



BISTRO & BAR

FRIDAY, JULY 26, 2024

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Jay Gatto

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Dan Johnson

EXECUTIVE SOUS CHEF: Benjamin Wilt

OYSTERS

by the each

CAVIAR

murder point, al	3.07	island creek, ma	3.65	astrea, oscietra (30g)	80
salty birds, fl	3.43	pink moon, p.e.i.	3.72	astrea, kaluga hybrid (30g)	97
chebooktook, n.b.	3.49	baywater indigo, wa	3.95	astrea, schrenckii (30g)	113
eel lake, n.s.	3.65	dukes of topsail, nc	3.98		

hearth roasted alabama oysters (4), smoked butter, black pepper, lemon 16

CHEF'S CHOICE

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

SMALL PLATES

marinated olives 7

cheese board, rotating selection, house preserves, crostini by the each 9, board of three 27

600 day prosciutto, sliced to order, served with merri mai's figs 12

sourdough focaccia, heirloom tomatoes, basil, cultured tennessee butter 12

chilled zucchini soup, goat gouda, pine nuts, basil, evoo 14

georgia rabbit rillettes, beet mustard, parsley & red onions, sourdough 15

"easy salad", bibb lettuce, summer squash, hemp hearts, fines herbes, champagne-citrus vinaigrette 16

peach caprese, tiger tomatoes, burrata, basil, pecans, good balsamic 17

yellowfin tuna raw*, florida mangoes, honeydew melon, mint, benne seed, lime 21

gulf shrimp & corn panzenella, sungold tomatoes, pickled ramps, chili, sourdough 22

foie gras pâté, blueberry & rosemary gelée, sourdough 23

HOUSE-MADE PASTA

strozzapreti, rhode island calamari, summer squash, nduja, tomato, basil, breadcrumbs 26

gramigna, msm andouille sausage ragu, broccolini, tomme de lafayette 27

tagliatelle "in bianco", australian black winter truffles, parmigiano reggiano fondue 31

BIG MEATS

joyce farms roast chicken, eggplant, banana peppers, sesame, mint, jús half 29, whole 55

villari pork coppa steak (16oz)*, tonnato sauce, herbs & red onion, koji "rub" 39

bear creek farms bavette steak (12oz)*, au poivre sauce 43

whole roasted fish of the day, dill persillade sauce 45

*add australian black winter truffles to any dish 15

SIDES

steak fries, tallow mayo, black pepper 9

shishito peppers, peanut & kinchi sauce, lime 9

anson mills white grits, tennessee corn, rosemary 9

okra, tomato & paprika, saffron aioli 9

cranberry beans & tomatoes, basil, red wine vinegar 9

DESSERTS

profiteroles, butter pecan gelato, chocolate ganache 9

sweet corn cheesecake, blueberries, pecan streusel 9

coffee crème brûlée, orange, amaretti cookie 9

passionfruit sorbet 6

chocolate flight 6