

MISTO-BISTRO

Misto - Bistro
(mixed, tossed, variety) (café, cantina, taverna)

Welcome to Misto-Bistro. I opened Misto-Bistro so I could share my amazing journey of food with my family and friends. The menu is a reflection of my life. Each dish tells a story and each story represents the roads that I've travelled told from the perspective of food. From my earliest childhood memories I recall Friday nights with my family eating Memphis style barbecue with pulled pork and coleslaw, and the buttery taste and sweet smell of my mom's fried apricot pies cooling by the window on a hot Arkansas summer day. When I was 12, John "the Greek" joined our family and introduced lamb, feta cheese and eggplant. All of this became part of our traditional menu for family gatherings alongside Queenie's red velvet cake.

My love of grilled salmon was acquired when we lived in the Pacific Northwest. My introduction to crab began while living in D.C., which started my quest for the perfect crab cake recipe. The French Dip sandwich came from Ed Walker's in Fort Smith, Arkansas which has been an institution since 1943, and my parents went there on dates. It was always a special treat for my brother and I to dine there.


I still recall the first time I had a Caesar salad tableside, or the succulent prime rib from the George Washington Town club. All were significant introductions to the world of food. Apple butter spread on warm biscuits paired with my mom's old fashioned meat loaf was always the meal I requested when coming home from college. My love affair with Dallas began with tortilla soup at The Mansion and Texas smoked brisket. Dallas has become my home.

I met my husband Brad and we started a more focused food journey with our creation of our "No Worries Catering" company. Misto-Bistro seems like the natural next step in our life's work. Brad took all of my stories and our experiences and made my dream come true. Brad and I have travelled to France, Italy, Greece, Spain, Mexico and many other places with diverse cultures, incredible life styles and delicious foods. So, it is with love that I open my life to you. I hope that Misto-Bistro can become a part of your life's journey! - Janet Jeffords Parr, Executive Chef

**Private parties, corporate lunches or any event, ask about our full service catering!
We welcome orders to go! All menu items are hand crafted, please allow time for preparation!**

Dinner Menu

Five Dollars

 **Roasted poblano hummus** served with warm pita bread
Cinco fromage flat bread topped with five cheeses and fresh rosemary
House "crack" chip strips served with dipping duo (rojo & verde salsa)
Bruschetta with tomato, fresh mozzarella and basil
Soup du jour bowl (French onion soup add \$2)

Eight Dollars

"Arancini" risotto balls trio stuffed with mozzarella, served with sweet basil red sauce
Fried egg plant dusted with Greek kefalotyri cheese, served with marinara sauce
Thai shrimp nachos served on wontons with spicy chili sauce
Trio of signature crab cakes served with our spicy wasabi yuzu sauce
Coconut fried shrimp with spicy Mandarin sauce

 **Scallops Bienville** trio of scallops baked in a creamy Bienville sauce

Ten Dollars

Uncle John's Greek salad: lettuce, tomato, egg, beets, onion, olives, vinaigrette (chicken \$3, shrimp \$4)
The BLT salad: lettuce, tomato, smoked bacon, walnuts, onion, topped with bleu cheese vinaigrette

Ten Dollars continued.....

Roasted beet salad: sweet yellow & red beets topped with feta, toasted pine nuts, balsamic vinaigrette

Empress salad: purple cabbage, lettuce, carrots, radish, avocado, tomato, onion, peanuts, crispy wonton, peanut ginger dressing (add chicken \$3, add shrimp \$4)

Grilled chicken Caesar salad: croutons, parmesan, house made dressing (add shrimp \$4)

Southwest Caesar salad: topped with grilled jalapeno, roasted corn, avocado, red onion, tomatoes, spicy Caesar dressing (add chicken \$3, add shrimp \$4)

Thirteen Dollars

Misto sampler board: selection of meats, cheeses, fruits, olives, peppers and nuts

Bistro French dip: sliced prime rib served with au jus, caramelized onions, mashed potatoes and gravy

Thirteen Dollars - Entrée

With entrée choice of petite house salad or cup of soup du jour, chef's choice bread selection

Bistro pork taco: four hickory smoked chipotle pork tacos served with calabacita, poblano rice pudding



Serious mac and cheese: pasta with jalapeno bacon, four cheeses, buttered bread crumbs, served with a side of grilled shaved ham and tomato jam

