



MERE BULLES

## APPETIZERS

<b>SLICED AHI TUNA*</b> blackened tuna, cucumber, sesame ginger & chili oil, wasabi	13	<b>TOMATO &amp; BRIE BRUSCHETTA</b> (V) (MB) grilled Tuscan bruschetta, basil pesto, tomato, Parmesan cheese and sliced brie	10
<b>CRAB CAKE</b> (MB) super lump crab meat, fresh lemon, roasted red peppers, lemon Dijon aioli, roasted red pepper aioli	20	<b>BATTERED ARTICHOKE HEARTS</b> (V) Parmesan cheese and chipotle ranch	8
<b>THAI BATTERED CALAMARI</b>	9	<b>TOAST &amp; BACON JAM</b> bacon jam, toast points	9
<b>BLEU CHEESE CHIPS</b> bacon and scallions	9		

## SOUPS & SALADS

### CHARLESTON SHE-CRAB BISQUE 6 / 8 CHEF SOUP DU JOUR 6 / 8

<b>NASHVILLE HOT CHICKEN SALAD</b> fried chicken, slaw, julienne spinach, celery, carrots, crumbled bleu cheese, diced pickles, red onions & tomatoes tossed with creamy bleu cheese dressing	15	<b>FANCY FRIED CHICKEN SALAD</b> mixed lettuce, bacon, jack and cheddar cheeses, scallions, tomatoes and croutons tossed with ranch dressing	15
<b>GRILLED SALMON SALAD*</b> (GF) grilled salmon, spinach, crumbled bleu cheese, spiced walnuts and strawberry-mango salsa tossed with strawberry balsamic vinaigrette	18	<b>COBB SALAD</b> grilled chicken, cherry tomatoes, bacon, crumbled bleu cheese, mixed cheeses, red onions, avocado, boiled egg & croutons tossed with creamy bleu cheese dressing	15
<b>BLACK KALE SALAD*</b> (GF) (MB) salmon, chiffon kale, lemon, olive oil, chili oil, honey, dried cranberries, pine nuts, Parmesan cheese & cherry tomatoes	18	<b>SOUTHWEST CHICKEN SALAD</b> (GF) blackened chicken, mesclun mix, avocado, black bean relish, tortilla strips tossed with chipotle-mango vinaigrette and chipotle sour cream	15
<b>ASIAN AHI TUNA SALAD*</b> sesame encrusted tuna, mesclun greens, mandarin oranges, sliced almonds, wontons, orange sesame wasabi and pickled ginger tossed with soy sesame vinaigrette	17	<b>GOAT CHEESE &amp; SPINACH SALAD</b> grilled chicken, granny smith apples, spiced walnuts, dried cranberries and shaved shallots tossed with white balsamic herb vinaigrette	15
<b>ADD-ON: CHICKEN 6 / TWO JUMBO SCALLOPS 15 SHRIMP 9 / SALMON 10 / 4 OZ. FILET 15</b>		<b>CRAB CAKE SALAD</b> lump crab cake on baby spinach, mandarin oranges, crumbled bleu cheese, bacon and diced tomatoes, lemon aioli tossed with mandarin orange vinaigrette	24

(MB) *Mere Bulles Signature item* (GF) *gluten free* (V) *vegetarian*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CHEF'S FEATURES

<b>QUINOA &amp; ROASTED VEGETABLES</b> (GF) (V) organic carrots, shitake mushrooms, broccoli, Brussels sprouts, seasonal squash, quinoa & black beans, topped with guacamole, chili oil, scallions & sliced almonds	16	<b>STEAK &amp; CRAB CAKE*</b> 4 oz. grilled filet mignon topped with bleu cheese cream sauce and sautéed asparagus & mushrooms, accompanied by a lump crab cake	21
<b>SEARED PLUM SALMON*</b> (MB) pan seared salmon, soy plum glaze, toasted sesame seeds, fried cilantro rice, organic carrots with Brussels sprouts	20	<b>LEMON ARTICHOKE CHICKEN</b> grilled chicken breast topped with lemon artichoke sauce, served with mashed potatoes and steamed broccoli	15
<b>SANTA FE CHICKEN</b> grilled chicken served over yellow rice topped with melted pepper jack cheese, black beans and corn salsa	15	<b>SHRIMP &amp; GRITS</b> (MB) sautéed shrimp, shallots, mushrooms, bacon, cajun cream sauce, fried grit cakes, scallions, diced tomatoes	18
<b>BLACKENED AHI TUNA STEAK*</b> spiced ahi tuna served over wild rice and mixed julienne vegetables, topped with a sesame ginger sauce	19	<b>GRILLED SALMON &amp; CORN CAKES*</b> salmon medallions over jalapeño corn cakes, with cilantro dill crema, lemon aioli, and fried Brussels sprouts with honey	18
<b>SMOKED CHICKEN ENCHILADAS</b> blue corn tortillas with hickory-smoked chicken and caramelized onions, topped with jack cheese, lemon cream sauce and tomatillo sauce with yellow rice, black beans and pico de gallo	14	<b>SHRIMP PASTA</b> six gulf shrimp sautéed with bacon, lobster crab butter, shitake mushrooms, shallots, asparagus & cherry tomatoes, tossed with penne pasta, white wine cream sauce and grated Parmesan cheese	19
		<b>FILET MARSALA*</b> (MB) served over a potato cake with sautéed spinach	19

## SANDWICHES

<b>RIB ROLLS</b> (MB) shaved prime rib, jack and cheddar cheeses, horseradish cream sauce with au jus	16	<b>SALMON BLT*</b> grilled salmon filet, bacon, lettuce, tomato, served with chipotle mayonnaise	15
<b>TORTILLA CLUB</b> wheat tortilla with grilled chicken, jack and cheddar cheeses, guacamole, lettuce, pico, bacon, served with chipotle mayonnaise	13	<b>CHICKEN SALAD MELT</b> tender chicken salad, toasted English muffin, havarti cheese	13
<b>CALIFORNIA CHICKEN SANDWICH</b> grilled chicken, avocado, lettuce, tomato, onion, served with chipotle mayonnaise	13	<b>FISH TACOS</b> blackened grouper, cilantro, pico de gallo, shredded lettuce, mixed cheese, sautéed peppers and chipotle sour cream. Served with yellow rice, black beans & pico	14
<b>BRENTWOOD'S BEST BURGER*</b> grilled 8 oz. burger, havarti cheese, bacon, lettuce, tomato, onion, mayonnaise and Dijon mustard. Served with French fries	14	<b>TENDERLOIN TACOS*</b> flour tortillas, sauteed filet tenderloin tips, jalapeños, shallots, feta cheese, corn salsa, pico, guacamole, chipotle slaw, hot honey, and fresh cilantro. Served with yellow rice, black beans & pico	16
<b>VEGETARIAN BURGER</b> (V) mesclun greens, tomato basil vinaigrette, havarti cheese and pesto mayonnaise on Tuscan toast. Served with the vegetable of the day	13	<b>NASHVILLE HOT CHICKEN SANDWICH</b> (MB) fried chicken, slaw, julienne spinach, celery, sliced pickle, red onion, tomato, carrots, crumbled bleu cheese and creamy bleu cheese dressing	14