

Your Neighborhood Bistro

GROUNDS BISTRO

25 Apricot Street, Stafford, VA 22554

Sunday 9am-5pm
Mon-Thurs 11am-8pm
Fri & Sat 11am-9pm
ORDER OUT - 540-288-8579
ORDER ONLINE!
@ www.GroundsBistro.com

STARTERS

Chicken Tenders \$8

Four Chicken Tenders fried to perfection and served with your favorite Sauce listed at bottom of Menu

Mozzarella Sticks \$7

Six sticks of fried cheesy goodness with a side of Marinara

Soft Jumbo Pretzel \$8

Fresh baked and topped with Coarse Salt! Served with Cheese and Mustard Sauces

Loaded Nachos \$9

Seasoned Ground Beef, Black Beans, Cheddar Jack Cheese, Nacho Cheese, Pico de Gallo, and Green Onions piled high on our house-made Tortilla Chips with Sour Cream & Salsa on the side

Taco Lettuce Wraps \$9

Four crispy Romaine Leaves filled with Seasoned Ground Beef, Carrots, Cheddar Cheese, and Red Onions. garnished with Garlic Aioli, Pico de Gallo, and zesty Tortilla Strips

Bistro Fries 1/2 lb - \$3 / 1 lb - \$6

Our hand cut, baked, and twice Fried Potato Wedges with choice of Bistro Sauce

LOADED Bistro Fries 1/2 lb - \$7 / 1 lb - \$10

Our Bistro Fries topped with Cheddar Jack and Nacho Cheese, Bacon, diced Tomatoes, and Green Onions with Sour Cream on the side

BISTRO BOWLS

Mac N' Cheese \$10

House-made Cheese Sauce on tender Pasta!
Yummy comfort food

Bowl of Chili \$5

A traditional bowl of Beef and Bean Chili goodness :-)

Soup of the Day \$4 (Seasonal-October thru March)

SALADS – feel free to add any protein to your salad:

Fried or Grilled Chicken-\$4; Shrimp-\$6; Salmon-\$8; Steak-\$9; Pulled Pork-\$4; Ham-burger or Black Bean Patty-\$4; Taco Meat-\$4

Fall Harvest Salad \$7/12

Spring Mix, Butternut Squash, Cranberries, Goat Cheese, and Candied Walnuts served with Apple Cider Vinaigrette.

Caesar Salad \$5/10

Chopped Romaine, shredded Parmesan and house made Croutons, tossed together with a Creamy Caesar Dressing

Zesty Southwest \$6/10

Roasted Corn, Black Beans, Cherry Tomatoes, sliced Avocado and zesty Corn Tortilla Chips with Sriracha Ranch

Mixed Green \$5/10

Mixed Greens with Cherry Tomatoes, Red Onions, Carrots and Cucumbers. Served with your choice of Dressing

Bistro Cobb \$7/12

Crumbled Blue Cheese, diced Tomatoes, diced Bacon, diced Ham, sliced Hard-boiled Egg with creamy Blue Cheese

SANDWICHES – Served with shoestring fries

Whiskey BBQ Pulled Pork \$9

Our slow Braised Pork piled high and drenched in our Whiskey BBQ sauce on a toasted Brioche Bun

Pretzel Pig \$11

Our slow Roasted Pork, sliced Ham, and Bacon; covered with Swiss and Provolone Cheese and Dijon Mustard. Served on a Pretzel Roll

Reuben Sandwich \$11

Thinly sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on toasted Rye Bread
Make it a Rachel - sub in Turkey!

Turkey Pesto Panini \$10

Layers of sliced Turkey, Tomatoes, sliced Avocado, Provolone Cheese, and our Basil Pesto Mayo spread on Wheat Bread

Hot Veggie Panini \$10

Sautéed: Peppers, Onions, Mushrooms, and Zucchini; with Provolone Cheese and Basil Pesto Mayo spread on Wheat Bread

Patty Melt \$12

Our Bistro Burger on toasted White Bread, topped with Thousand Island Dressing, Swiss Cheese and Sautéed Onions

Bistro BLT \$8

An American classic, toasted and spread with Mayo, Tomatoes, Lettuce and crispy Bacon on White Bread

ENTRÉES (after 4pm Monday-Saturday)

Dinner entrées served with Mashed Potatoes and the choice of Side Salad or Seasonal Vegetable

Angus Strip Steak* \$18

8 ounce grilled Reserve Angus center cut Top Sirloin

Grilled Salmon* \$18

6 ounce skinless Atlantic Norwegian Salmon Filet, grilled to perfection

BYO - CHICKEN or BURGER*

Served on Brioche Bun with Lettuce, Tomato and Onion with Shoestring Fries

Fried Chicken \$11

Sautéed Onions \$1

Grilled Chicken \$11

Sautéed Mushrooms \$1

Buffalo Chicken \$12

Sliced Jalapeños \$.50

Beef Patty \$12

Bacon \$2

Black Bean Patty \$10

Avocado \$2

Pulled Pork \$2

Chili \$2

Cheese options - Cheddar, Provolone, Swiss, Pepper-Jack, Blue Cheese crumble, and Mozzarella

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

** An automatic 20% gratuity will be added to parties of 8 or more

Sauces: Garlic Aioli, Honey Mustard, Whiskey BBQ, Ranch, Blue Cheese, Chipotle Mayo, 1000 Island, Siracha Ranch

Chef: Dallas Veade **Manager:** Kim Deetman