



GRETCHEN'S

BISTRO

STARTERS

HOMEMADE SMOKED SALMON.....	\$12
BUTTERMILK SHRIMP.....	\$14
CHEFS CHARCUTERIE.....	\$18
HOUSE SALAD.....	\$8
OYSTER CAESAR SALAD*.....	\$20
WEDGE SALAD.....	\$10
SOUP DU JOUR.....	\$6/10
PATÉ <i>a French delicacy</i>	\$18

LOCAL SEAFOOD



SHRIMP COCKTAIL.....	\$12
JUMBO LUMP CRAB COCKTAIL.....	\$16
FRESH LOCAL OYSTERS*.....	\$14/20
OYSTERS <i>baked to perfection</i>	\$16/24

ENTREES

JUMBO LUMP CRAB CAKES.....	\$32
<i>"HOUSE SPECIALTY" A little old bay, local sweet crabs and pan fried to perfection</i>	
SALMON*.....	\$28
<i>Locally sourced pan seared, roasted, and topped with an elegant dill sauce</i>	
GROUPER.....	\$30
<i>Pan seared with a browned butter jalapeno sauce and served over grilled pineapple & fried fresh corn</i>	
PISTACHIO BUTTER SCALLOPS.....	\$32
<i>Pan seared with pistachio butter and sprinkled with freshly cracked pistachios</i>	
WHOLE FLOUNDER.....	\$32
<i>a Gretchen's exclusive: oven-baked in parchment with julienned potatoes, olive oil, butter, & fresh herbs</i>	
PETITE FILET MIGNON* 8oz - Iron Seared Steaks from Demkota Ranch.....	\$42
<i>Tender & buttery, this perfectly cooked filet melts in your mouth and served with a baked Vidalia onion</i>	
MAIN FILET MIGNON* 11oz - Iron Seared Steaks from Demkota Ranch.....	\$54
<i>A larger cut of our filet, rich in flavor and cooked to perfection and served with a baked Vidalia onion</i>	
NEW YORK STRIP* 16oz - Iron Seared Steaks from Demkota Ranch.....	\$50
<i>Bold & juicy, this classic cut delivers robust flavor with every bite and served with a baked Vidalia onion</i>	
RIBEYE* 14oz - Iron Seared Steaks from Demkota Ranch.....	\$54
<i>Marbled for maximum flavor, this rich & juicy steak is a true indulgence, cooked to perfection and served with a baked Vidalia onion</i>	
PORTERHOUSE* 26oz - Iron Seared Steaks from Dakoma Ranch.....	\$82
<i>The best of both worlds: tender filet & flavorful strip in one massive cut and served with a baked Vidalia onion</i>	
DUCK BREAST*.....	\$34
<i>Pan-seared with a pan made orange fig sauce</i>	
GRILLED CHICKEN.....	\$24
<i>Plump and juicy boneless thighs, marinated and grilled over an open fire</i>	
SHRIMP PASTA ORIENTAL.....	\$26
<i>Light and flavorful pasta dish made with local shrimp from Oriental, NC</i>	
HOUSE MADE BOLOGNESE.....	\$20
<i>A classic Italian pasta dish loaded with beef & flavor</i>	

SIDES

Served Family Style
\$10

FRIED CORN
POMMES FRITES

SAUTÉED GINGER CARROTS
LOADED BAKED POTATOES
WHOLE BAKED ONIONS

PUREE'D POTATOES
SAUTÉED SPINACH



GRETCHEN'S

B I S T R O

DESSERTS

FRESH SEASONAL BERRIES
with housemade chantilly cream
\$12

PEACH COBBLER
\$14

CHOCOLATE BROWNIE
with chocolate ganache housemade chantilly cream
\$14

PAN FRIED POUND CAKE
\$12

GELATO
Sicilian Pistachio, Sea Salt Caramel, Dark Chocolate, Raspberry, Vanilla Bean
One for \$10 - or - Three for \$20

SPECIALITY COFFEE

- ESPRESSO.....\$5
A bold and aromatic classic that delivers a rich, intense flavor.
- AMERICANO.....\$6
A smooth, well-balanced coffee that offers a slightly milder taste than espresso while remaining full of character.
- CAPPUCCINO.....\$8
A creamy combination of espresso, steamed milk, and frothy foam, finished with a sprinkle of cocoa powder.
- CAFE LATTE.....\$8
A silky, smooth coffee crafted from espresso & steamed milk, topped with a delicate layer of foam.
- GRETCHEN'S COFFEE.....\$20
Signature "triple shot" cappuccino featuring three liqueurs & carefully prepared for a comforting end
- ESPRESSO MARTINI.....\$16
An elegant cocktail that mixes espresso, vodka, & coffee liqueur, resulting in a smooth, frothy treat.
- IRISH COFFEE.....\$10
Inspired by the world famous Buena Vista in San Francisco
Made traditionally using a double shot of espresso, sugar, and Jameson with a lovely cream top.

BEVERAGES

- WATER: Sparking or Still.....\$6
- TEA: Sweetened or Unsweetened.....\$3
- LEMONADE.....\$3
- SOFT DRINKS: Pepsi, Diet Pepsi, Starry, Mountain Dew, & Dr. Pepper.....\$3

**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.