

Welcome to Bedford Bistro & Bar



BEDFORD
BISTRO & BAR

Family Dining and Spirits

OPEN at 5 pm Monday-Friday

OPEN at NOON Saturday

OPEN at 1030 am Sunday

Dine-In Carryout Delivery Catering

919-720-4482

www.BedfordBistroAndBar.com

www.WeDeliverBedford.com

www.WeDeliverFallsRiver.com

Bedford Bistro & Bar

Appetizers

**Islander Shrimp

2 Skewers of apple-wood smoked bacon wrapped shrimp with coconut-mango-habanero dip 11.50

**Pisano Bruschetta

A thin crust pizza with finely chopped, traditional Bruschetta over cheddar and mozzarella cheeses with an EVOO-Garlic base and balsamic glaze drizzle
GLUTEN FREE dough available for an additional \$2.5
12.5

**Bistro Wings

- 8 jumbo wings fried & tossed in your choice of Hot Buffalo, Mild Buffalo, Sweet Chili, Mango-Habanero, Cocoa Habanero, Fire Roasted Jalapeno BBQ, Sweet BBQ or Chipotle Golden BBQ. Served with your choice of Ranch or Bleu Cheese dressing and celery. ALL DRUMS for an additional \$1.50 9

**Grilled Maple Wings

8 jumbo wings grilled & tossed in our house made cayenne soy maple dijon sauce. ALL DRUMS for an additional \$1.50 10.50

Mozzarella Fritta

-Hand breaded mozzarella cheese lightly fried and served with marinara sauce and basil EVOO. 9

**Calamari Fritta

-Tender calamari, lightly breaded and flash fried. Seasoned with fresh cracked black pepper and served with chili-lime aioli and spicy marinara. 10

Cilantro Chicken Quesadilla

- Seasoned pulled chicken sautéed with onions and peppers stuffed in a crispy grilled flour tortilla with melted cheese and fresh cilantro. Served with house pico and sour cream. 9.5
sub shrimp for chicken 4

Chicken Nachos

Fresh tortilla chips piled high with black beans, queso sauce, pulled chicken, lettuce, pico de gallo and sour cream. 10

Soft Drinks

Free Refill choices

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Sweet Tea, Unsweet Tea, Lemonade, Shirley Temple 2.50

By the Glass choices

Milk, Chocolate Milk, Apple Juice, Cranberry Juice 2.50
Orange Juice 2.99

Red Bull 4

Kid's Menu

Our Kid's menu is for ages 12 and younger and includes meal, drink and dessert for \$6

The Bambino

- a personal 8" pizza with sauce, mozzarella and choice of 1 topping.

Kids Pasta

-Choices are Spaghetti with Butter, Meat sauce or Marinara, Fettuccine Alfredo or Lasagna.

Sandwiches

Hamburger, Cheeseburger or Grilled Cheese. Served with house cut fries or mandarin oranges.

Chicken Tenders

3 hand breaded tenders and choice of dipping sauce with house cut fries or mandarin oranges

Mac & Cheezy Cheese

Fresh, made to order Macaroni & Cheese.

Hot Dog

Our 1/4lb Angus Beef Dog with house cut fries or mandarin oranges.

Sides

All sides available ala carte.

If substituted in place of an included side there may be an additional charge.

Asparagus, Bistro Chips, Broccoli, Cole Slaw, Cucumber Slaw, Fries-house cut, Garlic Mashed Potatoes, Mandarin Oranges, Onion Rings, Rosemary Roasted Red Potatoes, Vegi medley, Sweet Potato Waffle Fries, House-made Chili (\$2 additional) 3.25

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.

Bedford Bistro & Bar

Sandwiches

Served with house made fries, sweet potato waffle fries or bistro chips.

