

## WINE BOTTLES

all vintages are subject to change without notice.

### sparkling

- Joan Esteve Nadal | Cava "Avinyo" (Penedes, Spain) 37  
Oudinot Cuvee Rose Brut (Epernay, France) 85  
Aubry Brut Jouy-les-Reims Premier Cru (Champagne, France) 88

### whites

- Semillion /Sauvignon Blanc | Chateau Trebiac 2013 (Bordeaux, France) 24  
Chardonnay | Bernier Val de Loire 2013 (Loire, France) 24  
Sauvignon Blanc | Chateau les Arromans 2014 (Bordeaux, France) 25  
Muscadet | Chateau l'Oiseliniere de la Ramee Sur Lie Chereau Carre 2013 (Loire, France) 33  
Trebiano | Lugana- Tenuta Rovaglia 2014 (Lombardia, Italy) 36  
Riesling | Josef Leitz Rudesheimer Drachenstein "Dragonstone" 2013 (Rheingau, Germany) 39  
Vouvray | François Pichot Le 2014 (Loire, France) 40  
Grüner Veltliner | Wimmer Czerny "Fumberg" 2012 (Wagram, Austria) 43  
Erbaluce di Caluso | Ferrando "La Torrazza" 2011&2012 (Piemonte, Italy) 44  
Kerner | Abbazia di Novacella 2013 (Alto Adige, Italy) 45  
Sauvignon Blanc | Mauritson 2011 (Dry Creek Valley, CA) 45  
Bourgogne Chardonnay | Thierry Et Pascale Matrot 2013 (Burgundy, France) 52  
Sancerre | Vincent Delaport 2014 (Loire, France) 60  
Chardonnay | White Rock Vineyards Organic 2012 (Napa Valley, Ca) 75

### reds

- Montepulciano D' Abruzzo | Quattro Mani 2013 (Abruzzo, Italy) 25  
Malbec | Reunion 2013 (Mendoza, Argentina) 30  
Cotes Catalanes (Carignan) | Domaine De Majas 2012 (Languedoc, France) 30  
Teroldego Rotaliano | Marco Donati 2012 (Trentino, Italy) 32  
Cotes du Rhone Villages | La Manarine 2012 (Rhône, France) 33  
Minervois | Chateau Massiac 2012 (Languedoc-Rousillon, France) 35  
Grenache/Syrah | Dom du Pas de l'Escalette "Le Petits Pas" 2014 (Languedoc, Fr.) 38  
Salice-Salentino | Vecchia Torre 2012 (Apulia, Italy) 40  
Pinot Noir | Tangley Oaks 2013 (North Coast, California) 42  
Valpolicella Ripasso | "Superiore" Corte Majoli 2012 (Vento, Italy) 44  
Dolcetto | Palmina 2013 (Santa Barbara, California) 45  
Domaine des Terres Dorees L'Ancien | Jean-Paul Brun Vieilles Vignes 2012 (Beaujolais, France) 46  
Lagrein | Abbazia di Novacella 2012 (Alto Adige, Italy) 48  
Bourgogne-Pinot Noir | "Les Grandes Terres" Jean-Marc Pillot 2012 (Burgundy, France) 50  
Cabernet Sauvignon | Textbook 2013 (Napa, California) 57  
Llistrac-Medoc | Chateau Fourcas-Borie 2011 (Bordeaux, France) 60  
Frappato Nero d' Avola | SP68 2013 (Sicilia, Italy) 60  
Sangiovese | Torrione Petrolo 2011 (Mercatale Valdarno, Italy) 70  
Cabernet Sauvignon | Mauritson 2010 (Sonoma, California) 72  
Chateauneuf Du Pape | Domaine Bois DeBourson 2011 (Rhône, France) 90



## BEERS

### MICRO-BREWS

- Dogfish Head 60min IPA 5  
*Delaware*  
Dogfish Head Indian Brown Ale 5  
*Delaware*  
Brooklyn Pilsner 5  
*New York*  
Brooklyn Lager 5  
*New York*  
Public Works Knuckle Buster IPA 5  
*Baltimore*  
Public Works Red Cent Amber 5  
*Baltimore*  
Public Works Mealticket Wheat 5  
*Baltimore*  
Union Balt-Altbiere 6  
*Baltimore*  
Union Blackwing Lager 6  
*Baltimore*  
Union Duckpin 6  
*Baltimore*

### IMPORTED

- Amstel Light 5  
*Holland*  
Samuel Smith Oatmeal Stout 6  
*England*  
St. Peter's English Ale 11  
*England*  
Palm 7  
*Belgium*  
Green's Gluten-Free India Pale Ale 8  
*Belgium*  
Chimay Red Ale 11  
*Belgium*  
Orval Trappist 12  
*Belgium*  
Ayinger Bräu-Weisse, Hefe-Weizen 7  
*Germany*

