

Vegan/Vegetarian  
Menu Available

**BISTRO 603**  
BRUNCH 345 AMHERST STREET NASHUA, NH

We are a scratch kitchen. We  
make every meal to order and  
use only the freshest ingredients.  
Sometimes, this takes a little longer  
to prepare, but we promise it will  
be worth the wait.

SAVORIES

<b>CLASSIC OMELET</b> (AGF)	14
Ham & Cheese, Home Fries	
<b>VEGETABLE MEDLEY OMELET</b> (AGF, Veg)	15
Spinach, Goat Cheese, Zucchini, Cherry Tomatoes, Garlic, Basil, Home Fries	
<b>DUCK HASH</b> (AGF)	17
2 Eggs Any Style, Challah Toast, Herb Crema, Home Fries	
<b>SHORT RIB HASH</b> (AGF)	17
2 Eggs Any Style, Challah Toast, Herb Crema, Home Fries	
<b>STEAK &amp; EGGS</b> (AGF)	19
Braised Short Ribs, 2 Eggs Any Style, Gravy, Challah Toast, Home Fries	
<b>MORNING STAPLE BREAKFAST SANDWICH</b> (AGF)	13
2 Fried Eggs, Maple Infused Bacon, American Cheese, Sriracha Ketchup, Butter Toasted Portuguese Muffin, Home Fries	
Add: Breakfast Sausage \$3	
<b>BREAKFAST BURRITO</b>	15
Flour Tortilla, Spicy Sausage, Pepper Jack Cheese, Pico de Gallo, Scrambled Eggs, Chipotle Mayo, Home Fries	
Make it vegetarian by subbing Sweet Potato for Spicy Sausage	
<b>BREAKFAST CRUNCH WRAP</b>	16
2 Fried Eggs, Spicy Sausage, Tater Tots, Pico de Gallo, Avocado, Pepper Jack Cheese, Mojo Rojo, Crunchy Taco Shell, Soft Tortilla Wrap, Home Fries	
<b>HUEVOS RANCHEROS</b> (AGF, Veg)	16
2 Eggs Any Style, Roasted Tomato Salsa, Avocado, Beans, Crispy Tortillas, Pepper Jack Cheese, Home Fries	
<b>BREAKFAST STIR-FRY</b> (AGF)	15
Jasmine Rice, Sunny Side Egg, Vegetables, Bacon, Stir-Fry Sauce, Herb Crema	
<b>SHRIMP &amp; GRITS</b> (AGF)	23
Chorizo, Aged Cheddar, Bacon & Sweet Pepper Relish, Sunny Side Egg	
<b>TOFU SCRAMBLE</b> (AGF, V)	16
Tofu, Cauliflower, Mushrooms, Cherry Tomatoes, Sourdough Toast, Home Fries	

EGGS BENEDICT

Butter Toasted Portuguese Muffin, 2 Poached Eggs, Hollandaise, Chive Chimichurri, Home Fries

Fried Chicken (AGF)	17	Pulled Pork (AGF)	15
Duck Hash (AGF)	17	Pork Belly (AGF)	17
Crab Cakes	17	Short Rib Hash (AGF)	17
Bacon (AGF)	15	Braised Short Rib (AGF)	19
Ham (AGF)	14	Caprese (AGF, Veg)	16

CHICKEN & CORNBREAD BENEDICT 19

Sweet Cornbread, Fried Chicken, Charred Jalapeño, Maple Bacon, 2 Poached Eggs, Hollandaise, Chive Chimichurri, Home Fries

NASHVILLE HOT CHICKEN BENEDICT (AGF) 20

Garlic Bread, Fried Chicken Tossed in Nashville Hot Sauce, Pickles, Shredded Cabbage, 2 Poached Eggs, Hollandaise, Home Fries

SWEETS

Sub Real Maple Syrup for \$1

<b>CROISSANT FRENCH TOAST</b> (Veg)	15
Cinnamon Sugar, Vanilla Butter	
<b>BANANA BREAD FRENCH TOAST</b> (Veg)	17
Pecan Rum Syrup	
<b>PANCAKES</b> (Veg)	15
3 Plain Pancakes, or your choice of Blueberry, Banana, or Chocolate Chip for an extra \$2, all with Vanilla Butter	
<b>CINNAMON BUN SKILLET</b> (Veg)	13
Melted Icing	
<b>CHICKEN &amp; NOT WAFFLES</b>	20
Fried Chicken, French Toast, Melted Leeks, Roasted Peppers, Sweet Chili Syrup, Vanilla Butter	
<b>SWEET CORNBREAD</b> (Veg)	10
Vanilla Butter	

