



Late Summer & Fall Lunch Menu

Served Monday thru Saturday 11-2:00 a.m.

“Welcome to Bistro 163! Everyone is welcome to a meal here regardless of their ability to pay. All meals are made from-scratch with fresh, locally sourced ingredients, hand crafted with care and served by our friendly volunteer servers.

At Bistro 163, we are building a better community, one plate at a time!”

Bistro Classics \$9 suggested price

163 Grilled Cheese V

cheddar, mozzarella, Guggisberg Swiss cheese, fresh tomato slice, basil mayo. served with dill pickle spear and Ballreich potato chips

Classic BLT

Texas Toast, bistro mayo, fresh tomato slice, leaf lettuce. served with dill pickle spear and Ballreich potato chips

Bistro Burger

ground beef patty, bacon, smoky tomato jam, caramelized onion, cheddar, garlic mayo, pretzel bun. served with dill pickle and Ballreich potato chips

Pecan Chicken Salad Croissant

roasted chicken breast, red grape, pecans, scallion, mayo, leaf lettuce, butter croissant. served with Ballreich potato chips (**GF** Don't want the croissant? Instead, ask for a **“Chicken Salad Plate”**: pecan chicken salad piled on fresh salad greens dressed in house citrus vinaigrette garnished with chopped pecans and sliced grapes. Served **without** chips or pickle)

Seasonal Favorites \$9 suggested price

The Bistro Cristo

butter croissant with black forest ham, Guggisberg Swiss and dijon mustard dipped in French toast batter fried to golden brown then dusted with powdered sugar and served with side of fruit preserves for dipping

Fig Cheddar Pretzel Panini V

pretzel roll pressed with fig jam and cheddar cheese. served with whole grain mustard for dipping, dill pickle spear and sweet potato chips

Mortadella Mozzarella Panini

sliced mortadella with pistachios, balsamic vinaigrette and provolone pressed on Italian bread served with dill pickle spear and sweet potato chips

Spicy Chipotle Egg Salad Croissant

diced hard-boiled egg, green onion, spicy chipotle mayo, leaf lettuce, butter croissant. served with dill pickle spear and sweet potato chips

Handmade Flatbreads \$9 suggested price

PB & J Flatbread V

creamy peanut butter and homemade fruit preserves for dipping

Caprese Flatbread V

garlic basil aioli, mozzarella, fresh tomato

Pepperoni and Cheese Flatbread

tomato sauce, three cheese blend, Columbus-style pepperoni

BBQ Apple Chicken Bacon Flatbread

bistro BBQ sauce, diced chicken, bacon, caramelized onions, cheddar cheese

V Vegetarian **GF** Gluten free

Fresh Salads \$9 suggested price

Apple Orchard Salad V, GF

fresh greens, apple wedges, goat cheese, candied walnuts, dried cranberries, maple vinaigrette

Hearts of Romaine Caesar Salad V

fresh romaine hearts, sundried tomatoes, parmesan cheese, croutons, Caesar dressing

Ohio Cobb Salad GF

fresh greens, hard boiled egg, diced chicken, warm bacon, tomato, crumbled bleu cheese, herbed yogurt dressing

Bistro Side Salad V

\$5 suggested price

fresh greens, tomato, parmesan, crouton, green onion with choice of dressing: citrus vinaigrette, maple cider vinaigrette, herbed yogurt or Caesar

Bistro's Signature Soup

cup \$4 / bowl \$5 suggested price

Creamy Tomato Bisque V, GF

Pick Two Lunch: Mix and Match your two favorites!

\$9 suggested price

Cup of Tomato Bisque

163 Grilled Cheese, half

BLT, half

Chicken Salad Croissant, half

Cobb Salad, half

Orchard Salad, half

Baked Sweet Potato with Honey Butter

Baked Potato, Butter, & Sour Cream

Bistro Bread Pudding Du Jour

\$4 suggested price

Bistro Bread Pudding Du Jour V

buttery croissant pieces baked in sweetened custard with cinnamon and brown sugar, served warm with whipped cream. Ask about today's bread pudding flavors.

Beverages

\$2 suggested price

Hand Squeezed Lemonade, Iced tea, Hot tea, Coffee

V Vegetarian GF Gluten free



ComeUnity Coffee & Breakfast Menu

Served Monday thru Saturday, 7-11:00 a.m.

ComeUnity Breakfast Plate

\$6 suggested price

2 Farm Eggs, local Bacon, thick sliced Toast and Jelly

Fall Farmhouse Breakfast Croissant

\$5 suggested price

Fried Farm Egg, local Bacon, Swiss and Apple Butter on Croissant

Creme Brulee Croissant French Toast

\$5 suggested price

Butter Croissant dipped in Vanilla Cinnamon Creme Brulee batter, Grilled and topped with Maple Syrup, Powdered Sugar and Whipped cream

Power Plate

\$5 suggested price

2 Hard Boiled Eggs, 3 Slices of Cheddar, Dried Fruit, Walnuts and side of Herb Yogurt

Brown Sugar Oatmeal with Fruit and Nuts

\$4 suggested price

Hot Oats, Brown Sugar, Dried Cherries, Golden Raisins, Dried Cranberries and Walnuts

Toasted Bagel with Cream Cheese

\$2.50 suggested price

*Fair Trade Coffees, Teas, Espresso and Specialty Drinks
Fresh Baked Pastry, Danish, Muffins and Breakfast Cookies*