

Bistro Nota

620 S Calhoun St 46802-1708 · +12604886682 · Updated: Jan 14, 2026

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SMALL PLATES (DINNER) 5

Charred Brussels & Mornay **\$13.00**

Crispy Prosciutto, Pickled Serrano Chiles, Marcona Almonds

Pain et Fromage **\$10.00**

(Bread & Cheese) Sliced Rosemary, Sea Salt Focaccia, served with Roasted Pepper Cheese Dip

Lowcountry Shrimp **\$14.00**

(Gluten Free) Grilled Shrimp, Cherrywood Bacon, Creamy Polenta, Roasted Poblano Peppers, Caramelized Onions, Roasted Tomato Sauce

Bistro Ragout **\$14.00**

Stewed Lamb & Vegetables, Parisienne Gnocchi

Side Of Bread (4pcs) **\$3.50**

A LA CARTE (DINNER) 3

The Nota Salad **\$11.00**

Charred Corn, Diced Roasted Red Peppers, Iceberg Lettuce, Buttermilk Dressing, House Croutons & Grated Parmesan

Bistro Mac **\$16.00**

Crispy Prosciutto, Roasted Poblano Peppers, Caramelized Onions, Sautéed Garlic, Sauce Mornay, Cavatappi Noodles, Grated Parmesan

The Frenchman **\$16.00**

Boneless Braised Beef Short Rib, Sliced Gruyere, Roasted Red Peppers, Demi-Glace, Whole Grain Mustard Blend, Fresh House Bread

FEATURES (DINNER) 5

French Onion Soup **\$8.00**

Roasted Beets **\$14.00**

Osso Buco **\$32.00**

Scallops **\$36.00**

Celeriac Soup **\$8.00**

ENTREES (DINNER) 7

Saute of Pesto Vegetables with Roasted Tomato Sauce	\$20.00
Roasted Red Peppers, Poblano Peppers, Cherry Tomatoes, Caramelized Onions, Sauteed Brussels Sprouts, Toasted Almond Pesto, Risotto, Roasted Tomato Sauce	
Creole Shrimp Linguine	\$27.00
Creole Seasoned Shrimp, Andouille Sausage, Roasted Poblano Peppers, Roasted Tomato Sauce, Fettucine Noodles	
Braised Boneless Beef Short Rib	\$33.00
Creamy Polenta, Glazed Carrots & Pearl Onions, Demi-Glace	
Beef Teres Major	\$34.00
Petite Shoulder Tenderloin, Roasted Garlic Marinated, Roasted Brussels Sprouts, Baby Carrots, Grilled Focaccia, Chimichurri, Roasted Fingerling Potatoes, Garlic Aioli	
Hot Mess Express	\$23.00
Sauteed Brussels Sprouts, Caramelized Onions, Roasted Red & Poblano Peppers, Toasted Almond Pesto, Roasted Yukon Potatoes, Cherry Tomatoes, House Sausage, Fried Egg, Garden Hot Sauce	
Roasted Chicken	\$27.00
Roasted Fingerling Potatoes, Saute of Cherrywood Bacon, Caramelized Onions & Spinach, Pan Sauce	
Pasta Bolognese	\$28.00
Local Beef, Pork, Pork Belly, Tomato, Pappardelle, Ricotta	

DESSERTS (DINNER) 4

Tarte au Sucre	\$9.00
Warm Cinnamon Apples, Powdered sugar	
Blondie	\$9.00
Warm toffee sauce, Crushed marcona almonds, Mascarpone	
Cookies a la Carte	AVAILABLE OPTIONS
	\$2.50
	One: \$2.50
	Two: \$5.00
Chocolate Cremeux	\$9.00
Made with Callebaut chocolate and served with fresh whipped cream	

KIDS (DINNER) 3

Kids Fettucine	\$8.00
Kids Grilled Cheese	\$8.00
Kids Hot Ham & Cheese	\$8.00

BEVERAGES (DINNER) 9

Nota Tea	\$3.00
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Pepsi	\$2.75
Diet Pepsi	\$2.75
Diet Dr. Pepper	\$2.75
Sprite	\$2.75
Yumberry	\$2.75
Water	
Acqua Panna	\$3.25
San Pellegrino	\$3.25

ENTREES ⁹

Steak & Eggs	\$22.00
Roasted Garlic Marinated Teres Major, Fluffy White Cheddar Scrambled Eggs, Chimichurri, Roasted Fingerling Potatoes, Demi-Glace	
Breakfast Risotto	\$17.00
Char-Grilled Whole Muscle Ham, Peperonata Risotto, Mustard Demi-Glace, Garlic Spinach	
Southern Special	\$19.00
Grilled Shrimp, Cherrywood Bacon, Roasted Poblano Peppers, Caramelized Onions, Roasted Tomato Sauce, Creamy Polenta	
Charred Brussels	\$13.00
Roasted Brussels Sprouts, Spicy Honey, Toasted Marcona Almonds, Cherrywood Bacon	
Sweet Potato Hash	\$15.00
Roasted Sweet Potatoes, Caramelized Onions, Cherrywood Bacon, Grilled Scallion & Roasted Red Pepper Aioli, Fried Egg	
Open Faced Breakfast	\$16.00
Creamy Tomato Sauce, Braised Boneless Beef Short Rib, Demi-Glace, Scrambled Egg, White Cheddar & Gruyere, Rosemary & Sea Salt Focaccia	
Croque Madame (Brunch)	\$15.00
Thinly Sliced Ham, White Cheddar & Gruyere, Sauce Mornay, Fried Egg - Served on fresh house bread	
Hot Mess Express (Brunch)	\$19.00
Sauteed Brussels Sprouts, Caramelized Onions, Roasted Red & Poblano Peppers, Toasted Almond Pesto, Roasted Yukon Potatoes, Cherry Tomatoes, House Sausage, Fried Egg, Garden Hot Sauce	
Side Garden Hot Sauce	\$1.00

BAKERY ³

Blueberry Coffee Cake	\$7.00
Tarte Au Sucre (Brunch)	\$9.00
Sweetened Crème Fraiche, Lemon Zest, Warm Cinnamon Apples, Turbinado, Powdered Sugar	

Chocolate Scone

\$5.00