SALADS / BOWLS

Adds: Grilled Chicken \$10 / Duck Breast \$15 / Steak \$15 / Short Rib \$15  
Shrimp \$12 / Salmon \$15 / Crab Cakes \$15 / Tofu \$7

Half Salads Available

<b>BISTRO WEDGE</b> (AGF)	14
Lettuce, Tomato, Bacon, Blue Cheese Dressing	
<b>CHOPPED CAESAR</b> (AGF)	13
Lettuce, Rye Croutons, Parmesan Cheese, Caesar Dressing	
<b>WARM BUDDHA BOWL</b> (AGF, V)	15
Quinoa, Zucchini, Chickpeas, Sweet Potato, Beets, Cauliflower, Avocado, Cashew Sauce	
Add: White Rice \$3	
<b>MEDITERRANEAN GRAIN BOWL</b> (AGF, Veg)	15
Grilled Artichoke, Hummus, Quinoa, Tomato & Cucumber Salad, Goat Cheese, Olives, Fresh Basil	
Add: White Rice \$3	
<b>STREET CORN BOWL</b> (AGF, Veg)	15
Seasoned Corn, Pico de Gallo, Avocado, Beans, Pickled Onion, Lettuce, Queso Fresco, Cilantro Aioli, Lime	
Add: White Rice \$3	

STARTERS

<b>TINY CLAMS</b> (AGF)	17
Cognac Lobster Cream Sauce, Grilled Bread	
<b>CRAB CAKES</b>	17
House Remoulade	
<b>BAKED BBQ DRY RUB CHICKEN WINGS</b> (AGF)	14
Sweet & Spicy BBQ Rub, Ranch Dipping Sauce	
<b>STEAK CUT BACON</b> (AGF)	14
Pepper Crust, Bourbon Glaze, Shaved Jalapeño	
<b>TERIYAKI FRIED CAULIFLOWER</b> (AGF, Veg)	14
Wasabi Crema	
<b>POTATO &amp; RICOTTA GNOCCHI</b> (AGF, AVeg)	16
Choice of Truffled Mushroom Cream Sauce & Parmesan Cheese or Cognac Lobster Cream Sauce & Parmesan Cheese	
<b>SHORT RIB MAC N' CHEESE</b> (AGF)	16
Braised Short Ribs, Caramelized Onions, Bread Crumbs	
<b>STEAK BOMB SPRING ROLLS</b>	15
Parmesan Peppercorn Dipping Sauce	
<b>SWEET CORNBREAD</b> (Veg)	10
Vanilla Butter	
<b>SHEET PAN NACHOS</b> (AGF)	21
Tortilla Chips, Pico de Gallo, Guacamole, Cheese, Scallions, Baja Aioli	
Your choice of Roasted Veggies, Marinated Steak, Chicken, or Pulled Pork	

TACOS

<b>MARINATED STEAK TACOS</b> (AGF)	17
Soft Corn Tortillas, Queso Fresco, Red Beans, Avocado, Corn Salsa, Baja Sauce, Lime	
<b>SHORT RIB CRUNCH WRAP TACOS</b> (AGF)	17
Hard Taco Shells, Soft Flour Tortillas, Braised Short Rib, Pepper Jack Cheese, Avocado, Pico de Gallo	
<b>VEGGIE CRUNCH WRAP TACOS</b> (AGF, Veg)	15
Hard Taco Shells, Soft Flour Tortillas, Sautéed Mushrooms & Vegetables, Avocado, Pico de Gallo, Pepper Jack Cheese, Sweet Potato Strands	
<b>CAULIFLOWER TACOS</b> (AGF, Veg)	15
Corn Tortillas, Crispy Cauliflower, Avocado, Queso Fresco, Cumin Toasted Sunflower Seeds, Agave Sriracha, Purple Cabbage	
<b>BRAISED PORK BELLY TACOS</b> (AGF)	17
Flour Tortillas, Watermelon, Cilantro Aioli, Mojo Rojo, Queso Fresco, Pickled Onions, Scallions	
<b>SHRIMP TACOS</b> (AGF)	16
Flour Tortillas, Shrimp (Fried or Sautéed), Purple Cabbage, Pico de Gallo, Amarillo Crema	

