

A collage of food and drink images. The top left shows a glass of white wine. The top right shows a bowl of blueberries. The bottom left shows a slice of lemon. The bottom right shows a slice of bread. A central dark purple box contains the text 'brontë' and 'A Novel Bistro & Wine Bar'. The bottom of the collage has a blue and white striped border.

brontë
A Novel Bistro & Wine Bar



P I Z Z A & P A S T A

Add a side house salad to your pizza or pasta for just \$2.25

Spinach, Tomato and Feta Pizza

Personal 9" pizza crust lightly dusted with olive oil and roasted garlic, topped with fresh baby spinach, diced tomatoes, mozzarella and crumbled feta, then baked to perfection ♦ 8.95

Bacon and Caramelized Onion Pizza

Personal 9" pizza crust topped with a mildly spiced tomato sauce and topped with bacon, caramelized onion and topped with mozzarella cheese ♦ 8.95

Portabella Bleu Pizza

Personal 9" pizza crust topped with sliced portabella mushroom caps, caramelized onions, and topped with bleu cheese and mozzarella ♦ 8.95

Roasted Tomato and Chicken Fettuccini

Fettuccini pasta and fresh roasted chicken tossed in a hearty spinach, tomato cream sauce ♦ 9.95

Spinach and Walnut Linguini

Roasted walnuts and spinach are tossed lightly with linguini in a garlic and olive oil saute' ♦ 8.95
add roasted chicken ♦2.95 add sauteed shrimp ♦ 3.95

Pesto Linguini with Shrimp

Delicious california pesto made from mint, basil, and pine nuts tossed with linguini, topped with sauteed shrimp, and garnished with finely diced tomatoes ♦ 10.95

Add a side house salad to any pasta or pizza for \$2.25

Add a cup of homemade soup for \$2.25

pizza/pasta



S O U P & S A L A D

SOUPS

Soup du jour - always homemade, always popular Cup ♦ 3.25 Bowl ♦ 4.50

Lemon Chicken Tarragon - a DK favorite Cup ♦ 3.25 Bowl ♦ 4.50

Add a cup of soup to any full size salad, sandwich, wrap or entree for \$2.25

Taste of Home's Cherry Brie Salad

Fresh romaine lettuce chopped and tossed with dried cherries and brie cheese then topped with candied almonds and dressed in our cider dressing ♦ 8.95

Black and Bleu Salad

A little heat with a lot of flavor. Blackened chicken on mixed greens with bleu cheese, red onions, cherry tomatoes, croutons, and our herb vinaigrette ♦ 8.95

Pear and Bleu Cheese

Our most popular salad. Crisp pear slices, toasted almonds, raisins, crumbled bleu cheese atop a bed of greens. Served with our pear poppy seed dressing ♦ side 4.95 regular 8.75

Cranberry and Feta

A delightfully refreshing salad with roasted turkey, dried cranberries, spinach, red onions, fire-roasted walnuts, feta cheese, and our sweet sherry vinaigrette ♦ 9.25

Bistro Caesar Salad

Fresh romaine lettuce chopped and tossed with roasted red peppers, house seasoned croutons, grated parmesan cheese and our fabulous caesar dressing 6.95
add 100% Angus beef ♦ 4.95 add grilled chicken ♦ 2.95 add grilled shrimp ♦ 3.95

Field Greens Salad

A simple, but tasty salad of field greens topped with cherry tomatoes, red onion, croutons and herb vinaigrette ♦ side 3.95 regular 7.25
add grilled chicken ♦ 2.95 add grilled shrimp ♦ 3.95 add 100% Angus tenderloin ♦ 4.95

Sampler Plate

A Davis-Kidd classic! Choice of albacore tuna salad or all white meat chicken salad and your choice of two side items ♦ 8.25

Olympic Salmon Salad

Fresh, grilled salmon atop romaine lettuce with mozzarella, our mediterranean salsa of tomatoes, artichokes, olives, red onion and a unique sherry vinaigrette ♦ 11.95

100% Angus Beef Tenderloin Cobb Salad

Sliced beef tenderloin, bleu cheese, bacon, avocado, and egg, served over a bed of romaine and our herb vinaigrette dressing ♦ 10.95

The Joy Of Cooking's Grapefruit and Avocado Salad

Baby spinach tossed in a Tangerine Shallot dressing and topped with grapefruit, Naval oranges, and sliced Haas avocados ♦ 8.95
add grilled chicken ♦ 2.95 add grilled shrimp ♦ 3.95 add 00% Angus tenderloin ♦ 4.95

WRAPS

Add a cup of soup to any wrap for \$2.25

Baked Chicken Avocado Wrap

Our adaptation of a cookbook favorite. A flour tortilla filled with black beans, monterey jack cheese, avocado corn salsa, blackened chicken, and a side of our mandarin orange salsa, served with tossed greens ♦ 8.95

Vegetarian Greek Wrap

Guaranteed to be a vegetarian classic. Our mediterranean tapenade of artichokes, red onion, pepperoncini, cucumber, tomato, kalamata olives and spinach wrapped in a spinach tortilla, dressed with our rosemary lemon aioli, and served with a side of our tossed greens ♦ 7.95

Turkey Cranberry Rollwich

Delightfully refreshing. Flour tortilla wrapped around oven roasted turkey breast, cranberry relish mayonnaise, lettuce and tomato. Served with a side of tossed greens ♦ 8.25

Roasted Portabella Wrap

Not just a vegetarian favorite. Marinated and roasted portabella cap, with monterey jack cheese, lettuce, tomatoes, and onions wrapped in a flour tortilla, dressed with a lemon rosemary aioli and served with a side of tossed greens ♦ 7.95

Country Club Wrap

Oven roasted turkey, crisp bacon, lettuce, tomato and lemon rosemary mayonnaise wrapped in a flour tortilla and served with a side of tossed greens . ♦ 8.50

SANDWICHES

Add a cup of soup to any sandwich for \$2.25

Beef Tenderloin

Grilled 100% Angus beef tenderloin, caramelized onions, and Swiss cheese with lettuce and Dijonnaise. Served on a baguette with tossed greens ♦ 9.95

Monte Cristo

Layers of ham, turkey, and swiss, grilled between french toast and sprinkled with powdered sugar; served with a raspberry-dijon dipping sauce and tossed greens ♦ 7.95

Albacore Tuna Melt Sandwich

Hot and delicious. Cheddar cheese atop the best tuna salad in town, served on whole wheat bread with a side of tossed greens ♦ 7.95

Crab Cake Sandwich

Our southwestern-influenced crab cake served on toasted whole wheat with lettuce, tomato, onion and our homemade remoulade sauce. Also served with tossed greens and a pickle ♦ 8.25

Corned Beef Reuben

Corned beef, sauerkraut, swiss cheese and 1000 island dressing grilled between marbled rye bread with a side of tossed greens ♦ 7.95 sub turkey ♦ 7.95

America's Test Kitchen's Avocado BLT

Traditional BLT kicked up a notch...ATK added fresh avocado slices and a chipotle mayonnaise. Served on wheat toast with a side of greens ♦ 8.25

Chicken Salad Croissant

All white meat chicken salad made with golden raisins, red peppers, green onions, and fresh herbed mayonnaise served on a buttery croissant with a side of tossed greens ♦ 7.95

The Bronte Cheeseburger

Jane Eyre couldn't handle this one! Fresh ground beef served on a toasted kaiser roll with cheddar cheese, lettuce, tomato, onion, and a side of tossed greens ♦ 7.95
Add bacon ♦ 1.00
Add grilled onions and mushrooms ♦ 1.50

Black Bean Burger

Grilled and topped with lettuce, tomato, sprouts and honey mustard; served with a side of vinaigrette tossed greens ♦ 7.25

ENTREE

Add a cup of our homemade soup or a side house salad for only ♦ 2.25

Open-Face Turkey

A sophisticated version of a comfort-food classic. Roasted turkey on grilled texas toast with mashed potatoes, gravy and maple-glazed carrots ♦ 8.50

Chicken Pot Pie

Freshly baked puffed pastry filled with savory vegetables and roasted chicken ♦ 8.25

The Silver Spoon's Ham & Fontina Crepes

The ever-popular crepes...served warm, topped with a bechamel sauce ♦ 8.25

Crab Cakes

Two of our famous southwestern crab cakes, served over a petite spinach salad and dressed with a sesame soy aioli ♦ 8.50

Quiche of the Day

The filling changes daily, but always comes with a flaky pie crust filled with egg custard. Served with tossed greens and a fruit cup ♦ 7.95

Vegetarian Chili

A mild and earthy chili with an assortment of beans and fresh vegetables. Served over green rice and topped with green onions, monterey jack cheese and a dollop of sour cream ♦ 8.50

Spinach Artichoke Quesadilla

Parmesan and ricotta cheese, blended with fresh spinach, then stuffed in a spinach tortilla. Served with green rice, re-fried beans, and our mandarin orange salsa for dipping ♦ 8.95
add chicken 2.95 add shrimp 3.95

Jack Daniels' Beef Tenderloin

100% Angus beef tenderloin tips marinated in a special Jack Daniel's sauce then grilled and served over a bed of seasoned rice with sauteed garden vegetables ♦ 10.95

Grilled Atlantic Salmon

Seasoned salmon, grilled to perfection, with a drizzle of roasted tomato oil and served with green rice and sautéed spinach and vegetables. ♦ 14.95

SIDE ITEMS \$2.25/each

Mediterranean Pasta Salad	Broccoli and Raisin Salad
Fruit Salad	Avocado Corn Salsa
Chips .95	Green Rice
Mashed Potatoes	Glazed Carrots

entrees



D E S S E R T S

all desserts available a la mode \$1.25

Dessert du Jour

You've loved these cakes through the years and we are featuring a different seasonal cake each day made especially for us by local baker Ann Johnson ♦ 4.95