Pasta Rustica: penne pasta tossed with classic red sauce, fresh basil and Italian sausage,

Low country shrimp and cheese grits with grilled tomatoes, bacon, chives and pontchartrain sauce



***Tilapia Valencia:** pan seared in an orange butter sauce, grilled tomatoes, sliced olives, served with rice pilaf and grilled asparagus

Bistro roasted chicken served with Yukon gold mashed potatoes and veggie du jour

Nana's homemade meat loaf served with garlic roasted Yukon gold mashed potatoes and veggie du jour

Chicken misto: pan seared breast with fresh mushrooms, in a sweet white wine sauce, served with orzo pasta and veggie du jour



Savory Chicken pot pie with potato, carrot, in a rich gravy, served with mashed potatoes and cranberry sauce

Bistro crepes with Smoked ham, mushroom, cheese topped with creamy Béchamel sauce

Parisian crepes with spinach, mushroom, cheese, chicken, with creamy Béchamel sauce

Misto-Bistro's bow tie pasta tossed with chicken, sun dried tomato, artichokes, black olives, red bells, tossed with creamy basil pesto and shaved parmesan

Chef Parr's brisket: melt in your mouth hickory smoked brisket braised in pomegranate and tangerine reduction, served with Yukon gold mashed potatoes and veggie du jour

Beef stroganoff served on a bed of buttered egg noodles

Duo of pork: succulent bistro smoked pulled pork paired with smoked pork sausage, served with braised purple cabbage, sweet potato fries and apple butter

Sixteen Dollars - Entrée

With entrée choice of petite house salad or cup of soup du jour, chef's choice bread selection

Pontchartrain crepes: filled with Gulf shrimp, smoked bacon, cheddar & Pontchartrain sauce

Penne pasta with grilled shrimp tossed in a lobster Alfredo sauce



Bistro pork chop: with poblano, bacon and corn bread stuffing served with rice pudding, grilled veggies and pork au jus



Mediterranean seafood medley: shrimp, scallops, cod roasted with heirloom tomatoes, red bells, black olives, onions, mushroom and zucchini, served on a bed of rice pilaf

Twenty Dollars - Entrée

With entrée choice of petite house salad or cup of soup du jour, chef's choice bread selection



Misto red fish: pan seared red fish with lemon butter, topped with lump crab and toasted almonds, Served with twice baked potato and grilled asparagus

Salmon served with mango avocado chutney, rice pilaf and grilled asparagus

Prime rib (8 oz) served with twice baked potato, grilled asparagus (12 oz \$26, 16 oz \$30)

Beef short ribs (Friday/Saturday only) braised in a rich red wine sauce, with Yukon gold mashed potatoes and asparagus

SIDES

\$4 each: Twice baked potato, Cheese grits, Sauteed veggies, Grilled asparagus, Poblano rice pudding,
Sweet potato fries \$3 each: Bistro pork taco, Mashed potato

DESSERT SELECTIONS

Five Dollars



OMG! Amazing white chocolate ganache filled chocolate cupcake!

Limoncello cake brulee with lemon curd filling, topped with sweet whip cream

Beignets dusted with powdered sugar and blackberry honey

Apricot fried pie just like momma's dusted with powdered sugar

Red velvet cake lollipops dipped in white chocolate and rolled in toasted coconut

Duet of chocolate: triple chocolate fudge mousse with chocolate covered strawberries

Hazelnut chocolate crepe hand poured

Strawberry shortcake crepe

Duet of crèmes: cream puffs paired with crème brulee

White chocolate blondie with walnuts, topped with vanilla ice cream, caramel and chocolate sauce

Non-Alcoholic Beverages

Two Dollars

*Iced tea, *Coffee (**free refills*)

Hot tea (Jasmine, Earl Grey), Iced coffee (*add \$2*), Espresso, Cappuccino (*add \$2*)

Perrier, Lemonade, Pepsi, Diet Dr. Pepper, Dr. Pepper, Coke, Diet Coke, Sprite, Ginger ale

Alcoholic Beverages

Please ask your server for our wine, beer and spirits menu!

Private parties, corporate lunches or any event, ask about our full service catering!

We welcome orders to go! All menu items are hand crafted, please allow time for preparation!

Substitution of food items or split meals may result in an up charge.