

JULY DINNER MENU

STARTERS

GRILLED ARTICHOKE 8

310 artichoke-parmesan dip, toast points

THAI CURRY MUSSELS 10

PEI mussels, red Thai curry broth, grilled crostini, Schirachi aioli

310 SHRIMP COCKTAIL 12

Grilled shrimp, ancho chili cocktail sauce, avocado cilantro cream, corn salsa

ASPARAGUS AND PORTOBELLO "FRIES" 9

Tempura fried asparagus and portobello mushrooms, ponzu dipping sauce

TUNA TARTARE 14

soy yuzu dressing, avocado, tobiko, won ton crisps

HOUSE PATE 10

chef's inspiration ...with baguette, mustards, cornichons

MAI SUSHI 17

Chef *Maiani's* choice of maki roll, sashimi and/or nigiri, local daikon sprouts, wasabi, pickled ginger

SOUPS AND SALADS

SOUPE DU JOUR 4 / 6

comprised of the freshest produce, meats, and house-made stocks

310 ONION SOUP 6

caramelized red and yellow onions, chicken stock, croutons, gruyere

MIXED BABY LETTUCES 5

our blend of baby lettuces, cucumber, tomato, roasted shallot vinaigrette

PARMESAN WRAPPED CAESAR 6

classic Caesar wrapped in parmesan crisp

TOMATO, MOZZARELLA, PROSCIUTTO 8

local tomatoes, fresh mozzarella, arugula, prosciutto, pickled red onions, lemon, extra virgin olive oil

Add a farm fresh poached egg...1.50

NIÇOISE 14

field greens, seared Ahi, potato, olives, capers, green beans, tomato,

hard-cooked egg, roasted shallot vinaigrette

ADDITIONS

grilled chicken 3

grilled shrimp 8

seared ahi 9

hanger steak 8

Cheeses - Maytag bleu; Capriole goat; Greek feta; parmesan; gruyere; white cheddar - add \$1

Dressings - roasted shallot vinaigrette; bleu cheese; buttermilk ranch; low-fat Italian; honey Dijon

ENTREES

includes house salad, substitute Caesar for additional \$2

SUSTAINABLE SEAFOOD 22

pan roasted, sustainable, seasonal fish. please ask your server for today's selection

* Price subject to change

RAINBOW TROUT 19

grilled rainbow trout, warm potato salad, pancetta, grainy mustard butter

AHI 21

soy marinated Ahi, black and white sesame seed crust, edamame, sushi rice, ginger butter

STEAK FRITES 18

grilled hanger steak, 310 steak sauce, parmesan-herb fries,

DRY AGED NEW YORK STRIP 22/29

6 oz/12 oz USDA Choice dry-aged New York, wild mushroom ragout, Yukon potatoes

SHORT RIBS 20

Fischer farms beef ribs, Lynd Creek real maple syrup and soy glaze, garlic whipped potatoes

NADING FARMS PHEASANT 21

roasted pheasant, Capriole goat cheese polenta, local arugula, pickled red onions, pheasant stock reduction

ROASTED CHICKEN 20

Miller farms half roasted free-range chicken, sweet corn succotash, natural jus

PORK TENDERLOIN 18

Fischer Farms pork tenderloin, 310 five-spice, sweet potato hash:
roasted sweet potato, apples, smoked bacon, caramelized onions

RICOTTA GNOCCHI 15

fresh ricotta dumplings, local Italian black kale, parmesan, brown butter and sage

PASTA POMADORO 15

herbed papardelle pasta, local tomatoes, basil, pesto bruschetta

RISOTTO VERDE 16

Arborio rice, fresh lemon zest, arugula pesto, zucchini, peas, edamame, parmesan cheese

sweet potato hash
rosemary garlic whipped potatoes
yukon gold potatoes
wild mushroom ragout

SIDES

4

market vegetables
sautéed chard with garlic
sweet corn succotash
lemon risotto

5 BISTRO SIDES 15

We are pleased to provide a non-smoking establishment. 20% gratuity will be added to all parties of six or more.

Chef Proprietor: Jeff Maiani Manager: Liz Bohall

Chef Maiani is pleased to feature the following Indiana purveyors at Bistro 310:

Fischer Farms, Jasper—Beef, Pork Jerry Lambright, Orleans—Eggs, Produce

Double Oak Farms, Columbus—Produce Graziella Bush, Columbus—Produce

Hawthorne Family Farms, Montgomery—Mushrooms Lynd Creek Sugar Camp, Orleans—Maple Syrup