

45 Bistro

123 E Broughton St 31401-3303 · 9122343111 · Updated: Jan 14, 2026

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STARTERS 6

| | |
|---|----------------|
| Local Blue Crab Cake | \$15.00 |
| jumbo lump local blue crab cake, panko crusted, with whole grain mustard aioli and citrus scented baby arugula | |
| Shrimp & Grits | \$13.00 |
| wild georgia shrimp with local stone ground grits, tasso gravy and fried vidalia onion rings | |
| Escargot | \$12.00 |
| escargot sauteed in herbed white wine butter with sun-dried tomatoes, slow roasted elephant garlic cloves and grilled asiago ciabatta | |
| Beef Carpaccio | \$12.00 |
| beef carpaccio with dijon mustard aioli, shaved parmesan cheese, spinach chiffonade and crispy capers | |
| Bento Box | \$14.00 |
| seared sushi grade fish, encrusted with black sesame and coriander, dumplings, black seaweed and calamari salad, tempura vegetables, wasabi and a ponzu dipping sauce | |
| Tuna Carpaccio | \$12.00 |
| tuna carpaccio with dill, shallot aioli, crispy capers and bermuda onion relish | |

SALADS 6

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|---|--------------------------|
| Goat Cheese Salad | \$9.00 |
| herbed goat cheese with pickled red onion, roasted red pepper and brick oven roasted heirloom tomatoes | |
| Watercress Salad | \$9.00 |
| watercress with roasted golden and ruby beets, granny smith apples, currants, spiced pecans finished with a curried vinaigrette | |
| Teardrop | \$10.00 |
| yellow and red tomatoes, capers, kalamata olives, red onion and feta cheese with lavash toast points, flat leaf parsley tossed in red wine vinegar and oil with white anchovies | |
| Boston Red Leaf Salad | \$9.00 |
| boston red leaf lettuce with diced tomatoes, fried shoestring potatoes, basil vinaigrette and your choice of maytag bleu cheese or herbed chevre | |
| Grilled Hearts Of Romaine | AVAILABLE OPTIONS |
| grilled hearts of romaine, garlic croutons, shaved parmesan and caesar dressing | |

\$8.00

With Grilled Shrimp:

\$12.00

Roasted Ruby Beets**\$9.00**

oasted golden and ruby beets marinated in a champagne vinaigrette with belgian endive, praline walnuts, stilton cheese

ENTREES 10**Duck Two Ways****\$30.00**

pan-seared breast, confit thigh topped with whipped yukon gold potatoes, roasted beets and natural jus reduction

Cervena Venison Chop**\$40.00**

grilled cervena venison chop with wild mushroom kugel, slow roasted brussel sprouts, cipolini onions and lardons finished with lingonberry demi glace

Braised Short Ribs**\$38.00**

braised beef short ribs over a bed of country style polenta, sauteed spinach, horseradish cream and natural jus

Black Angus Filet**\$35.00**

seared au poivre, with gorgonzola gratinee pomme frites, fresh arugula and tarragon, roasted garlic aioli

Rack Of Lamb**\$36.00**

rack of lamb, herb crusted and roasted, with whipped truffle yukon gold potatoes finished with port wine and rosemary demi glace

Sushi-grade Ahi Tuna**\$43.00**

grilled, with wilted spinach, black truffle vinaigrette and topped with pan-seared hudson valley foie gras

Double Cut Pork Chop**\$34.00**

white marble farms double cut bone-in pork chop, coca-cola and bourbon marinated, with collard greens, sweet corn pudding and cherry bourbon reduction

King Crab Omelet

alaskan king crab, spinach, brie cheese and asparagus finished with hollandaise sauce

Local Black Grouper**\$26.00**

quinoa crusted, pan seared, with goat cheese gratineed creamed spinach and sun-dried tomatoes

Oven Roasted Chicken**\$22.00**

brick oven roasted free range chicken breast with creamy wild mushroom risotto, fresh vegetables and marsala jus

WOOD FIRED PIZZAS 3**Margherita****\$12.00**

margherita- fresh buffalo mozzarella, spicy tomato sauce and fresh basil

Smoked Duck With Feta**\$12.00**

smoked duck with feta, spinach and red onion

Shrimp Caesar**\$12.00**

sun-dried tomato pesto, grilled shrimp, fresh buffalo mozzarella and chopped traditional caesar salad

SIDES 10

| | |
|---|---------------|
| Risotto | \$5.00 |
| wild mushroom risotto | |
| Pomme Frites | \$5.00 |
| gorgonzola pomme frites with taragon and roasted garlic aioli | |
| Shoestring Potatoes | \$5.00 |
| shoestring potatoes with white truffle and parmeggiano-reggiano | |
| Kugel | \$5.00 |
| wild mushroom kugel | |
| Brussel Sprouts | \$5.00 |
| cipolin onions and lardons | |
| Spinach | \$5.00 |
| chevre creamed spinach | |
| Yukon Gold Potatoes | \$5.00 |
| truffle mashed yukon gold potatoes | |
| Collard Greens | \$5.00 |
| | |
| Polenta | \$5.00 |
| country style polenta | |
| Vegetable Trio | \$5.00 |
| trio of mashed root vegetables | |

DESSERTS 3

Chocolate Torte

flourless chocolate torte with raspberry coulis

Creme Brulee

topped with fresh fruits and chocolate garnish

Georgia Pecan Dacquoise

domestic and imported cheese with fresh fruits