

# One

## Caroline Street Bistro

518 587.2026

A busy little bistro featuring live music and delicious food from local farms

chef/owner david pedinotti

assistant chef—eric grignon

[www.onecaroline.com](http://www.onecaroline.com)

### small plates

blue point copp island oysters- a choice: on the half shell- 2.75 each  
or Rockefeller- 3.50 ea.

gumbo- traditional roux based southern style soup, varies daily- 8

crostini- small toasts topped with our house-made pate, caramelized onions & capers-8

warm olive medley\*- served with rosemary toast points & a dab of goat cheese-8

calamari pomodoro- fresh calamari sautéed with garlic & basil in a white wine tomato sauce-10

west african skewers- misty knolls farm chicken tenders and merguez style sausage served with two dipping sauces-10

crab louise- crab-spinach dip w/ toast 7.00 add 3 shrimp wrapped in prosciutto-12.00

grilled shrimp- jumbo shrimp with a sweet and spicy bbq rub & a cool dipping sauce-9

bruschetta of the day\*- crusty bread topped with local, fresh ingredients-8

wasabi fish- featuring fish of the day, pan seared with a teriyaki glaze and served with wasabi soba noodles and seaweed salad- 15

antipasto- tasting of: bruschetta, crostini, olive medley, assorted cured meats, local cheese and vegetables -15

shmoke n' a pancake\* - corn and jalapeño griddle cake topped with a chipotle black bean salsa and sour cream- 8

flatbread\*- thin crust pan pizza, preparation changes daily- 8

phu cake\*-house made tofu “crab cake” served over local greens and topped with a remoulade sauce-8

### farm fresh organic salads

farmer's market salad\*- featuring seasonal ingredients from our local farms- market price

uncle tony's arugula and goat cheese salad\*-fresh arugula, local goat cheese, caramelized onions, crispy pancetta, house dressing -12

gorgonzola salad\*- local greens, gorgonzola cheese, mission figs & sliced pears or apples tossed with our balsamic dressing & drizzled with honey- 12

add grilled chicken breast, four grilled shrimp or fish of the day-8

### organic pasta

grandma lucy's ragu\*- a delicious combination of meats in a rich tomato gravy served over organic pasta of the day- 15

pasta carbonara\*- local cream and cheese sauce, peas and mouzon house smoked bacon topped with berkshire blue & served over organic pasta of the day- 15

pasta puttanesca- full flavored red wine tomato sauce with garlic olives and capers served over organic pasta of the day-12

**Please note that a 20% gratuity will added to parties of six or more.**

**Please refrain from using your cell phone inside- thank you**

### entrees

sticky chicken and dirty rice (*a signature dish*)- a sweet & spicy southern dish made with peppers, onions & celery served over dirty rice-22

vera cruz city chicken or tofu\*-pan seared chicken or house made tofu with a chipotle peanut sauce served over corn griddlecakes- 20

chicken or tofu siciliano\*- parmesan & garlic encrusted chicken or house made tofu in a red sauce over sautéed local greens-20

pork saltimbocca-pork cutlet pounded thin layered with sage and prosciutto then seared and served with a shallot sage and brandy cream sauce over homemade pumpkin and cheese ravioli-25

jambalaya\* (*house specialty*)- chicken, shrimp, sausage and crawfish sautéed with onions, celery, peppers & rice, just the way they do in ol' louisiana. (spicy)- 28

grillades of beef-thinly pounded beef, lightly floured and pan seared with a mushroom marsala sauce over creamy grits-20

mixed grill- featuring locally raised, sustainable, meat cuts and house-made sausages served with the local vegetables of the day- market price

shrimp and scallops with crab ala vodka- shrimp, scallops, garlic and greens, in a lightly spiced vodka cream sauce served over home-made crabmeat ravioli -24

blackened catfish-over rice and beans topped with a choice of remoulade sauce-20 or crawfish Etouffee-24

open-faced 1/2 pound grass-fed steak burger-with sautéed mushrooms and gorgonzola cheese or pizziolla style with marinara sauce and melted parmesan cheese on a slice of grilled Italian bread-15

### sides

greens and beans-6

crawfish etouffee-8

southern style rice and beans-6

italian roasted potatoes-6

vegetables du jour-6

grilled andouille sausage-5

\* can be made vegetarian

Live music:

**Mondays** -Railbird Jr. starting at 7:30pm

**Tuesday and Wednesday** -7:30pm folk rock with The Masters of Nostalgia

**Thursdays**- 7:30 pm Skidmore Jazz

**Fridays**-Railbird featuring Sarah Pedinotti starting at 8pm

**Saturday** -8pm jazz from local musicians

We appreciate any feed back or suggestions that you may have. Contact us at our web site [www.onecaroline.com](http://www.onecaroline.com) to hear many of our musicians and view several of the local Farms represented on our menu!