



BISTRO & BAR

TUESDAY, APRIL 15, 2025

EXECUTIVE CHEF: Joe Milenkovic Jr.

SOUS CHEF: Ethan Teague, Jay Gatto

EXECUTIVE SOUS CHEF: Benjamin Wilt

CHEF DE PARTIE: Dan Johnson, Lorren Stubblefield, Kyle Thompsett

OYSTERS*

			by the each
murder point, al	3.07	howland honeydrops, ma	3.65
sharkbite, fl	3.39	ninigret nectar, ri	3.65
savage blonde, p.e.i.	3.65	blue pool, wa	3.95
swan's island, me	3.65		

CAVIAR

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

hearth roasted 'bigger butter' oysters "rockefeller", wild watercress, spring garlic, vermouth, breadcrumbs **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**
tennessee radishes & tennessee butter, flakey sea salt **7**
focaccia "schacciata", black pepper, rosemary, "hot honey", tennessee cultured butter **8**
cheese board, daily selection, preserves, crostini **by the each 9, board of three 27**
'golden' beets & 'thumbelina' carrots, 'mandarinquats', sunflower seeds & sprouts, "green goddess" **17**
"easy salad", gem lettuce, asparagus, fine's herbs, hemp hearts, champagne-citrus vinaigrette **17**
"marco's fava bean salad", 'pecorino toscano', spring onion, parsley, white wine, focaccia **18**
ada's heritage farm's rabbit rillettes, elderberry mustard, parsley & shallot, focaccia **19**
bear creek farm's beef tartare*, urfa "xo", alabama 'redskin' peanuts, charred cabbage, rice crackers **20**
'bluefin' tuna raw*, 'sanguinelli' blood orange "ponzu", hibiscus, sunchoke chips **21**

HOUSE-MADE PASTA

macaroni "all 'amatriciana", alabama strawberry "sugo", guanciale, spring onion, ricotta salata **27**
gramigna, msm andouille sausage "ragu", mustard greens, 'tomme de lafayette' **28**
tagliatelli, fl. rock shrimp & bottarga, saffron, pres. meyer lemon, green onion, appalachian rye breadcrumbs **31**

MEATS

joyce farm's roast chicken, msm bacon lardons, snap peas, mint, white wine, jus **half 29 whole 57**
villari pork "coppa" steak*, charred ramps, pickled mustard seeds, jus **35**
otter creek's rainbow trout, smoked trout roe & preserved 'cara cara' orange "beurre blanc", chives **49**
bear creek farm's smoked "short rib steak"*, red wine jus **51**

SIDES

steak fries, "tallow mayo", black pepper **9**
carolina rice "middlins", english peas, 'pink' lemon **9**
delta queen asparagus, hollandaise, spring garlic **11**
maitake mushrooms, parsley, garlic, lemon **11**

DESSERTS

mango sorbet **6**
chocolate flight **6**
chocolate pudding, candied hazelnut, cocoa nibs **9**
ricotta doughnuts, banana caramel sauce **9**
cheesecake, bourbon fig preserve, 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.