

The Bistro

LUNCH

ALA CARTE

Maryland Crab Soup Savory Seafood Broth Lump Crab Green Beans Carrots Potatoes	12
Grain Bowl Farro Quinoa Pea Tendrils Toasted Chickpeas Marinated Heirloom Tomatoes add Chicken or Salmon	14 8
Sweet Kale Salad Kale Pickled Cabbage & Onion Dried Cranberries Sunflower Seeds Goat Cheese House Vinaigrette add Chicken or Salmon	14 8
Blackened Salmon Atlantic Salmon Cheddar Cheese Grits Shaved Brussels Sprouts Saffron Beurre Blanc	23
Chipotle Chicken Sandwich Toasted Ciabatta Bread Guacamole Spread Pickled Jalapenos & Onion Monterey Jack Cheese	16
Grilled Squash Sandwich Toasted Baguette Grilled Butternut Squash Fresh Mozzarella Arugula Cranberry Aioli	16
Bistro Burger Char Grilled Beef-Bacon Patty Pimento Cheese Toasted Brioche Heirloom Tomato Red Onion Lettuce Curly Fries	18

DESSERT

White Chocolate Crème Brulee French Custard Caramelized Brown Sugar Shaved White Chocolate Fresh Berries	9
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BEVERAGES

Coffee	4
Hot Tea	4
Hot Chocolate	4
Juices	5
Apple, Orange, or Cranberry	
Milk	4
Whole, Skim, or Almond	4
Soft Drinks	
Coca-Cola, Diet Coke, or Sprite	

SIDE ORDERS

House Salad	7
Curly Fries	8
Salmon	8
Grilled Chicken	8
Kettle Chips	5

KELLOGG CONFERENCE HOTEL

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions