



Starters

BLACKENED SHRIMP

\$16

*Chiffonade romaine lettuce, pico de gallo
and cilantro pesto*

MARYLAND CRAB CAKES

\$17

*Mesclun greens, lemon vinaigrette topped
with a spicy roasted corn aioli*

ARTICHOKE FRENCH WITH CHORIZO

\$17

Over caramelized onion risotto

GOAT CHEESE GRILLED VEGETABLE PUFF PASTRY

\$16

*Potato, portobello mushroom, onion,
roasted red pepper and tomato served
warm with herb goat cheese*

Soup du Jour

Cup

\$6

Bowl

\$8

Salads

CAESAR

dinner **\$10** entrée **\$16**

*Romaine lettuce, tomato, bacon,
asiago cheese, topped with croutons
and Caesar dressing*

GREEK

dinner **\$11** entrée **\$17**

*Romaine lettuce, mixed greens, cucumber,
tomato, red onion, feta cheese, Kalamata
Olives and lemon dill parsley dressing*

SEASONAL

dinner **\$10** entrée **\$16**

*Romaine lettuce, mixed greens, cucumber,
tomato, red onion, carrots, Asiago cheese,
topped with croutons and
roasted onion balsamic dressing*

GOUDA CHEESE & APPLE

dinner **\$11** entrée **\$17**

*Romaine lettuce, mixed greens,
dried cranberries, spiced walnuts, cucumber,
tomato, carrots, topped with croutons
and roasted onion balsamic dressing*

Additional dressings available: Thousand Island, Ranch and Raspberry Vinaigrette

Prices reflect a 4% credit card processing fee. Avoid this fee by paying with cash.

Burgers

MUSHROOM SWISS

\$19

8 oz of Certified Angus ground beef with Swiss cheese, lettuce, tomato, and sautéed mushrooms on a hard roll

BACON CHEDDAR

\$19

8 oz of Certified Angus ground beef with bacon, cheddar cheese, lettuce, and tomato on a hard roll

COWBOY

\$19

8 oz of Certified Angus ground beef, pastrami, grilled onion, tomato, roasted red pepper, BBQ sauce, hot sauce, and mozzarella cheese on a hard roll

BACON BLEU CHEESE

\$19

8 oz of Certified Angus ground beef with bleu cheese, caramelized onion, lettuce, and tomato on a hard roll

*All burgers come with your choice of house macaroni salad or champagne vinegar coleslaw.
Herb seared potatoes for an additional \$2*

Wraps & Sandwiches

CHICKEN CAESAR WRAP

\$17

Grilled chicken breast, romaine lettuce, tomato, bacon, asiago cheese, and Caesar dressing

SANTE FE WRAP

\$17

Grilled chicken breast, cheddar cheese, black beans, roasted red peppers, red onions, tomato, romaine lettuce, salsa, and sour cream

TURKEY RANCH WRAP

\$17

Turkey, romaine lettuce, tomato, bacon, red onions, provolone cheese, and ranch dressing

ROAST BEEF WRAP

\$18

Hot roast beef with sautéed red onions, roasted red peppers, garlic, romaine lettuce, provolone cheese, and horseradish mayonnaise

VEGETABLE WRAP

\$16

Carrots, roasted red peppers, zucchini, mushrooms, red onions, romaine lettuce, tomato, roasted onion balsamic dressing, and asiago cheese

PORTOBELLO SANDWICH

\$16

Grilled Portobello mushroom, roasted red peppers, red onions, tomato, melted mozzarella cheese, and aioli sauce on a hard roll

REUBEN SANDWICH

\$18

Corned beef or turkey with sauerkraut, Thousand Island dressing, and Swiss cheese on rye bread

NEW YORK CHEESESTEAK

\$19

Hot roast beef, mozzarella cheese, sautéed peppers, mushrooms, onions and horseradish mayonnaise on toasted hero bread

BLACKENED CHICKEN SANDWICH

\$18

Blackened chicken breast, cheddar cheese, lettuce, tomato and mayonnaise on a hard roll