**Ribeye Sandwich

Medallions of our hand-cut Black Angus Ribeye steak topped with Swiss cheese, sautéed mushrooms & onion straws with garlic aioli on a Ciabatta roll plus your choice of chips, house-cut fries or sweet potato waffle fries. Lettuce and tomato are optional too! **13.50**

Southwest Turkey Sandwich

- Shaved roasted turkey topped with avocado, bacon, fresh mozzarella, lettuce, tomato and our southwest ranch on a crispy ciabatta bun. **11**

**The Bistro Cubano

Fresh grilled pork tenderloin with honey smoked ham, Swiss cheese, dill pickle chips and sweet Dijon aioli on a grilled hoagie roll. **10.75**

Marinated Portabella

- Grilled marinated portabella cap with baby spinach, tomato and fresh mozzarella finished with roasted red pepper aioli. Served on grilled ciabatta bread. **10**

**Parmigiana

- **Your choice of meatball or chicken topped with marinara sauce and melted mozzarella. Served on a toasted hoagie roll. **10**

Philly Melts

- Your choice of shaved steak, pulled chicken or marinated portabella mushrooms sautéed with green peppers, onions and mushrooms, topped with melted provolone cheese and served on a toasted hoagie roll with garlic aioli. **9.50**

**Bistro Fish

- **Beer battered white fish filet served on a toasted hoagie with remoulade sauce, lettuce and tomato. **9**

Salads

add to any salad:

Grilled Chicken or **Fried Chicken Tenderloin **4
Shrimp, **Ribeye. **Salmon or **Tuna **7

Side Salad

- Spring greens topped with onion, diced tomato, carrots, cucumber and shredded cheddar cheese. **4.5**

House Salad

- "Entree sized"-Spring greens topped with onion, diced tomato, carrots, cucumber and shredded cheese. **8.5**

West Coast Chicken Salad

Fire grilled chicken breast over a bed of spring greens with candied pecans, strawberries, mandarin oranges, dried cranberries, bleu cheese crumbles and balsamic vinaigrette dressing **13.5**
Sub shrimp or salmon **3**

Caprese

- Ripe tomato layered with fresh mozzarella, balsamic reduction, fresh basil, EVOO, cracked pepper and sea salt atop a small bed of spring greens. **6.5-Half 11.5-Full**

The Wedge

- Crisp iceberg lettuce topped with broiled Applewood smoked bacon, diced tomato, diced red onion, blue cheese crumbles, blue cheese dressing and balsamic reduction. **5-Half 9.5-Full**

Caesar

- Romaine with parmesan, house croutons, shaved parmesan and our Caesar dressing. **4.75-Half 8.75-Full**

Spinach Salad

- Fresh spinach topped with candied pecans, dried cranberries, cucumber and blue cheese crumbles finished with citrus- tarragon vinaigrette. **5-Half 9-Full**

Dressings

Ranch, Bleu Cheese, Citrus Tarragon Vinaigrette, Balsamic Vinaigrette, Caesar, Honey Mustard, Creamy Italian, Oil & Vinegar

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.

Bedford Bistro & Bar

Entrees & Pasta

**Argentina Inspired Surf-N-Turf

- A 6oz filet mignon (blackened or traditionally seasoned) accompanied by 4 grilled jumbo shrimp. Served with cheddar-mashed potatoes & bacon wrapped grilled asparagus drizzled with chimichurri sauce. 22

**Beef Tenderloin Filet

- 6oz filet topped with a herb butter served over garlic mashed potatoes and steamed asparagus
20

**Bistro Prime Rib Pasta

Penne tossed with tender medallions of prime rib, bacon, asparagus, mushrooms & Cajun Alfredo sauce 17

Beer & Bourbon Baby Back Ribs

Baby back ribs slow cooked in beer and BBQ sauce then grilled and brushed with our own bourbon BBQ sauce, served with your choice of starch and seasonal veggies.

1/2 rack - 14 full rack - 20

**Bistro Asian Fried Rice

Steamy rice tossed with a delicious combination of shrimp, pork, chicken, mixed vegetables, egg & sweet chile-teriyaki sauce topped with chives 16

**Chicken Picatta

Chicken breast sautéed with white wine and capers in a smooth lemon butter sauce. 14

Sub shrimp 4 Add shrimp 7

**Chicken Marsala

Chicken breast sautéed with fresh portabella and white mushrooms and shallots then finished with a sweet Marsala wine demi glace. 14

Sub shrimp 4 Add shrimp 7

**Grilled Salmon

8oz Salmon filet topped with herb butter and lemon, served with balsamic roasted rosemary potatoes and asparagus. 18

**Chicken Parmigiana

Breaded sauteed chicken breast topped with our house marinara sauce, mozzarella and parmesan cheeses over linguini pasta. 14.50

**Seared Tuna Filet

8 oz. Yellowfin tuna finished with a teriyaki glaze served with sesame- soy cucumber slaw and wild rice pilaf. 16.50

