

estelle

WINE BAR & BISTRO

[SMALL PLATES]

SOUP OF THE DAY | Chef's Daily Inspiration 9

SMOKED CATFISH DEVEILED EGGS | Pickled Red Onion, Chive, Radish 7

MEAT & CHEESE | Assorted Meats and Cheeses, Pickles, Grain Mustard, Local Honey 14

HOUSE CUT FRIES | Parmesan Cheese, Sea Salt 8

[SALADS]

CAESAR SALAD | Romaine, Roasted Tomatoes, Croutons, Parmesan Cheese 10
add chicken 6, steak 10

ICEBERG WEDGE | Bacon Crumbles, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing 10

[PIZZAS]

SAN MARZANO PIZZA | House Made Mozzarella, Roasted Garlic, Fresh Herbs 12

PEPPERONI & GOAT CHEESE | Pomodoro, Parmesan, Goat Cheese, Pepperoni 14

[ENTREÉS]

GRILLED REDFISH | Sautéed Lobster, Avocado, Tomato Jam, Citrus Vinaigrette 32

BUTCHER STACK BURGER* | Thick Cut Bacon, Heirloom Tomatoes, Shaved Onions, Sweet Pickles, Garlic Mayo 17

STEAK FRITES* | Hanger Steak, Parmesan Fries 28

SOUTHERN CHICKEN CORDON BLEU | Spinach, Mozzarella, Bacon, Rosemary honey glaze potato, red bell pepper coulis 26

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information. *20 percent gratuity added to parties of 6 or more.