

# DINNER

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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  
WILD MUSHROOM FRICASSEE | WITH ONION GASTRIQUE, & CROSTINI | 8 ADD TOASTED CAMEMBERT CHEESE | 3  
BRIE EN CROUTE | CREAMY BRIE AND SWEET SHERRY ONION GASTRIQUE BAKED IN PUFF PASTRY, SERVED WITH APPLE & CROSTINI | 8

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## VEGETABLE

HOUSE FRITES | WITH BLACK TRUFFLE SALT & LEMON PARSLEY AIOLI | 6  
SALT & PEPPER FRITES | TOSSED WITH LEMON ZEST AND PARSLEY WITH ROMESCO AIOLI | 6  
ROASTED ASPARAGUS, BRUSSEL SPROUTS | WITH BACON, ALMONDS, LEMON | 6  
SAUTEED OREGON GREENS | LOCAL ORGANIC DARK LEAFY GOODNESS, DONE SIMPLE AND TASTY | 6  
HOUSE PICKLED VEGETABLES & OLIVES | MIXED PICKLED VEGETABLES WITH ARTISAN OLIVES, SERVED WITH CROSTINI | 5

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## SALAD & SOUP

ROASTED BEET AND CHEVRE TERRINE | WITH MACHE, TRUFFLE VINAIGRETTE, TOASTED HAZELNUTS | 9  
DUNGENESS CRAB SALAD | WITH HEIRLOOM TOMATOES, MESCULUN, AVOCADO, CORN SHOOTS & LEMON BASIL VINAIGRETTE | 13  
SMOKED SALMON NICOISE | WITH RED WINE VINAIGRETTE | 13  
HEARTS OF ROMAINE SALAD | WITH TARRAGON BUTTERMILK DRESSING, SHAVED PECORINO, & CRUSHED CROUTONS LG | 8 SM | 4  
MIXED GREENS SALAD | WITH APPLE, PEPITAS, ROQUEFORT & WHITE BALSAMIC PEACH VINAIGRETTE LG | 8 SM | 4  
ONION SOUP GRATINEE | 8  
SOUP DU JOUR CUP | 4 BOWL | 6

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## SMALL PLATES

SEARED SEA SCALLOPS | WITH ROASTED SAUCE TOMAT, CAPERS, NICOISE OLIVES, LEMON ZEST & BASMATI RICE | 13  
APPLE WOOD SMOKED BACON WRAPPED BLACK MISSION FIGS | WITH MAPLE AND CAYENNE | 6  
BEEF CHEEK CONFIT | WITH LOCAL ROASTED GOOD EARTH FARMS HEIRLOOM RADISHES AND RADISH TOPS | 12  
CRISPED CONFIT DUCK WINGS | WITH POMEGRANATE BLOOD ORANGE DEMI REDUCTION | 8  
MARINATED PRIME SIRLOIN BEEF SKEWERS | WITH BASIL MINT CHIMICHURRI & ROMESCO | 6  
SLOW-ROASTED CARLTON FARMS PORK TACOS | WITH ESPELETTE, FIG DEMI, ROOT VEGETABLE SLAW & CITRUS CRÈME | 8  
COCONUT CRUSTED PORK TENDERLOIN LOLLIPOPS | WITH APRICOT GINGER FUN SAUCE | 8  
DUNGENESS CRAB FONDUTA | WITH ARTICHOKE, GRUYERE, SCALLION AND CROSTINI | 12  
RILLETES | DUCK OR PORK | WITH ORANGE FENNEL SALAD, CHAMPAGNE VINAIGRETTE & CROSTINI | 6  
ESCARGOT | WITH GARLIC, BUTTER, PARSLEY & TOASTY BREAD | 10  
PATE DE CAMPAGNE | WITH PORK, COGNAC, CROSTINI & CORNICHONS | 8  
DUNGENESS CRAB AND SCALLOP CAKES | WITH SNOW PEAS, BLOOD ORANGE & CRÈME FRAICHE | 12  
DUCK LEG CONFIT | WITH PASSION FRUIT BRAISED KALE, SMOKED DUCK BREAST & TOASTED HAZELNUTS | 12  
HERBED PÂTE À CHOUX GNOCCHI | BROWNED TRUFFLE BUTTER & PECORINO ROMANO | 10

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## PLATES

COQ AU VIN | A BRAISE OF CHICKEN, BURGUNDY, MUSHROOMS, ONIONS, BACON, BRANDY & HERBS WITH HERBED MASHERS | 23  
SQUASH RATATOUILLE | SQUASH, APPLES, CARROTS, LEEKS, PEPPERONATA, WITH WILD MUSHROOM RISOTTO & CURRY CRÈME FRAICHE | 18  
STEAK FRITES | 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 | 21  
WILD COLUMBIA RIVER KING SALMON | PAN SEARED, FINISHED WITH LEMON, PARSLEY BUTTER & STONE GROUND MUSTARD, SERVED WITH HERBED BASMATI RICE & SAUTÉED GREENS | 24

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## GLASS POUR WINES & BEERS

### SPARKLING

VEUVE D VERNAY BRUT NV, 187ML FRANCE | 8  
POEMA CAVA NV, SPAIN | 7  
MASCHIO BRUT NV POSECCO, ITALY | 8  
TORRE ORIA CAVA ROSADO NV, SPAIN | 8

### WHITE

PONZI PINOT GRIS, OR | 8  
CHT. STE MICHELLE COLD CREEK RIESLING, WA | 7  
DOMAIN BARON, SAUVIGNON BLANC, LOIRE, FRANCE | 7  
JOSEPH DROUHIN CHARDONNAY, FRANCE | 7  
CHÂTEAU SAINT NABOR WHITE COTE DU RHONE FRANCE | 7  
PEDRONCELLI CHARDONNAY, SONOMA, CA | 7  
MONTE TONDO, SOAVE CLASSICO D.O.C. | 8  
MARCHETTI, VERDICCHIO CLASSICO | 9

### REDS

DELAS FRERES, COTE-DU-VENTOUX FRANCE | 8  
BOEDECKER CELLARS PINOT NOIR, OR | 9  
KENWOOD YULUPA MERLOT, CA | 7  
CALLIA ALTA MALBEC, ARGENTINA | 7  
CHRONIC CELLARS ZINFANDEL, CA | 8

MIGUEL TORRES SANTA DIGNA SHIRAZ RESERVE, CHILE | 8  
GREYSTONE CELLARS CABERNET SAUVIGNON CA | 7  
ARBOR CREST CELLARS, CLIFF HOUSE BLEND, WA | 7  
FONTANAFREDDA, BARBERA D'PEDMONTE, ITALY | 8  
VINA BORGIA, GARANACHA, SPAIN | 7

### BEER | DRAFT | 4

ASK YOUR SERVER ABOUT OUR SIX SEASONAL SELECTIONS

### BEER | BOTTLE

COORS LIGHT, BUD LIGHT, BUD | 3.5  
STELLA ARTOIS, BLACK BUTTE PORTER, MIRROR POND PALE ALE,  
GUINNESS, ST. PAULI N.A. | 4

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

**PARTNERS** | TENDER GREENS | GOOD EARTH FARMS | 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 |

