



# LUNCH

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## CHARCUTERIE & CHEESE

THE BOARD | SELECTION OF CHARCUTERIE, ARTISAN CHEESES, DRIED FRUIT, VALENCIA ALMONDS, BACON WRAPPED FIGS & TOASTS | 13

THE CHEESE BOARD | ARTISAN CHEESES, DRIED FRUIT, VALENCIA ALMONDS, BLACK MISSION FIG, HONEY & TOASTS | 10

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## SALAD & SOUP

ROASTED BEET & CHEVRE TERINNE | WITH MACHE, TRUFFLE VINAIGRETTE, TOASTED HAZELNUTS | 8

BISTRO STEAK SALAD | SEARED PRIME SIRLOIN, MIXED GREENS, PIPERADE, WARM ALMOND CRUSTED CHEVRE DISC, TOSSED WITH SHERRY BERNAISE VINAIGRETTE AND FINISHED WITH A FRIED ONION TUMBLEWEED | 14

HEARTS OF ROMAINE SALAD | WITH TARRAGON BUTTERMILK DRESSING, SHAVED PECORINO, & CRUSHED CROUTONS LG | 8 SM | 4

SEASONAL MIXED GREENS | WITH PEAR, CANDIED PECANS, BLUE CHEESE CRUMBLES & WHITE BALSAMIC VINAIGRETTE LG | 8 SM | 4

ONION SOUP GRATINEE | 8

SOUP DU JOUR CUP | 4 BOWL | 6

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## SMALL PLATES

HOUSE FRITES | WITH BLACK TRUFFLE SALT & LEMON PARSLEY AIOLI | 6

SALT & PEPPER FRITES | TOSSED WITH LEMON ZEST AND PARSLEY WITH ROMESCO AIOLI | 6

APPLE WOOD SMOKED BACON WRAPPED FIGS | STEEPED IN MAPLE AND CAYENNE | 6

CRISPED CONFIT DUCK WINGS | WITH POMEGRANATE BLOOD ORANGE DEMI REDUCTION | 8

MARINATED PRIME SIRLOIN BEEF SKEWERS | WITH BASIL MINT CHIMICHURRI & ROMESCO | 6

DUNGENESS CRAB & SCALLOP CAKES | WITH SNOW PEAS, BLOOD ORANGE & CRÈME FRAICHE | 12

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## PLATES | ADD SIDE SALAD OR CUP OF SOUP | 3

THE FRENCH LUNCH | TENDER SEARED FLAT IRON STEAK TOPPED WITH GRILLED RED ONION AND WILTED ARUGULA BACON SALAD FINISHED WITH A LIGHT BÉARNAISE VINAIGRETTE ACCOMPANIED WITH A SIDE OF OUR TRUFFLE POMMES FRITES | 12

TART'S BLT | APPLE SMOKED BACON, GUANCIALE, ORGANIC TOMATO, ARUGULA, ROMESCO AIOLI, TOASTED STRIATA BREAD, SERVED WITH A CUP OF JOE'S FAMOUS TOMATO ARTICHOKE BISQUE | 9.50

PROSCIUTTO, PEAR & BRIE PANINI | BUTTERY PROSCIUTTO, HAM, SPICED GRILLED PEARS, CREAMY BRIE, STONE GROUND MUSTARD AND ONION GASTRIQUE GRILLED TO PERFECTION, SERVED WITH POTATO GAUFRETTES | 9

GRILLED TOM & CHEE | GRILLED CHEESE BLISS AWAITS...TART'S ARTISAN CHEESE BLEND, GARLIC CONFIT AIOLI AND GRILLED VILLAGE BAKER STRIATA, SERVED ALONGSIDE A CUP OF TOMATO ARTICHOKE BISQUE | 9.50

THE DIP | TENDER THIN SLICED PRIME RIB, PROVOLONE CHEESE, HORSERADISH AIOLI & HOUSE AU JUS SERVED ATOP A FRENCH BUN, SERVED WITH POTATO GAUFRETTES | 10

OPEN FACED ROASTED PORK SANDWICH | ROASTED CARLTON FARMS PORK OVER HOUSE GRUYERE & ROSEMARY BEER BREAD AND MASHED POTATOES, FINISHED WITH PAN GRAVY, SERVED ALONGSIDE A HOUSE GREEN SALAD | 10

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## BEVERAGES

TART REFRESHERS | STRAWBERRY, LIME, LEMON, GRAPEFRUIT,

PASSION FRUIT, STRAWBERRY, WHITE PEACH | 3.75

SAN PELLEGRINO SPARKLING WATER 250 ML | 3

2.25 LITER | 6

AMERICAN SODAS | COMPLIMENTARY REFILLS | 3

FRUIT JUICES | GRAPEFRUIT | CRANBERRY | ORANGE | 3

FRESHLY MADE LEMONADE | 3

ARNOLD PALMER | 3

CAFFÉ | BELLATAZZA ROASTERS | 3

INSPIRED LEAF ICED TEA | 3

HOT TEAS | INSPIRED LEAF TEAS, ASK YOUR SERVER FOR

TODAY'S SELECTIONS | 3 ADDITIONAL BAG | 1

TART BISTRO | 920 BOND ST. SUITE 105 BEND OR 97701 | 541.385.0828 | TARTBISTRO.COM | CHEF: JOE BENEVENTO

**LOCAL PARTNERS** | TENDER GREENS | INSPIRED LEAF | BELLATAZZA | CARLTON FARMS | DILUSSO BAKERY

| EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. 18% GRATUITY WILL BE ADDED TO PARTIES OVER SIX AND WE KINDLY ASK A TWO CREDIT CARD MAXIMUM PER TABLE, THANK YOU |