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V = Vegan

THE “UNCH” IN BRUNCH

<b>BISTRO CHEESE BURGER</b> (AGF)	17
American Cheese, Lettuce, Tomato, Red Onion, Pickles, Brioche Bun, Parmesan Truffle Fries	
<i>adds: over easy egg \$4 / bacon \$3 / avocado \$3</i>	
<b>QUINOA BURGER</b> (AGF, Veg)	16
American Cheese, Lettuce, Tomato, Avocado, Hummus, Brioche Bun, Parmesan Truffle Fries	
<i>adds: over easy egg \$4 / bacon \$3</i>	
<b>CRUNCH WRAP BURGER</b>	19
Pico de Gallo, Avocado, Pepper Jack Cheese, Rojo Mojo, Crunchy Taco Shell, Soft Tortilla Wrap, Cajun Fries	
<i>Make it vegetarian by subbing a Quinoa Burger</i>	
<b>AVOCADO BLT PANINI</b> (AGF)	16
Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo, Sourdough Bread, Fries	
<i>add grilled salmon \$6</i>	
<b>GRILLED CHICKEN PESTO SANDWICH</b> (AGF)	16
Grilled Chicken Breast, Basil Pesto, Mozzarella, Tomato, Balsamic Drizzle, Ciabatta Bread, Fries	
<b>BACON SUPER MELT SANDWICH</b> (AGF)	17
Bacon, American & Swiss Cheese, 2 Fried Eggs, Avocado, Tomato, Chipotle Mayo, Challah Bread, Fries	
<b>SHORT RIB MELT SANDWICH</b> (AGF)	17
Braised Short Ribs, American & Swiss Cheese, Crispy Onions, Wilted Greens, Challah Bread, Fries	
<b>GRILLED CHEESE SANDWICH</b> (AGF, Veg)	12
American & Swiss Cheese, Tomatoes, Caramelized Onions, Challah Bread, Fries	
<b>CUBAN PANINI</b> (AGF)	18
Ham, Pulled Pork, Swiss Cheese, Pickles, Chipotle Mustard, Ciabatta Bread, Fries	
<b>FALL ON A BUN</b> (AGF, Veg)	18
Mushrooms, Cider Caramelized Onions, Fried Squash, Swiss Cheese, Cranberry Ginger Dijonnaise, Greens, Brioche Bun, Fries	
<i>Add: Burger Patty \$8</i>	

LUNCHABLES

<b>TUNA POKE</b> (AGF)	22
Crispy Sushi Rice, Cucumber, Radish, Seaweed, Avocado, Clementine Pico, Grapefruit Glaze, Spicy Sesame Aioli, Black Tobiko	
<b>BRAISED SHORT RIBS</b> (AGF)	26
Potato & Ricotta Gnocchi, Truffled Mushroom Cream Sauce, Roasted Brussel Sprouts	
<b>CHICKEN FETTUCCINE</b> (AGF) (Dinner Portion)	26
Sautéed Chicken Breast, Portobello Mushrooms, Artichokes, Spinach, Tomatoes, Caramelized Onions, Garlic Butter Wine Sauce	
<b>PASTA BOLOGNESE</b> (AGF) (Dinner Portion)	27
Veal, Pork, Pancetta, Fettuccine, Basil, Parmesan	
<b>STEAK FRITES</b> (AGF)	26
Bistro Steak, Parmesan Truffle Fries, Petite Salad, Smoked Tomato Chimichurri	
<i>Adds: Scallops \$15/ Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i>	
<b>SWEET POTATO CRUSTED SALMON</b> (AGF)	24
Hot Honey Brussel Sprouts, Cauliflower Puree, Toasted Hazelnut Gremolata	
<b>SKILLET PAELLA</b> (AGF)	26
Shrimp, Mussels, Clams, Chicken, Chorizo, Vegetables, Saffron Rice	
<b>CARNE ASADA</b> (AGF)	25
Marinated Flank Steak, Corn Risotto, Blackened Peppers & Onions, Grilled Avocado, Salsa Verde	
<i>Adds : Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i>	