Lasagna

Layers of Bolognese sauce with Italian sausage, ricotta, mozzarella and parmesan cheese between tender sheets of pasta and topped with marinara and melted mozzarella cheese. 14

Spaghetti Bolognese with Meatballs

-A traditional favorite with our house made ingredients topped with shaved parmesan and fresh parsley. 13

Fettucini Alfredo Primavera

- Made to order alfredo sauce tossed with sautéed mushrooms, asparagus, heirloom tomatoes and baby spinach. 13

Add **Chicken- 4 Add **Shrimp-7

**Bistro Tacos

3 soft flour tacos filled with fried fish, chicken tinga or shrimp & Cali Slaw (white & purple cabbages, onion, tomato, jalapeno & lime juice), then drizzled with chipotle cream sauce & topped with fresh chopped cilantro & mozzarella cheese. Served with ranchero dip & tortilla chips.

13.25 (Shrimp add \$2)

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.

Bedford Bistro & Bar

Fire-grilled ****Burgers,** Hot Dogs or ****Chicken** Sandwiches

Choose one of our 8oz handcrafted 81/19 choice ground Angus ****beef** burgers, our 6oz marinated ****chicken** breasts or 2 1/4lb dogs

Served on your choice of a soft toasted pretzel roll, brioche bun or as a wrap with your choice of toppings. Or choose from one of our tasty creations. Hot dogs served on a New England bun. Served with house made fries, sweet potato waffle fries or bistro chips.

Triple B

- Blackened topped with blue cheese crumbles, applewood smoked bacon, lettuce tomato and sweet red onion. 11

Bang-Bang

- Fried jalapenos, pepper jack cheese, our fire roasted jalapeno BBQ, lettuce, tomato, red onion and finished with sriracha mayo. 10.50

Wild West

- Sweet BBQ, fried onion straws, applewood smoked bacon, cheddar cheese, lettuce, tomato and onion. 11

The Islander

Basted with mango-habanero sauce and topped with pepper jack cheese, purple onion & grilled pineapple & ham on a Brioche bun plus your choice of chips, fries or sweet potato waffle fries. Lettuce and tomato are optional 12.5

The Day Breaker

- Applewood smoked bacon, fried egg, American cheese and sriracha mayo. 10.50

Portabella Melt

- Sliced marinated portabellas, swiss cheese, spring greens, Roasted red pepper aioli. 10

Build Your Own Burger, 2 Hot Dogs or Chicken Sandwich 8.50

All sauces, condiments, lettuce, tomato, onion & pickles are free!

Build Your Own \$1 add-ons

Sauteed mushrooms, yellow onions & green peppers, jalapenos, fried jalapenos, fried onion straws, pico de gallo, cole slaw

Build Your Own \$1.39 add-ons

American, Cheddar, Provolone, Swiss, Pepper-Jack, Bleu Cheese Crumbles, Mozzarella, Ham, Bacon, Shaved Prosciutto, Marinated Portabella Mushrooms, Avocado, Roasted Red Peppers, Chili

Specialty Pizzas

All dough and sauces are made in house fresh daily, mozzarella is GLUTEN FREE and shredded in house

Small 10"(6 slices)-\$12.50

Medium 12"(8 slices)-\$17.50

Large 16"(10 slices)-\$23

****Supremo**

-Sausage, pepperoni, mushroom, green pepper, black olives with our house made pizza sauce and mozzarella cheese.

Veggie

- House made pizza sauce topped with diced tomato, spinach, mushroom, onion, broccoli and mozzarella cheese.

****South of the Border**

- House made pizza sauce topped with chipotle gold bbq chicken, cheddar cheese, mozzarella cheese, jalapenos and fresh diced tomatoes.

White

- EVOO garlic and parmesan base with ricotta cheese, mozzarella cheese, spinach, broccoli and onion.

****Meat Me**

- Pizza sauce base topped with sausage, pepperoni, bacon, ham, ground beef and mozzarella cheese

Godfather

- Thin crust square with EVOO garlic and parmesan base, mozzarella, fresh basil, and crushed tomato. (medium only)

Build Your Own Pizza Cheese

Our hand tossed cheese pie with your choice of base sauce. Toppings are extra.

