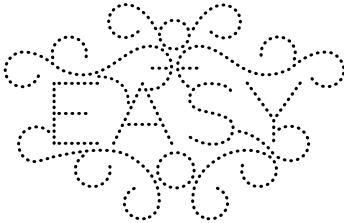


EASY BISTRO & BAR

801 Chestnut St. Chattanooga, TN 37402
easybistro.com



BISTRO & BAR

MICHIGAN 2026

EXECUTIVE SOUS CHEF: Benjamin Wilt

SOUS CHEFS: Dan Johnson, Logan Anson

CHEF DE PARTIE: Micah Miller

CHEF’S CHOICE

Four courses, ten dishes, priced per person, shared for the table

FOOD 84 / WINE 65

OYSTERS*

BY THE EACH

MURDER POINT, AL

3.07

BAY BEAUT, FL

3.47

FORTUNE, N.S.

3.77

TIDAL TREASURE, P.E.I

3.81

STONEFRUIT, ME

3.81

BARREN POINT, WA

3.87

PETER’S POINT, MA

3.95

CAVIAR*

30g/100g

brioche, egg yolk jam, crème fraîche & chives

OSCIETRA

89/269

SCHRENCKII

113/339

GOLDEN OSCIETRA

129/379

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL PLATES

HEARTH ROASTED OYSTER*	vidalia onion kimchi butter, preserved makrut lime, bourbon smoked togarashi	5
KING SALMON RAW*	mezcal & cucumber aguachile, jalapeño, summer root vegetables, delfino cilantro	21
TOMATOES & STONEFRUIT	alabama pecans, stracciatella, stonefruit vinegar, tulsi & opal basil, basil oil	16
ROSEMARY & THYME CREAMERY CHEESEBOARD	brebis, chamberlain's choice, pickles, fruit preserves, seasonal fruit, rouge crostini	23
GEM LETTUCE	tn buttermilk dressing, southern fines herbs, bear creek bacon, hakurei turnips, pickled torpedos, tobacco onions	18
NIEDLOV'S ROUGE BREAD	tennessee butter, shagbark hickory, smoked salt	6
CASHEWS	pizza “flavor blasted”	7
SMOKED OLIVES	orange, hyssop thyme, za’atar	7

PASTA

GRAMIGNA	main street meats andouille sausage ragu, pepperonata, tomme de lafayette	29
CAVATELLI	fl rock shrimp, pesto trapanese, smoked heirloom tomatoes, almond, preserved pink lemon, bottarga	29
TAGLIATELLE	tennessee corn, corn cob dashi, maitake, italian summer truffles, pecorino romano, truffle butter	31

MEATS

HEN OF THE WOODS MUSHROOMS	carolina gold mostarda, tennessee corn, summer squash, torpedo onion, gremolata	37
JOYCE FARMS POULET ROUGE CHICKEN	ginger & miso caramel, pickled ramps, alabama peaches, summer slaw, benne, jus	31/59
HEARTH ROASTED KING SALMON	yuzu creamed corn, corn cob dashi, ikura, pickled green tomato, yuzu kosho	49
BEAR CREEK FARMS BRAISED SHORT RIB STEAK*	au poivre	41
BEAR CREEK FARMS 28 DAY DRY-AGED KC STRIP STEAK*	maitake jus	88

SIDES

STEAK FRIES	dry-aged tallow mayo, black pepper	11
SUMMER VEG	hazelnut, mint, pickled golden raisins	12
BEANS & GREENS	smoked potlikker, garlic, sofrito	12

DESSERTS

SORBET	passionfruit	6
PROFITEROLE	espresso gelato, coffee caramel sauce	8
PANNA COTTA	cardamom, shagbark vanilla, pecans, fruit	12
CHOCOLATE BUDINO	fudge, olive oil, salt	8