE** \$ 28.00

*Toast Points, Berries*

**ESCARGOT** \$ 18.00

*Burgundy Snails, Cultured Butter, Garden Herbs, Garlic*

**MUSHROOM TOAST** \$ 18.00

*Wild and Cultivated Mushrooms, Caramelized Onions, Garden Herbs, Soft Poached Goodstone Farm Egg, Goat Cheese*

**WINTER GOAT CHEESE SALAD** \$ 15.00

*Arugula, Cranberries, Oranges, Walnuts, Goat Cheese, Orange Vinaigrette*

## SIDES

**GOODSTONE GARDEN SPINACH** \$ 10.00

*Garlic and Extra Virgin Olive Oil*

**GOODSTONE POTATOES** \$ 10.00

*Herb and Garlic Roasted*

**VEGETABLE MEDLEY** \$ 10.00

*Seasonal Fresh Vegetables*

**CRISPY SPROUTS** \$ 10.00

*Brussel Sprouts with Country Ham and Balsamic Glaze*

## MAINS

**COQ AU VIN\*** \$ 30.00

*Amish Chicken, Braised with Pearl Onions, Potatoes, Carrots, Turnips, Mushrooms, Lardons, Garden Herbs*

**STEAK FRITES\*** \$ 36.00

*Hanger Steak, Red Wine Demi Glace, House Fries and Mixed Greens with Tomatoes, Pickled Onion, Cucumber, Balsamic Vinaigrette*

**FARM RAISED NORTH CAROLINA TROUT\*** \$ 30.00

*Sautéed with Toasted Almonds, Lemon, Parsley and Butter  
Served with Seasonal Vegetables and Seasoned Home Fries*

**CHICKEN CORDON BLEU SANDWICH\*** \$25.00

*Crispy Chicken, Country Ham, Dijonnaise, Gruyere Cheese on a Brioche Roll with Fries*

**GOODSTONE BURGER\*** \$ 28.00

*Ground Brisket, Short Rib and Chuck Hamburger, Truffles, Foie Gras, Roasted Garlic Aioli, House Mustard, Lettuce, Tomato, Pickled Onion on a Brioche Bun with Fries*

**MUSHROOM RISOTTO** \$25.00

*Spinach, Garden Herbs, Cheese*

## DESSERT

**CRÈME BRÛLÉE** \$ 15.00

*Vanilla Custard, Goodstone Farm Eggs, Caramelized Sugar*

**CHOCOLATE MOUSSE** \$ 15.00

*Fresh Berries and Berry Purée*

**PROFITEROLE** \$ 15.00

*Goodstone Homemade Profiterole, Vanilla Ice Cream, Chocolate Sauce*

**BISTRO DINNER**  
Monday & Tuesday  
5 PM - 8:30 PM



**WWW.GOODSTONE.COM**  
**PH: 540-687-3333**



\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.