Sm 10" (6 slices) 8.5 Med 12" (8 slices) 12.5

Lrg 16" (10 slices) 16

Base choices

House made pizza sauce, Pesto & EVOO, EVOO with garlic & parmesan, Sweet BBQ

Topping choices

Pepperoni, Italian Sausage, Bacon, Ham, Fresh Ground Beef, House Made Meatball, Pulled Chicken, Shrimp, Extra Mozzarella, Feta, Parmesan, Cheddar, Portobello Mushrooms, Medium Mushrooms, Black Olives, Tomatoes, Pineapple, Banana Peppers, White Onion, Green Peppers, Roasted Red Peppers, Jalapeno Peppers, Baby Spinach, Broccoli, Fresh Basil, Corn

Small Topping 1.5 Medium Topping 2.25
Large Topping 3

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.

Bedford Bistro & Bar

GLUTEN FREE Pizzas

Gluten free pies are 10"

(6 slices) or 14" (10 slices)

Cheese pie with your choice of base sauce. House made pizza sauce, Pesto & EVOO, EVOO with garlic & parmesan or Sweet BBQ. Toppings are extra

Small 10 Large 18

GLUTEN FREE Topping Choices

Pepperoni, Italian Sausage, Bacon, Ham, Fresh Ground Beef, Pulled Chicken, Shrimp, Extra Mozzarella, Feta, Portobello Mushrooms, Medium Mushrooms, Black Olives, Tomatoes, Pineapple, Banana Peppers, White Onion, Red Onion, Green Peppers, Roasted Red Peppers, Jalapeno Peppers, Spinach, Broccoli, Fresh Basil, Corn

Small Pie toppings 1.50 Large Pie toppings 2.75

GLUTEN FREE Specialty Pizzas

**Supremo

Sausage, pepperoni, mushroom, green pepper, black olives with our house made pizza sauce and mozzarella cheese.

Small 14 Large 24

**Chicken Scratch

Pesto and EVOO base topped with grilled chicken, sweet corn, roasted red peppers, red onion and mozzarella cheese.

Small 14 Large 24

Veggie

House made pizza sauce topped with diced tomato, spinach, mushroom, onion, broccoli and mozzarella cheese.

Small 14 Large 24

**Meat Me

Pizza sauce base topped with sausage, pepperoni, bacon, ham, ground beef and mozzarella cheese

Small 14 Large 24

GLUTEN FREE Appetizers

Grilled Chicken Wings

8 jumbo wings grilled & available plain or tossed in your choice of Hot Buffalo, Mild Buffalo, Agave-Sriracha, Cocoa Habanero, Fire Roasted Jalapeno BBQ or Honey BBQ served with your choice of Honey Mustard, Buffalo, Ranch or Creamy Italian dipping sauce. (Please allow extra time for grilling) 10.5

Grilled Cayenne Tenders

6 Marinated chicken tenderloins grilled with a hint of cayenne pepper and served with your choice of Honey Mustard, Buffalo, Ranch or Creamy Italian dipping sauce.

8.75

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.

GLUTEN FREE Salads

Side Salad

Spring greens topped with onion, diced tomato, carrots & cucumber. 4.25

Shredded Mozzarella .75 **Grilled Chicken 4

**Grilled Shrimp 7

House Salad

- "Entree sized"-Spring greens topped with onion, diced tomato, carrots and cucumber. 8

Shredded Mozzarella 1.5 **Grilled Chicken 4

**Grilled Shrimp 7

Caprese

- Ripe tomato layered with fresh mozzarella, balsamic reduction, fresh basil, EVOO, cracked pepper and sea salt atop a small bed of spring greens. 6-Half 11-Full

GLUTEN FREE Dressings

Citrus Tarragon, Ranch, Honey Mustard, Creamy Italian, Balsamic Vinaigrette, 1000 Island, Caesar

GLUTEN FREE Entrees

**Shrimp fra Diavolo

- Fresh jumbo shrimp sautéed with red chiles, heirloom tomato, garlic, white wine, fresh basil and parsley and tossed with GLUTEN FREE spaghetti. 17

**Grilled Salmon

- 8oz Salmon filet topped with lemon-basil butter compound, served over balsamic roasted new potatoes and steamed asparagus. 18

**Ribeye

- Grilled to temperature, blackened, topped with herb-butter and served with roasted potatoes and seasonal vegetables. 25

Spaghetti Marinara

Homemade marinara on top of a bed of GLUTEN FREE spaghetti and topped with shaved parmesan and parsley 12

GLUTEN FREE

Beers

GLUTEN FREE Angry Orchard, Redbridge CRAFTED TO REMOVE GLUTEN Omission Pale Ale

Looking for something to do?

