

Bistro Nautille

150 W Oak St · +19702241188 · Updated: Jan 14, 2026

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RAW 2

East Coast Oyster* ** *** (Varies)

horseradish, lemon, cocktail

AVAILABLE OPTIONS

(3): \$12.00

(6): \$18.00

(12): \$36.00

West Coast Oyster* ** *** (Varies)

guava & lime mignonette, horseradish, lemon, cocktail

AVAILABLE OPTIONS

(3): \$13.00

(6): \$20.00

(12): \$38.00

À LA CARTE 5

Fried Potato and Goat Cheese Beignets

\$10.00

sweet cornito pepper fonduta, persillade, chives

Jumbo Lump Crab Cakes (2)

\$21.00

horseradish & celery root remoulade, parsley & root vegetable nest

Smoked Garlic Mussels**

\$21.00

PEI mussels, shallot, smoked garlic, lemon, tarragon, juniper chive skyr garniture, toasted pig & the plow baguette

Ouefs* ** ***

\$10.00

four halves, smoked trout roe, candied gunicale, sambal chile garlic sauce, smokey mayonnaise, chives

The Pig and the Plow Baguette

AVAILABLE OPTIONS

maître d butter

Half: \$5.00

Full: \$10.00

SOUPS/SALAD 4

Simple Local Greens**

\$8.00

red wine vinaigrette, shaved red onion, pecorino romano

Fall Apple & Pecan Salad**

AVAILABLE OPTIONS

chicory mix, house made white french dressing, candied guanciale, shaved onion, french blue cheese, toasted sesame

\$8.00

\$14.00

Cream of Potato & Parsnip Soup**

AVAILABLE OPTIONS

finished with aged gruyere & chives

\$7.00

\$11.00

Kabocha Squash & Carrot Kinpira Soup** ***	AVAILABLE OPTIONS
finished with cascabel cashew cream, toasted sesame, apple & red cabbage relish	\$7.00
	\$11.00

LUNCH ENTRÉES 5

Crown & Hazel Dell Mushroom Tartine* **	\$17.00
sautéed mushrooms, melted straccino, whole grain mustard, sunny side up farm egg, toasted sourdough	
Smoked Bison Shortrib Sandwich**	\$19.00
smokey mayonnaise, grilled rosemary onion, roasted peppers, melted gruyère, chimichurri spread, toasted kaiser roll	
Chicken a la Santiago Sandwich	\$17.00
chef's whimsical fried chicken confit, sambal chile garlic sauce, apple & kohlrabi curtido, toasted kaiser roll	
Fish N' Chips	\$17.00
beer battered sea bream, celery root & horseradish remoulade, lemons, frites, ketchup	
Seared Ocean Trout** ***	\$18.00
celery root puree, late autumn hash, olive oil & saba finish	

CAVIAR SERVICE* ** 2

"Spoonbill" Paddlefish Caviar	\$75.00
medium grain pearl, smooth texture, fresh river finish	
California White Sturgeon Caviar	\$95.00
medium grain pearl, briny & sweet finish	

ENTRÉE 6

Hazel Dell Mushroom Tagliatelle	\$32.00
house cut tagliatelle, smoked garlic, rosemary onion petals, preserved mushroom compound butter, poached farm egg, stracchino cheese	
Harissa Roasted Mediterranean Sea Bream**	\$39.00
jicama & winter green salad, valencia orange, fennel, house cured olives, pink peppercorn vinaigrette, juniper chive skyr	
Berkwood Farms Pork Tenderloin Enveloppé	\$40.00
wrapped in collard greens, smoked garlic spaetzle, rosemary onion petals, sour cherry jam, local greens	
Seared Hokkaido Scallops* **	\$42.00
celery root puree, autumn veggie hash, candied guanciale, saba	
Grilled Japanese Hamachi* ***	\$44.00
late autumn mushroom kettle dashi, kishimen noodle, shaved kabocha squash garnish, matsuhisa dressing, dulce powder	
Smoked Colorado Bison Shortribs***	\$43.00
pan roasted turnips, local greens & roasted apples, baby potato confit, assorted radishes, mustard vinegar miso sauce	

