



BISTRO & BAR

**SUNDAY, OCTOBER 30, 2022**

**CHEF:** Erik Niel      **CHEF DE CUISINE:** Joe Milenkovic Jr.

**EXEC SOUS CHEF:** Tyler Gil      **SOUS CHEF:** Isaac Behr

**CHEFS DE PARTIE:** Noah Valentine, Ethan Teague, Benjamin Wilt

**OYSTERS\***

by the each

admirals, al	2.98
little honeys, fl	3.25
st. ann's bay, ns	3.40
st. simon, nb	3.42
dukes of topsail, nc	3.63
island creek, ma	4.35

**CAVIAR 1oz**

with semi-traditional accompaniment:  
nori potato gaufrettes, crème fraîche,  
chives, egg yolk & whites

sterling white sturgeon, ca	79
marshallburg osetra caviar, nc	139

**CHARCUTERIE**

today's assortment	21
soppressata	
msm porchetta di testa	
lomo	

**CHEESE**

today's assortment	24
rochetta, it	
alpha tolman, vt	
caveman blue, or	

**RAW BAR & HEARTH**

hearth roasted oysters (3), black pepper butter, lemon 10  
gulf shrimp cocktail (4), mustard aioli, cocktail sauce 12  
yellowfin tuna raw\*, oyster crema, sungold tomatoes, lemon, potato chips 15  
hearth roasted octopus "paella", squid ink rice, bell peppers, chorizo, cherry tomato, herbs, lemon aioli 17  
steamed mussels, white wine, thyme, butter, garlic, grilled sourdough 17

**SMALL PLATES**

cauliflower soup, pomegranate, saffron pickled cauliflower, sumac peanuts, dill 12  
radishes & kohlrabi, buttermilk dressing, pickled green tomatoes, furikake 12  
pear & feta, arugula, pistachio, thyme, shallot, white grape vin, fig leaf oil 13  
beef tartare\*, egg yolk, walnuts, parmigiano, crimini mushroom, capers, chive, toasted brioche 15  
foie gras pâté, apple cider gelée, sage, grilled sourdough 17

**HOUSE-MADE PASTA**

spaghetti, smoked trout roe, fennel cream, lemon, chives 23 add rock shrimp 7  
gramigna, oxtail ragu, broccoli rabe, castelvetro olives, parmigiano, ricotta, rosemary 24  
maccheroni, burgundy truffles, black trumpet mushroom, beurre fondue, parmigiano 28

**BIG MEATS**

spatchcock chicken "grand-mere", potato gratin, msm bacon, crimini, shallot, herbs, jus half 21, whole 41  
cast-iron seared coulotte steak (12oz)\*, au poivre sauce 35  
whole roasted fish of the day, lemon, rosemary, evoo 37  
roasted pork "kan-kan" (24oz), white grits, grilled quince, sage, marsala pork jus 49  
bear creek farms 48 hour bone-in short rib (26oz), black truffle bordelaise sauce 63

**SIDES**

steak fries, tallow mayo, black pepper
sautéed mushrooms, parsley, garlic, lemon
spaghetti squash, pecorino, pancetta, cured egg yolk
smoked chickpeas & collard greens, soffritto, garlic

**DESSERTS**

8 grape granita, crème anglaise, amaretti cookie	7
8 coffee panna cotta, chocolate espresso beans	7
8 cream puffs "choux au craquelin", caramel cream	7
8 chocolate flight	6
mango sorbet	6

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