Bistro Happenings!

Sunday Brunch 1030 am - 230 pm

Brunch Meal choices

Banana-Pecan Pancakes

2 Oversized banana-pecan pancakes served with whipped cinnamon-maple butter and pure maple syrup 10

Strawberry or Blueberry Pancakes

2 Oversized Blueberry or Strawberry pancakes served with whipped cinnamon-maple butter and pure maple syrup 9.50

Vanilla Custard French Toast

3 Thick slices of Brioche bread dipped in vanilla custard and cooked to golden brown, served with whipped cinnamon-maple butter, whipped cream and pure maple syrup 10.50

**Eggs Benedict

Toasted English muffin topped with fresh sliced tomato, smoky ham and poached eggs, finished with sauce hollandaise 9.50

**Western Omelet

A fluffy 3 egg omelet stuffed with smoked ham, green & red bell peppers, onions and cheddar cheese 11

**Omelet Casserole

Red Potatoes, Red & Green bell peppers, Chorizo Sausage and Eggs all baked to perfection and finished with mozzarella and cheddar cheeses 10.50

**Pesto-Veggie Omelet

Sautéed zucchini, red bell pepper, sweet onion and mushrooms in our house made pesto stuffed in a fluffy 3 egg omelet with cheddar cheese 10.50

The above Brunch meal choices are served with 3 slices of applewood smoked bacon and your choice of rosemary roasted potatoes or fresh fruit cup.

**Triple B's Quad B (Bistro Big Boy Breakfast)

3 eggs your way, 3 slices applewood smoked bacon, one oversized pancake with whipped cinnamon-maple butter and pure maple syrup, rosemary roasted potatoes and fresh fruit 12

Huevos Rancheros

Charros Beans topped with Mozzarella and Cheddar cheeses, 2 eggs cooked your way and sliced avocado. Served with 3 flour tortillas and a side of rosemary roasted potatoes 11

**Kid's Egg & Bacon

2 eggs your way with 2 slices of applewood smoked bacon 4.50

Kid's Pancake

Your choice of a strawberry or blueberry pancake served with whipped cinnamon-maple butter and pure maple syrup 4.50

Daily Features & Happenings

We have the NFL, NHL, MLB, SEC, Big10, Golf, Fox Sports South & regional sports packages in our lounge so EVERYDAY there's something to watch!

Monday's drink specials are \$3 domestic bottles, \$2.75 Bud Light Pints & \$1 off all craft pints!

EVERY TUESDAY is 2fer Tuesday with some money saving 2fers on Burgers with drinks and Pizzas plus specials on pints of Bud Light, Scottish Ale & Sweet Josie. Plus \$5 Tequila Tuesday Cuervo Margaritas!

EVERY WEDNESDAY is Kid's Night with family friendly entertainment & receive a FREE Kid Meal with the purchase of an item from our ENTREES & PASTA selections! Our drink specials are ALL BOTTLED BEERS for \$3 all Jack Daniels & Jim Beam drinks for \$5

EVERY THURSDAY is Trivia Night with prizes from 8p-10p! Come test your knowledge and help your team win The BISTRO CUP! Our specials include HALF-PRICE WINE, \$4 Pints of Scottish Ale & \$5 Bistro Teas!

EVERY FRIDAY from 10p-2a is our DJ Dance Party (with Karaoke available)! Specials are \$3 domestic bottles, \$4 Fireball, \$4.50 well drinks, \$5 Bistro Teas, \$5 Jager & \$6 Jagerbombs!

EVERY SATURDAY is our Karaoke Dance Party from 10p-2a with \$5 Bistro Teas, \$5 Stoli flavored drinks & \$2.75 Bud Light Pints!

EVERY SUNDAY we have brunch from 1030-230 and pizza, wings, burgers, grilled chicken sandwiches, hot dogs and pints on special plus plenty of sports!

Prices do not include NC sales tax or Wake County prepared food & beverage tax.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Your patience is appreciated as all menu items are made to order.