

Cassius

BISTRO



1st

Mixed greens with chevre, & pistachio balsamic vinaigrette

French onion soup with gruyere & crostinis

Flash fried oysters with chipotle spiked spicy remoulade

Mussels steamed in Belgian white with bacon, tomato, shallot, roasted garlic & thyme

Steak tartare with white truffle, black pepper, capers, shallot & dijon



2nd

Salmon filet with truffle-whipped potatoes, capers, herbs & brown butter

Pan roasted chicken breast with potato gratin & marsala-mushroom cream

Red wine braised beef burgundy with button mushrooms,
truffled whipped potatoes & parmesan

Wild mushrooms with linguini in roasted garlic- white wine butter

Cassoulet of white beans with confit of duck,
caramelized vegetables & country sausage



3rd

Warm apple tart with caramel

Molten chocolate cake with vanilla ice cream

Vanilla bean crème brulee

SERVING DINNER TUE-SUN STARTING AT 5PM

210 W Water St | Charlottesville, VA 22902 | (434) 979-0188