Cobbler of the Day

Made in house from a cookbook favorite, served warm with a scoop of vanilla ice cream ♦ 4.95

Death By Chocolate Cake

You've made it our most popular dessert. rich chocolate cake topped with chocolate frosting made for us by local Ann Johnson ♦ 4.95

Carrot Cake

Topped with a pleasantly dense cream cheese frosting ♦ 4.95

Peanut Butter Mousse Pie

Sugared graham cracker crust filled with a delicious peanut butter mousse and topped with a dark chocolate ganache ♦ 4.50

Fruit Pie

Check with your server for today's selection. Served warm in a flaky crust. ♦ 4.25

Little Bites

Mini versions of our desserts, when you want "just a taste". Pick 1 1.95 Try 4 7.50

Coffee Smoothie

Fresh brewed espresso blended with shaved ice, ice cream, a dash of chocolate, then topped with a dollop of whipped cream ♦ 3.95

C O F F E E A N D E S P R E S S O D R I N K S

House Coffee ♦ 1.95

Blended exclusively for us by Hubbard and Cravens Coffee Co

Espresso Shot ♦ 1.75

(Always a double shot)

Caffe Latte ♦ 2.75 ♦ 2.95

Espresso and steamed milk

Cappuccino ♦ 2.75 ♦ 2.95

Espresso, steamed milk and foam

Mocha Joe ♦ 2.75 ♦ 2.80

Coffee and hot cocoa

Café Mocha ♦ 2.95 ♦ 3.50

Chocolate, espresso, steamed milk

Espresso Machiatto ♦ 1.95

Espresso with a dollop of foam

Espresso con Panna ♦ 1.95

Espresso with a dollop of cream

Hot Cocoa ♦ 2.75 ♦ 2.95

Chai Latte ♦ 2.95 ♦ 3.50

Chai with steamed milk

Steamer ♦ 2.75 ♦ 2.95

Steamed Milk with a flavored syrup

Coffee Smoothie ♦ 3.95

Espresso and ice cream blended with shaved ice

Café Au Lait ♦ 2.75 ♦ 2.95

Coffee and steamed milk

Americano ♦ 1.75

Double shot of espresso with hot water

*desserts
& coffee*



B E V E R A G E M E N U

Please ask your server for our complete wine list

Iced Tea ♦ 1.95 **Fruit Tea** ♦ 2.25 **Coffee For Here** ♦ 1.95

Republic of Tea – Hot Tea ♦ 1.95

Regular ♦ Earl Grey, British Breakfast, Mango Ceylon, Ginger Peach, Vanilla Almond

Herbal ♦ Chamomile Lemon, Orange Ginger Mint

Green Tea ♦ Tea of Inquiry

Decaf ♦ Earl Grey

Bottled Water ♦ 1.50

Mineral Water ♦ 1.95

Flavored Syrups

Hazelnut, Caramel, Vanilla, Almond, and Sugar-Free Syrups

Fountain ♦ 1.95

Coke, Diet Coke, Sprite, Lemonade, Root Beer, Dr. Pepper

Florida's Natural 100% Juice ♦ 1.95

Apple, Orange, and Cranberry

Italian Soda ♦ 1.95

Milkshakes ♦ 2.95

Vanilla and Chocolate

Smoothies ♦ 2.95

Raspberry, Strawberry, Banana

Beers

Miller Lite ♦ 2.95

Red Stripe ♦ 3.75

Blue Moon ♦ 3.50

Rolling Rock ♦ 2.95

See our wine list for a complete list of all of the wines we feature.

Our wine selection changes frequently based on your feedback.

Beverages



B R E A K F A S T

Served daily from 9:00 a.m. – 11: 00 a.m.

Quiche du Jour

A flaky pie crust filled with an egg custard and a varying selection of meats, vegetables, and cheeses. Served with potatoes and a fruit cup ♦ 7.95

Breakfast Croissant

Scrambled eggs and cheese with your choice of sausage or bacon served upon a buttery croissant. Served with a fruit cup and potatoes ♦ 6.95

Morning Burrito

A flour tortilla filled with scrambled eggs, cheese and a selection of vegetables. Served with a fruit cup and roasted potatoes ♦ 5.95

The Murphin Ridge Inn Breakfast

Two scrambled eggs, your choice of bacon or sausage, and toast. Served with a fruit cup and roasted potatoes ♦ 6.95

Griddle Cakes

A piping hot stack of three pancakes served with warm maple syrup 5.95

Texas-Style French toast

Two pieces of thick texas toast, batter-dipped and served piping hot with syrup and powdered sugar ♦ 5.95

The Cereal Bar

You choose the cereal and type of milk. ♦ 2.95

Sides a la Cart

Bacon ♦ 1.95

Sausage ♦ 1.95

Toast ♦ 1.05

Fruit cup ♦ 1.75

Roasted Potatoes ♦ 1.75

Bagel and Cream Cheese ♦ 1.75

Muffins ♦ 1.75

breakfast

Host your next Breakfast Meeting at Bronte Bistro.

Private room available and early morning hours can be accomodated.

