

Bistro Starters

Potato Skins	Potato shells stuffed with mixed cheeses, bacon bits & green onions.	\$8.50
Spinach & Artichoke Dip	Baked & topped with parmesan cheese & served with pita points.	\$7.95
Charleston Crab Cake	Homemade with fresh crabmeat & spicy rémoulade.	\$8.95
Thai Chili Calamari	Sesame flour-fried calamari served with your choice of sweet Thai chili or warm marinara.	\$7.95
Asian Chicken Wraps	Chicken, carrots & water chestnuts mixed in our homemade teriyaki sauce. Served with jasmine rice, a hot chili sauce, soy & cool lettuce wraps.	\$9.95

Salads & Soups

Seafood Gumbo	\$6	New England Clam Chowder	\$6	Soup du Jour	\$5
Caesar Salad	Romaine, homemade Caesar dressing, croutons & parmesan.				\$6.95
Garden Salad	Seasonal greens, diced tomatoes, carrots, cucumbers & homemade croutons.				\$5.25
Greek Salad	Crisp greens, feta, kalamata olives, tomatoes, tri-colored bell peppers, onions, pepperoncini & Greek dressing.				\$9.95
Village Salad	Seasonal greens, broccoli, mandarins, strawberries, carrots, cheddar, monterey jack, almonds, dried cranberries, tomatoes & cucumbers.				\$7.95
Add to the above salads Chicken \$4, Salmon \$6 Tuna \$7 or Shrimp \$5					
Tomato Mozzarella	Beefsteak tomatoes, fresh mozzarella & basil over mixed greens with a citrus vinaigrette & vanilla infused white balsamic syrup.				\$7.95
Chinese Chicken Salad	Shredded white & red cabbage, mesculin salad greens, grilled chicken breast, crispy wontons, julienne carrots, green onions, toasted sesame seeds, cilantro with a spicy sweet & sour sesame dressing.				\$10.95
Almond Chicken Salad	Homemade chicken salad, seasonal greens, broccoli, mandarins, strawberries, carrots, red onions, cheddar, monterey jack, almonds, dried cranberries, diced tomatoes & cucumbers.				\$10.50
Fried Oyster & Spinach Salad	Fried oysters, spinach, eggs, red onions, bleu cheese, almonds, dried cranberries & a warm bacon dressing.				\$9.95
Santa Fe Chicken Salad	Blackened chicken on seasonal greens, tomatoes, cucumbers, carrots, cheddar, monterey jack, salsa & tortilla strips.				\$9.95
Ranch Bleu Cheese Balsamic Vinaigrette Citrus Soy Vinaigrette Honey Dijon Balsamic Vinaigrette Thousand Island Sweet & Sour Sesame Raspberry Vinaigrette					

Entrées

Grilled Salmon	Seasoned with Montreal spices & lightly brushed with garlic butter. Served with one side dish.	\$13.95
Fried Argentinian Flounder	Cornmeal breaded, served on fries with a side of coleslaw & tarter sauce.	\$10.95
Carolina Seafood Calabash	Fried calamari, tilapia, breaded shrimp & crab fritters on a bed of fries with coleslaw, tarter & cocktail sauce.	\$12.95
Tilapia	Sautéed in garlic butter & white wine or blacked with Cajun seasoning. Served with one side dish.	\$11.95
Fish & Chips	North Atlantic Cod deep-fried in a Guinness tempura batter served with fries & tarter sauce.	\$10.95
Teriyaki Shrimp & Broccoli	Sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over jasmine rice.	\$10.95
Teriyaki Chicken & Broccoli	Grilled chicken, broccoli & garden vegetables over jasmine rice with teriyaki sauce.	\$9.95
Blackened Chicken Alfredo	Fettuccini, tomatoes, green onions, parmesan & garlic bread.	\$9.95
Chicken Pot Pie	Chicken, green beans, peas, carrots, onions, mushrooms in a creamy broth baked to a golden brown. Served with a side salad.	\$9.95
"Blue Plate" Meatloaf	We grill our meatloaf then add a rich brown gravy, mashed potatoes & vegetables.	\$9.95

Sides Dishes - \$3.50 each Shoestring Fries, Sweet Potato Fries, Baked Potato, Garlic Mashed Potatoes, Wild Rice, Sautéed Spinach, Vegetable du Jour, Fresh Fruit

Sandwiches

Served with your choice of Shoe String Fries, Sweet Potato Fries, Chips or Fresh Fruit

