



Bienvenue à Bistro 29!

Starters

Butter Lettuce Salad- fine herbs, radish, & buckwheat crêpe dentelle with creamy fromage blanc vinaigrette 8

Seared Goat Cheese Crottin- endive, grilled pears & hazelnut salad with banyuls vinaigrette 10

Soupe des Johnnies- onion-cider soup with buckwheat crêpe dentelle & gruyère cheese 7

Field Green Salad- with pomegranate, Roquefort cheese, walnuts, local heirloom apples & Waldorf vinaigrette 8

Pan Seared Foie Gras- with housemade pain d'épice French toast & cider-gravenstien apple compote 14

"Bistro" Escargots- with garlic herb compound butter, salsify & toast points 10

Salt Cod Brandade- salt cod & Yukon gold potato gratin with grilled bread & pequillo pepper-parsley salad 10

Local Dungeness Crab Roll- butter poached crab on house made brioche roll with Clementine aioli & pickled shallots 14

Steamed Mussels- with Pernod cream sauce -or- white wine saffron-tomato broth & panisse “frites” 10

Charcuterie Board- selection of three cured meats with Dijon mustard & cornichons 12

Cheese Board- selection of three cheeses with honey toasted nuts & fruit chutney 12

Entrées

Cassoulet- confit of duck leg with garlic flageolet beans, apple wood smoked slab bacon & Toulouse sausage 24

Pan Seared Loch Duart Salmon- with braised black beluga lentils, fennel-artichoke Bérigoule with orange & coriander 22

Seafood Armoricaïne- day boat scallop, red snapper, prawn, calamari, potato purée & lobster-cognac sauce Armoricaïne 24

Braised Pork Shank Carbonade- with roasted kabocha squash, pepita gremolata & ale reduction 21

Steak Frites- bavette of Kobe beef with pommes frites, arugula, crispy shallots & maître d’hôtel butter 22

Spinach-Fromage Blanc Quenelles- with roasted butternut squash, chanterelles, chestnuts, Parmigiano-Reggiano & sage cream 16

Pan Seared Ribeye- with roasted shallots, chanterelles, sweet potato gratin & sauce bordelaise 28

Brick Roasted “Spring” Chicken- with haricot vert, tarragon jus & truffle pommes frites 21

Sides

Creamed Spinach 6

Sweet Potato Gratin 7

Panisse "Frites" (chickpea fries) 6

Pommes Frites (french fries) 4

*We strive to use local and organic products in all our dishes.
If you have any questions or food allergy concerns please notify your
server.*

*Chef: Brian Anderson Sous Chef: Adelaar Rogers Pastry Chef: Ana
Calles*

18% Gratuity Will Be Added To Checks for Parties of 6 or More

Bienvenue à Bistro 29!

Bistro 29 is a traditional bistro and crêperie specializing in "Breton" regional cuisine. The number 29 comes from the department of Finistère (End of the Earth) located in the upper tip of Northwest France. Known for the Galette de Blé Noir (buckwheat crêpe) and Galette de Froment (sweet crêpe), Bretagne also uses a variety of local seafood and produce that can easily be found in and around Northern California.

At Bistro 29 we make traditional and untraditional dishes using these ingredients and old world techniques. If there are any questions about the menu please feel free to ask your server for any help.

Buckwheat Crêpes

Our Suggestions

Complète- Jambon de Paris, Cave Aged Gruyère & Sunny Side Egg 10

Sonoma- Roquefort, Toasted Walnut, Spinach & Sautéed Apple 11

*Basque- Sautéed Shrimp, Roasted Tomato, Roasted Peppers, Cave Aged Gruyère
& Saffron Butter 15*

Alsace- Housemade Pork Sausage, Sautéed Apple & Cave Aged Gruyère 12

Françoise- Goat Cheese Crottin, Jambon de Paris, Cave Aged Gruyère & Sliced Almonds 13

Lyonnaise- Smoked Bacon Lardon, Caramelized Onions, Cave Aged Gruyère & Sunny Side Egg 10

Ratatouille & Cave Aged Gruyère 10

Forestière & Cave Aged Gruyère 10

Duck Confit & Cave Aged Gruyère 11

Buckwheat Crêpe Beurre/Nature (Butter/Plain) 5

Add Mixed Greens Salad with Dijon Vinaigrette 2

Additions

Egg (Sunnyside or Broken) 1

Cave Aged Gruyère 1

Caramelized Onions 2

Sautéed Apples 3

Roquefort Blue Cheese 3

Fromage Blanc 2

Goat Cheese Crottin 5

Sliced Almonds 1

Toasted Walnuts 1

Garlic-Parsley Butter 1

Saffron Butter 1

Jambon de Paris 3

Serrano Ham 3

Housemade Pork Sausage 3

Duck Confit 5

Applewood Smoked Bacon Lardon 2

Sautéed Shrimp 4

Ratatouille 4

Forestière 4

Roasted Peppers 2

Roasted Tomato 3

Spinach 2

Sweet Crêpes

Sweet Crêpe Beurre/Nature (Butter/Plain) 4
Garnished with Whipped Cream

Additions

White Sugar .50
Brown Sugar .50
Maple Syrup .50
Lemon 1
Wild Huckleberries 2
Berry Compote 2
Banana 1
Nutella 1
Chocolate Ganache 1
Orange-Grand Marnier Butter 1
Toasted Almonds 1
Wildflower Honey 1
Caramel 1

Add Scoop of Housemade Ice Cream or Sorbet 2.5