### soft drinks

- 1L. Bottles Water 6  
*sparkling or still*  
Mexican Coca-Cola Bottle 4  
Mexican Sprite Bottle 4  
Diet Coca-Cola Bottle 3  
San Pellegrino sodas 3  
*Limonata, Arancita, Pompelmo*  
Root Beer 4  
Maine Root Extra Spicy Ginger Beer 4  
House Brewed Iced Tea 3

## CAFÉ

Tea (ask for current selections) 3  
*decaf available*

Drip Coffee 3  
*decaf available*

Espresso 4 / Double espresso 6  
*decaf available*

Caffè macchiato 6  
*espresso shot with a dollop of foamed milk*

Cappuccino 5  
*espresso with foamed milk*

Caffè latte 5  
*espresso with steamed milk*

# b

A BOLTON HILL BISTRO

1501 bolton st. baltimore, md  
410.383.8600 | b-bistro.com

## WINE BY THE GLASS

choose either a 5oz or 8oz glass

### white wine

cava 'avinyo' | 9/11

joan esteve nadal

sparkling—penedes, spain

chateau les arromans | 8/11

sauvignon blanc—bordeaux, france

bernier val de loire | 9/11

chardonnay—loire, france

secateurs | 8/11

ch. blanc/viognier—swartland, south africa

### rosé

la grange tiphaine | 10/12

loire, france

viña real rosado | 10/12

la rioja, spain

### red wine

teroldego rotaliano | 9/11

marco donati

teroldego—trentino, italy

minervois-chateau massiac | 9/11

syrah/grenache/cinsault—languedoc-rousillion

chateau du cayrou | 10/12

malbec/merlot—cahors, france

espelt | 9/11

garnacha—emporda, spain

← flip over for more drinks →

## CHILDREN

ages 10 and under

pasta or mac & cheese | 6

kid's ice cream | 3

check out our weeknight 3-course

**PRIX \$35 FIXE**

## BOARDS

PERFECT FOR SHARING

### housemade charcuterie

prosciutto di parma | 9

calabrese salami | 9

terrines | 10

chef's plate | 25

### artisanal cheeses

plate of 2 cheeses | 12

plate of 3 cheeses | 16

plate of 4 cheeses | 20

Served with house accoutrements. Ask your server for our current cheese selections.

## SALADS

arugula salad<sup>gf</sup> | 10  
confit potatoes, grilled  
pickled onions, slow egg

roasted beet salad<sup>gf</sup> | 9  
orange supremes, avocado,  
cumin yogurt

tuscan kale caesar | 7  
caesar dressing, herb  
buttered croutons,  
grana padano

## SMALL PLATES

soup of the day | 8

roseda steak tartar<sup>gf</sup> | 12

crispy shallots, horseradish aioli,  
egg yolk, salt and vinegar waffle chips

roasted brussels sprouts<sup>gf</sup> | 8

apple wood smoked bacon

fried oysters<sup>gf</sup> | 12

corn meal crusted, tomato mostarda,  
baconnaise

chef's choice risotto<sup>gf</sup> | 14

mushroom gyoza | 10

miso, beet dashi broth, radishes

vegetable plate<sup>gf</sup> | 10

assorted roasted and grilled house  
vegetables

shrimp and grits<sup>gf</sup> | 13/20

house made Andouille sausage, garlic,  
poblano and red bell peppers, cherry  
tomato and herb jus

## ENTREES

roseda steak | 26

champ, roasted brussels, stout demi

chicken duo *Andy's, Fallston* | 25

roasted breast, confit-potato croquette, grilled swiss chard,  
herb glaze.

pan seared arctic char<sup>gf</sup> | 26

beets, fingerling potatoes, dilled yogurt

moules frites | 19

white wine or fire roasted Anaheim chili curry sauce,  
merguez sausage

house made gnocchi | 19

chef selected vegetables, grana padano cream

duck confit | 28

frisee, sour cherries, blue cheese, sherry walnut vinaigrette.

pan seared scallops | 30

crispy farro, sweet pea puree, grapefruit sauce, pea tendrils

whole roasted trout | 25

fennel, orange, olive, moroccan couscous

bolognese | 20

house made fettuccini, local pork and lamb, grana padano

b burger *Roseda Farms, Monkton* | 14

brioche bun, house made pickles, pomme frites (8oz)

Add cheese or bacon | 1<sup>50</sup>

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in vulnerable consumers. <sup>gf</sup> = Gluten Free