GRETCHEN'S
BISTRO

SOUP & SALADS

BISTRO SALAD..... $8
Arugula, cherry tomatoes, Gruyère crostini, smoky bacon & fresh herb vinaigrette (V/GF available)

PETITE WEDGE SALAD..... $12
Crisp iceberg lettuce, pickled red onions, applewood smoked bacon, cherry tomatoes, blue cheese crumbles & house-made dressing

FRENCH ONION SOUP..... $12
Caramelized onions, beef broth, crouton & Gruyère

POTATO & LEEK SOUP..... $8/12
Creamy potato & leek soup finished with fresh chives (V)

SWEET PEPPER CRAB BISQUE..... $12/16
Creamy sweet pepper bisque with jumbo lump crab meat (GF)

STARTERS

SHRIMP COCKTAIL..... $14
Local jumbo shrimp with tangy avocado cocktail sauce (GF)

BANG BANG SHRIMP..... $15
Lightly fried, tossed in our signature sauce & served with house-made chili sauce

SMOKED SALMON CARPACCIO*..... $15
Red onion & caper cream cheese, shaved Parmesan & toasted crostini (GF)

GARLIC BUTTER SHRIMP..... $15
New Orleans-style shrimp, garlic butter, Worcestershire & Creole spices, served with toasted French baguette

BEEF CARPACCIO*..... $26
Thinly sliced beef, olive oil, lemon, capers, Parmesan & arugula (GF)

CRAB IMPERIAL $16
Jumbo lump crab, Dijon, Old Bay & Parmesan, baked in a scallop shell (GF)

FRESH OYSTERS

FRESH LOCAL OYSTERS* *On the half shell (GF)* $18/26

OYSTERS SAIGON* *Fresh oysters baked with a creamy Parmesan & Gruyère cheese sauce*..... $20/28

OYSTERS ORIENTAL* *Garlic, herb, and butter baked oysters (GF)*..... $20/28

SEAFOOD

JUMBO LUMP CRAB CAKES..... $38
House Specialty - A little old bay, pan fried sweet crabs, haricot verts, & poached potatoes (GF)

SALMON À L'ANETH*..... $32
Pan-seared salmon with dill sauce, haricots verts & poached potato (GF)

MISO GLAZED BLACK COD..... $34
Sake-infused filet with a sweet miso glaze & Asian-inspired bok choy

PISTACHIO BUTTER SCALLOPS..... $38
Pan-seared scallops, pistachio butter, polenta & haricots verts

GARLIC HERB TUNA STEAK*..... $34
Marinated tuna steak, cooked to your liking, served with carrot purée and asparagus

BROWN BUTTER HALIBUT..... $40
Tender pan-seared filet with browned butter caper sauce & lemon asparagus risotto

SNAPPER À LA OSCAR..... $36
Parchment-baked snapper, jumbo lump crab, scalloped potatoes, asparagus & melted butter (GF)

LOW COUNTRY SHRIMP & GRITS..... $30
Local shrimp, bacon, and andouille sausage in house-made gravy over cheddar cheese grits (GF)

Wine Spectator AWARD OF EXCELLENCE 2025
Wine Spectator AWARD OF EXCELLENCE 2026

GRETCHEN'S
BISTRO

SIGNATURE STEAKS & CHOPS

CENTER CUT FILET MIGNON* *8oz* $54
Center-cut filet, served with haricots verts & baked Vidalia onion (GF)

CHEF-CUT RIBEYE* *14oz* $58
Heavily marbled, cast-iron seared & butter-finished with haricots verts & baked Vidalia onion (GF)

GRETCHEN'S SURF & TURF*..... $58
Petite 4 oz. filet mignon, lump crab cake, poached lemon butter shrimp & sautéed asparagus (GF)

TUSCAN VEAL CHOP* 14oz $54
Thick-cut bone-in veal chop with garlic, rosemary & sage, asparagus & poached potato (GF)

HONEY-BALSAMIC LAMB CHOPS*..... $46
Three pan-seared New Zealand lamb chops finished with honey-balsamic glaze, asparagus & puréed carrots (GF)

DUCK BREAST À L'ORANGE* $36
Crispy pan-rendered duck breast with orange-fig sauce, puréed carrots & poached potato (GF)

DINNER FOR TWO

BUTCHER'S RESERVE PORTERHOUSE*
26 oz. steak, sliced by the chef and served on a cutting board for sharing,
Includes two Bistro Salads, grilled asparagus, steak fries, baked Vidalia onion & one shared dessert
$120

PETITE BAKED POTATOES

THE AMERICAN *Bacon, Cheddar, Chives, Crème Fraîche*..... $8

THE CLASSIC *Sea Salt, Chive Butter, Crème Fraîche*..... $8

SPECIALTY ENTRÉES & PASTA

PAPPARDELLE BOLOGNESE $26
Traditional Italian beef ragù served over ribbons of pappardelle pasta

PARISIAN CHICKEN & MUSHROOMS..... $32
Pan-fried chicken, crimini mushrooms, wine butter sauce, risotto & haricots verts

LEMON-GARLIC SHRIMP SCAMPI..... $30
Sautéed shrimp with fresh herbs, white wine & lemon-garlic butter sauce over spaghetti

ORECCHIETTE WITH SAUSAGE & KALE..... $28
Italian sausage, kale & garlic in a lemon Parmesan cream sauce

BEVERAGES

AQUA PANNA: *Natural Spring Water*..... $6

SAN PELLEGRINO: *Sparking Spring Water*..... $6

TEA: $4

SOFT DRINKS: Coke, Diet Coke, Sprite, Cheerwine, Orange Jarritos..... $5

A 25% gratuity is added to parties of 8 or more.

These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.