PETITES NAUILES 6

Vegetable Crudit�	\$3.00
Side Salad with Ranch	\$2.50
Buttered Noodles	\$4.00
Cheese Noodles	\$4.00
Chicken Fingers and Frites	\$6.00
Grilled Fish with Vegetables (Sauteed or Raw)	\$6.00

MAIN 6

East Coast Oyster* ** *** (Varies)	AVAILABLE OPTIONS
horseradish, lemon, cocktail	(6): \$15.00
	(12): \$30.00
Smoked Garlic Mussels**	\$17.00
PEI mussels, shallot, smoked garlic, lemon, tarragon, juniper chive skyr garniture, toasted pig & the plow baguette	
Jumbo Lump Crab Cake (1)***	\$11.00
horseradish & celery root remoulade, parsley & root vegetable nest	
Frenched Drumette** ***	\$8.00
confit and fried chicken, buttermilk espuma, pickled cucumbers, whole grain mustard, tossed chicories	
Fried Potato & Goat Cheese Beignets	\$8.00
sweet cornito pepper fonduta, persillade, chives	
Ouefs* ** ***	\$10.00
four halves, smoked trout roe, candied gunicale, sambal chile garlic sauce, smokey mayonnaise, chives	

WHITE WINE 3

Vinho Verde, Twin Vines, Portugal 2021	AVAILABLE OPTIONS
	\$22.00
	\$5.50
Sauvignon Blanc, La Petite Perri�re, Loire Valley, FR 2021	AVAILABLE OPTIONS
	\$24.00
	\$6.00
Pinot Grigio, Daisy, Columbia Valley, WA 2021	AVAILABLE OPTIONS
	\$26.00
	\$6.50

RED WINE 3

Tempranillo, Codice, Manchuela, Spain 2021	AVAILABLE OPTIONS
	\$24.00
	\$6.00

Malbec, Humberto Canale, Rio Negro, Argentina 2020	AVAILABLE OPTIONS	
		\$26.00
		\$6.50
Pinot Noir, Rough Day, Danube Plain, Bulgaria 2020	AVAILABLE OPTIONS	
		\$28.00
		\$7.00

COCKTAILS 1

House Call Cocktails	\$12.00
assorted; descriptions available on the last page of the wine list	

DESSERT 4

Bistro Pomme Caramel	\$11.00
apple brandy caneles, sea salt caramel gelato, star anise honey, oat and cinnamon crumb	
Parisian Flan	\$10.00
french style custard tart, blueberry & lime agrie-doux	
Puffin Pastry Key Lime Pie	\$9.00
Puffin Pastry Flourless Chocolate Cake**	\$9.00

ICE CREAM & SORBET 2

Vanilla**	
house carmel by request	
Sorbet du Jour** ***	

PORTS 4

Kopke Dry White	AVAILABLE OPTIONS	
	1.5 oz:	\$7.00
	3 oz:	\$10.00
Taylor Fladgate 10 Year	AVAILABLE OPTIONS	
	1.5 oz:	\$9.00
	3 oz:	\$12.00
Kopke 10 Year White	AVAILABLE OPTIONS	
	1.5 oz:	\$9.00
	3 oz:	\$12.00
Kopke 20 Year Tawny	AVAILABLE OPTIONS	
	1.5 oz:	\$12.00
	3 oz:	\$15.00

VERMOUTH 2

Vermouth di Torino, Casa Martelletti Dry (White)	AVAILABLE OPTIONS
	1.5 oz: \$9.00
	3 oz: \$12.00
Ermouth di Torino, Casa Martellett Classico (Tawny)	AVAILABLE OPTIONS
	1.5 oz: \$9.00
	3 oz: \$12.00

CORDIAL 1

Leopold Bros	AVAILABLE OPTIONS
	1.5 oz: \$9.00
	3 oz: \$12.00

Orange Blossom, Sour Lime

DESSERT WINE 2

Sauternes, Chateau de Cosse Sauternes, France 2018	\$12.00
Vidal Ice Wine, Jackson Triggs Niagra Peninsula, Canada 2019	\$19.00

DESSERT COCKTAIL 1

Shanaynay Chambord	\$14.00
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jameson, frangelico, irish cream & chambord

CROOKED CUP COFFEE 2

Decaf	\$4.00
Regular	\$4.00

TWO LEAVES & A BUD TEAS 2

Herbal	\$4.00
Caffinated	\$4.00