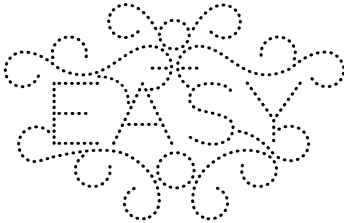


EASY BISTRO & BAR
801 Chestnut St. Chattanooga, TN 37402
easybistro.com



BISTRO & BAR



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
LUCKY CHARM, P.E.I.	3.65
DUKES OF TOPSAIL, NC	3.67
MOONDANCER, ME	3.71
WELLFLEET ROYALE, MA	3.71
BARRON POINT, WA	3.87

CAVIAR*

30g/100g

brioche, egg yolk jam, crème fraîche & chives	
OSCETRA	89/269
SCHRENCKII	113/339
GOLDEN OSCETRA	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

MELON GAZPACHO	shishito, mojito cucumber, lime, rouge crutons, creme fraiche, mint, aleppo	16
HEARTH ROASTED OYSTER*	vidalia onion kimchi butter, preserved makrut lime, ramps, bourbon smoked togarashi	5
KING SALMON RAW*	mezcal & cucumber aguachile, jalapeño, summer root vegetables, delfino cilantro	20
TOMATOES & STONEFRUIT	alabama pecans, stracciatella, stonefruit vinegar, tulsi basil, basil oil	21
ROSEMARY & THYME CREAMERY CHEESEBOARD	brebis, chamberlain’s choice, pickles, fruit preserves, seasonal fruit, rouge crostini	16
GEM LETTUCE	tn buttermilk dressing, southern fines herbs, bear creek bacon, hakurei turnips, pickled torpedos, tobacco onions	23
NIEDLOV’S ROUGE BREAD	tennessee butter, shagbark hickory, smoked salt	18
CASHEWS	pizza “flavor blasted”	6
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	31
TAGLIATELLE	tennessee corn, corn cob dashi, italian summer truffles, maitake, pecorino romano, truffle butter	34

MEATS

HEARTH ROASTED KING SALMON	yuzu creamed corn, corn cob dashi, ikura, chili, pickled green tomato, yuzu kosho	49
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
BEAR CREEK FARMS BAVETTE STEAK*	au poivre	39
BEAR CREEK FARMS 28 DAY DRY-AGED KC STRIP STEAK*	maitake jus	88

SIDES

STEAK FRIES	dry-aged tallow mayo, black pepper	11
GREEN BEANS	hazelnut & date tahini, mint, pickled golden raisins	12
SHISHITOS	kimchi & peanut sauce, al peanuts, lime	12

DESSERTS

SORBET	passionfruit	6
PROFITEROLE	espresso gelato, coffee caramel sauce	9
PANNA COTTA	cardamom, shagbark vanilla, pecan, summer fruit	12
CHOCOLATE BUDINO	fudge brownie, olive oil, maldon salt	9