Rueben	\$9.95
Thin sliced corned beef with sauerkraut, Swiss & thousand island dressing on grilled rye bread.	
Club Sandwich	\$9.95
Turkey, ham & roast beef, organic green leaf lettuce, beefsteak tomatoes, applewood smoked bacon & cheddar on toasted white or wheat bread.	
Chicken Saltimbocca	\$10.95
Grilled, marinated chicken breast with sliced smoked ham, sage, organic baby spinach & mozzarella on toasted ciabatta with a sun-dried tomato pesto aioli.	
French Dip	\$9.95
Thin sliced roast beef, sautéed onions, & melted provolone served on a toasted sub roll with au jus.	
Edmund's Catfish Po Boy	\$9.25
Flash-fried, breaded catfish with shredded cabbage, diced tomatoes & Cajun rémoulade on toasted ciabatta.	
Crab Cake Sandwich	\$9.95
Made with fresh crabmeat, served with lemon & a side of spicy rémoulade on sourdough bread.	
Grilled Chicken Sandwich	\$8.95
Marinated chicken breast with choice of cheddar, Swiss, provolone or American cheese, sautéed onions & mushrooms, BBQ sauce & applewood smoked bacon served on sourdough bun.	
Chicken Salad Melt	\$8.25
Homemade chicken salad on grilled honey-wheat bread with cheddar & tomato.	
Chicken Quesadilla	\$9.95
Grilled chicken in a flour tortilla with cheddar & Monterey Jack, served with sour cream & salsa.	

Build Your Own Burger **\$8.95**

Certified Angus Beef patty served on a sourdough bun with any of these toppings:
Sautéed Mushrooms, Sautéed Onions, Cole Slaw, Cheddar, American, Swiss, Provolone, Blue Cheese,
Applewood Bacon, Bermuda Onions, Tomato, Lettuce

Wraps

Grilled Chicken Caesar Wrap	\$8.25
Tender slices of chargrilled chicken breast tossed with romaine & Caesar dressing.	
Southwestern Chicken Wrap	\$8.25
Tender slices of chargrilled chicken breast, shredded lettuce & a black bean southwestern relish.	
Steak & Cheese Wrap	\$8.95
Tender slices of beef, sautéed onions & peppers topped with melted mozzarella.	
Veggie Wrap	\$7.25
Sautéed peppers, onions, tomatoes, zucchini, yellow squash, mushrooms, shredded lettuce & herb cream cheese spread.	

Pizza

"Taste the Fire"
Flavorful, Filling & Fire-Grilled

House Pizza	\$7.95
Italian & America cheeses.	
Classic Italian	\$8.95
Pepperoni, sausage & capicola ham.	
Traditional Supreme	\$9.95
Pepperoni, sausage, capicola ham, mushrooms, green peppers, onions, tomatoes & olives.	
Pepperoni	\$8.95
Three cheese blend topped with thin sliced pepperoni.	

Children's Menu

Burger	\$5.95
A smaller version of our famous Certified Angus Beef burger & fries. Add cheese - it's FREE!	
Chicken Tenders	\$5.95
Served with fries.	
Kid's Pasta	\$4.95
Fettuccini with choice of alfredo, marinara or garlic butter sauce.	

Desserts

Cinnamon Apple Crisp	\$5.95
Cinnamon, apples & an oatmeal buttered streusel with vanilla bean ice cream, caramel & cinnamon sugar.	
Berry-Berry Sorbet	\$4.95
Raspberry sorbet topped with strawberries & raspberry sauce.	
Chocolate Chip Skillet Cookie	\$6.95
Chocolate chip cookie baked until warm & soft, then we top it with vanilla bean ice cream, whipped cream & chocolate sauce. *Please allow 15 minutes for preparation.	
White Chocolate Crème Brulée	\$5.95
A smooth custard glazed with sugar & white chocolate.	
Carrot Cake	\$7.95
Cinnamon spiced cake with carrots & walnuts topped with a rich cream cheese icing on crème anglaise.	
Flower Pot	\$5.95
A colorful ceramic flower pot provides a stunning presentation of sponge cake, vanilla bean ice cream, Oreo's & garnished with gummy worms.	
Five Layer Chocolate Cake	\$7.95
5 layers of Devil's food cake sandwiched between a creamy mousse filling.	
Nellie & Joe's Key Lime Pie	\$8.95
A traditional Key West favorite - sweet filling made from key limes on a moist graham cracker crust topped with a rich mousse & a drizzle of mango coulis.	
Vanilla Ice Cream Sundae	\$4.95
Chocolate sauce & whipped cream.	

Graffiti's Bistro

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Private Dining & Corporate Events