BBQ CHICKEN SANDWICH

\$18

Grilled chicken breast with a dried cherry Bourbon BBQ sauce, mozzarella cheese, lettuce and tomato on a hard roll

*All wraps and sandwiches come with your choice of house macaroni salad or champagne vinegar coleslaw.
Herb seared potatoes for an additional \$2*

Entrees

PENNE VODKA

\$23

Penne pasta in a vodka cream sauce with tomatoes, asiago cheese and fresh basil

Add grilled chicken breast or hot Italian sausage \$4

GRILLED VEGETABLE PENNE

\$23

Zucchini, portobello mushroom, carrots, onions, roasted red peppers and tomatoes in a garlic, parmesan and virgin olive oil sauce

Add grilled chicken breast \$4

CHICKEN FRENCH

\$29

Grilled zucchini and your choice of penne pasta or rice pilaf

SHERRY CHICKEN

\$29

Wild mushrooms in a sherry demi-glace sauce over Jasmine rice

CLASSIC COQ AU VIN

\$27

Chicken leg, thigh and breast with mushrooms, bacon, and pearl onions in espagnole sauce served over diced potatoes

PORTOBELLO MUSHROOM

CRUSTED SALMON

\$31

Artichoke and arugula risotto cake, beurre noisette butter and truffle oil

SEARED DRY SEA SCALLOPS

\$36

Fines herbes risotto, roasted corn puree and gremolata garnish with truffle oil

GRILLED PORK TENDERLOIN

\$28

Basmati rice pilaf, wilted spinach, sundried tomato and a cascabel chili honey glaze

LONDON BROIL

\$28

Pineapple, ginger, teriyaki marinade over roasted garlic Lyonnaise potatoes, and burgundy wine demi-glace

Mid-Week Specials

Available Tuesday

CHICKEN FRENCH

\$24

Grilled zucchini and your choice of penne pasta or rice pilaf

Available Wednesday & Thursday

HOMEMADE MEATLOAF

\$22

Served with seared potatoes and cabernet gravy

Available Friday & Saturday

SEARED SWAI

\$25

Served blackened or scampi style over seared herb potatoes and fresh wilted spinach

Daily

TO GO ENTREES \$3 OFF

Not valid on specials

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24 West Main Street | Webster, NY 14580

(585) 872-3170

www.brimontbistro.com

Gregory M. Cody Executive Chef & Owner

LUNCH: Wednesday - Saturday 11:00 am to 3:00 pm

Lunch is packaged to go. No table service. You're welcome to stay and sit at a table to enjoy your food.

DINNER: Tuesday - Saturday 4:30 pm to 9:30 pm

Full service. Walk-ins welcome. Reservations promptly seated.

Chef Cody is a veteran who started cooking at the end of his service in the US NAVY before being trained at The New England Culinary Institute in Burlington, Vermont. Having grown up in Long Island, Chef Cody headed home after his time at the NECI and worked at several high-end New York City restaurants including line cooking at The River Cafe Brooklyn Heights, Cienna on W 24th St., banquet chef at Tribeca Grill (Robert DiNero's Restaurant), and Montrachet on West Broadway across from The Bubble Lounge. When Cody served as a Saucier at Montrachet, it was one of the top restaurants under Executive Chef Remi Lauvand.

Greg Cody started Brimont as a catering company and deli located across the street from his current location in 2004. In 2012, 24 West Main Street was purchased and opened as Brimont Bistro, a full service restaurant and bar offering specialty entrees and signature drinks created and inspired by Chef Cody. Also bringing his amazing lunch options still offered at the new location that all had loved at the deli.

Catering

Find our amazing, extensive catering menu on our website as well as our sauces, marinades and rubs available for purchase. Use our catering menu as a base to build your next event. With so many options available, Greg can create anything you desire. Chaffers and pans available to our catering customers for their off-site events. We only ask you clean them upon return. There is a delivery fee for catering or save and pick your order up at the restaurant, warmed for you if necessary. Please call Greg Cody for the many options available and to schedule your next catering event!

We are chefs, not cooks. We are professionally trained and truly care about each dish that comes out of our kitchen - it's our passion and it is in our blood!

