



BISTRO & BAR

THURSDAY, MARCH 13, 2025

EXECUTIVE CHEF: Joe Milenkovic Jr.

SOUS CHEFS: Ethan Teague, Jay Gatto

EXECUTIVE SOUS CHEF: Benjamin Wilt

CHEF DE PARTIE: Dan Johnson

OYSTERS*

by the each

murder point, al	3.07	cadillac, me	3.84
little honeys, fl	3.43	baywater indigo, wa	3.95
glidden point, me	3.60	dukes of topsail, nc	3.98
eel lake, n.s.	3.71	kusshi, b.c.	4.85

CAVIAR

tots, egg yolk jam, sour cream & onion dip	
oscietra (30g)	80
kaluga hybrid (30g)	97
golden oscietra (30g)	113
schrenkii (30g)	119

seaweed & shiitake broth, coconut milk, preserved 'makrut' lime, fermented red jalapeño flakes 3
hearth roasted 'murder point' oysters, botarga & meyer lemon butter, pickled biquinho peppers by the each 4

CHEF'S CHOICE

four courses, ten dishes, priced per person, shared for the table food 78 wine 48

SMALL PLATES

olives, marinated with fennel & orange 7
 focaccia "schiacciata", sage, black pepper, 'wild mesquite' cultured butter 8
 cheese board, daily selection, preserves, crostini by the each 9, board of three 27
 'butternut' squash soup, pomegranate, seeds & spices, coconut, bay laurel 15
 "the garden of" radicchio, "bagna cauda", parmigiano, 'golden nugget' mandarin, alabama pecans, 10yr balsamic 17
 'golden' beets & 'thumbelina' carrots, 'mandarinquats', sunflower seeds, "green goddess" 17
 ada's heritage farm rabbit rillettes, 'pawpaw' mustard, parsley & shallot, focaccia 19
 bear creek farm beef tartare*, urfa "xo", alabama 'redskin' peanuts, 'arrowhead' cabbage, rice crackers 20
 hamachi tuna raw* 'moro' blood orange "ponzu", hibiscus, sunchoke chips 21
 p.e.i. mussels, white wine, butter, savory herbs, focaccia 21

HOUSE-MADE PASTA

gramigna, msm andouille sausage "ragu", turnip greens, 'tomme de lafayette' 27
 fusilli, gulf 'blue' crab, 'yuzu' & miso butter, nori, "kosho" breadcrumbs 31
 macaroni, black winter truffles, 'black trumpet' mushrooms, parmigiano-reggiano 33

BIG MEATS

joyce farm roast chicken "à l'orange", 'meiwa' & 'nagami' kumquats, 'mandarinquats', "sauce bigarade" half 29 whole 57
 hearth roasted otter creek rainbow trout, dill, pickled garlic scapes, charred lemon 47
 bear creek farms "short rib steak" (12oz)*, red wine jus 49
 bear creek farm kc strip steak*, "au poivre" mp

SIDES

steak fries, "tallow mayo", black pepper	9
sweet potato, 'biquinho' peppers, sesame, date	9
maitake mushrooms, parsley, garlic, lemon	9
carolina rice "middlins", english peas, 'pink'lemon	9

DESSERTS

mango sorbet	6
chocolate flight	6
coconut rice pudding, sesame panna cotta, grapefruit	9
ricotta doughnuts, sumac chocolate, peach caramel	9
cheesecake, strawberry preserves, corn crumble	9

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