



BISTRO & BAR

WEDNESDAY, NOVEMBER 27, 2024

EXECUTIVE CHEF: Joe Milenkovic Jr.  
EXECUTIVE SOUS CHEF: Benjamin Wilt

SOUS CHEFS: Ethan Teague, Jay Gatto  
CHEF DE PARTIE: Dan Johnson

OYSTERS\*

by the each

CAVIAR

murder point, al	3.07	chebooktook, n.b.	3.74	astrea, oscietra (30g)	80
shark bites, fl	3.21	baywater indigo, wa	3.95	astrea, kaluga hybrid (30g)	97
glidden point, me	3.60	dukes of topsail, nc	3.98	astrea, schrenckii (30g)	113

hearth roasted "bigger butter" oysters (4), grana padano & leek butter, bottarga, lemon 16

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
- sourdough focaccia, 'bartlett' pears, sumac, dark maple syrup, cultured butter 9
- cheese board, rotating selection, preserves, crostini by the each 9, board of three 27
- main street meats salami, sliced to order, served with 'giardiniera' pickles 12
- georgia rabbit rillettes, whole grain mustard, parsley & shallots, sourdough 15
- endive, 'bartlett' pears, gorgonzola 'dolce', black walnuts, apple saba, thyme 17
- octopus "carpaccio", pickled 'biquinho' peppers, aioli, brazil nuts, mint 18
- bear creek farms beef tartare\*, garlic chive kimchi, pine nuts, egg yolk, chives, potato chips 20
- 'yellowfin' tuna raw\*, 'satsuma' orange, 'mt. rose' apples, marigold flowers, lemon 22
- foie gras pâté, apple cider gelée, sage, sourdough 23

HOUSE-MADE PASTA

- gramigna, main street meats andouille sausage "ragu", mustard greens, 'tomme de lafayette' 27
- tagliatelle, 'chanterelle' mushrooms, parmigiano-reggiano fondue, rosemary 29
- strozzapretti, gulf shrimp, 'cinderella' pumpkin, stracciatella, preserved cayenne, sage, pumpkin seed breadcrumbs 29
- carnaroli rice risotto, italian white truffles shaved tableside, parmigiano-reggiano 75

BIG MEATS

- smoked nc duroc pork shank (12oz)\*, 'honeycrisp' apple & peanut "gremolata", 'urfa' chili, jus 31
- whole roasted fish of the day, dill & pickled garlic scape "persillade" 45
- bear creek farms bavette steak (12oz)\*, "au poivre" 43
- joyce farms spatchcock chicken "grand-mere", potato "dauphinoise", msm bacon, 'maitake' mushrooms, shallot, jus 59
- 60 day dry-aged prime "côte de boeuf" ribeye steak (26oz)\*, red wine jus 137

SIDES

- steak fries, "tallow mayo", black pepper 9
- 'sea island' white grits, celery root, rosemary 9
- caulilini, turmeric labneh, peanuts, pepper jam 9
- collard greens & smoked 'sea island red peas', soffritto 9
- 'maitake' mushrooms, parsley, lemon, garlic 12

DESSERTS

- mango sorbet 6
- chocolate flight 6
- profiteroles, coffee gelato, chocolate ganache 9
- crème brûlée, madagascar vanilla bean 9
- bourbon & pecan bread pudding, banana anglaise, duck fat caramel 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.