SIDES

<b>TOAST</b> (Veg)	4
<i>Challah, Portuguese Muffin, Croissant, Sourdough, Gluten Free</i>	
<b>AVOCADO TOAST</b> (AGF, Veg)	8
<i>adds: Sunny Side Egg \$4 / Bacon \$3 / Tomato \$1</i>	
<b>1 EGG ANY STYLE</b> (AGF, Veg)	4
<b>1 PANCAKE</b>	5
<i>Plain or Blueberry, Banana, or Chocolate Chip for an extra \$1</i>	
<b>BREAKFAST SAUSAGE</b> (AGF)	6
<b>BACON</b> (AGF)	7
<b>THICK CUT BACON</b> (AGF)	9
<b>FRUIT CUP</b> (AGF, V)	8
<b>SHORT RIB HASH</b> (AGF)	10
<b>DUCK HASH</b> (AGF)	10
<b>HOME FRIES</b> (AGF, V)	6
<b>TATER TOTS</b> (AGF, V)	6
<b>FRENCH FRIES</b> (AGF, V)	7
<b>TRUFFLE FRIES</b> (AGF, Veg)	8
<b>CAJUN FRIES</b> (AGF, V)	8
<b>GRITS</b> (AGF)	8

DRINKS + COCKTAILS

<b>COFFEE</b>	4	<b>CAPPUCCINO</b>	7
<b>NITRO COLD BREW COFFEE</b>	8	<b>ESPRESSO</b>	7
<b>ORANGE JUICE</b>	5	<b>TEA</b>	5

**FEATURED COCKTAIL**  
CUSTOMIZED BLOODY MARY  
*Ask Your Server*

FEATURED MIMOSAS

<b>603 MIMOSA</b>	14
<i>Ketel One Oranje, Champagne, Triple Sec, Orange Juice, on the Rocks</i>	
<b>MAN-MOSA</b>	14
<i>Vodka, Orange Juice, Narragansett Floater</i>	
<b>TITO-MOSA</b>	14
<i>Tito's Vodka, Elderflower, Grapefruit, Prosecco</i>	

BRUNCH COCKTAILS

<b>BISTRO PEACH OR RASPBERRY BELLINI</b>	11
<i>Vodka, Raspberry or Peach Purée, Champagne</i>	
<b>THE CURE</b>	13
<i>Café Borghetti, Baileys, Milk, on the Rocks</i>	
<b>BISTRO SPRITZ</b>	13
<i>St. Germain, Sparkling Rosé, Sparkling Grapefruit</i>	
<b>PAIN KILLER</b>	13
<i>Gosling's Dark Rum, Orange Juice, Pineapple Juice, Coco Lopez, Nutmeg</i>	
<b>SPARKLING CIDER</b>	12
<i>Fireball Whiskey, Honey, Prosecco, Cinnamon Sugar Rim</i>	
<b>ANGRY MULE</b>	14
<i>Green Chile Vodka, Jalapeño, Lime, Agave, Ginger Beer</i>	

MIMOSAS

Traditional	11
Blushing	12
<i>Orange &amp; Pineapple Juice, Grenadine, Champagne</i>	
Pomegranate Sunrise	13
<i>Tequila, Pomegranate Juice, Orange Juice, Lime, Agave, Champagne</i>	
Newport Shorty	13
<i>Grand Marnier, Orange Juice, Cranberry Juice, Champagne</i>	

COFFEE COCKTAILS

Espresso Martini	14
<i>Vanilla Vodka, Kahlua, Baileys, Espresso</i>	
Bourbon Espresso Old Fashioned	14
<i>Bourbon, Espresso, Brown Sugar, Bitters</i>	
Cold Wake Up Call	14
<i>Whipped Cream Vodka, Espresso, Chocolate Milk, On the Rocks</i>	
Spiked Cookie Dough Hottie	15
<i>Dough Ball Whiskey, Cinnamon, Hot Coffee, Baileys, Whipped Cream</i>	

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