



BISTRO & BAR

FRIDAY, MAY 9, 2025

EXECUTIVE CHEF: Joe Milenkovic Jr.

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

EXECUTIVE SOUS CHEF: Benjamin Wilt

OYSTERS*

			by the each
matagorda, tx	2.95	eel lake, n.s.	3.71
little honeys, fl	3.43	cotuit, ma	3.86
ninigret nectar, ri	3.65	baywater indigo, wa	3.95

CAVIAR*

	30g
"socca", egg yolk jam, creme fraiche & chives	
oscietra	80
kaluga	97
schrenkii	119
grand oscietra	133

CHEF'S CHOICE

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

SMALL PLATES

brown butter & yuzu cashews 4

smoked olives 7

hearth roasted florida oysters, roasted ramp butter, lemon by the each 4

niedlov's 'rouge' sourdough, cultured tennessee butter 8

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

tennessee strawberry gazpacho, goat cheese, alabama pecans, english peas & shoots, evoo 15

"easy salad", 'debbie's little gem' lettuce, 'hakurei' turnips, fine's herbs, sunflower seeds, champagne-citrus vin 17

"marco's fava bean salad", 'pecorino toscano', spring onion, parsley, white wine, sourdough 18

yellowfin tuna raw*, avocado, "oyster crema", 'fingerling' potato chips 21

PASTA

macaroni "all'amatriciana", tennessee strawberry "sugo", guanciale, red onion, 'ricotta salata' 27

gramigna, 'msm' andouille sausage "ragu", turnip greens, 'tomme de lafayette' 28

tagliatelli, fl. rock shrimp & bottarga, saffron, 'meyer' lemon, spring onion, 'appalachian rye' breadcrumbs 31

MEATS

joyce farms chicken, 'msm' bacon, english peas, spring garlic, mint, white wine jus half 29 whole 57

villari pork porterhouse, charred ramps, mustard seed jus 33

bear creek farms smoked "short rib steak"*, red wine jus 37

otter creek whole trout, smoked trout roe & preserved 'cara cara' orange "beurre blanc", chives 49

SIDES

steak fries, "tallow mayo", black pepper 9

carolina rice "middlins", english peas, 'pink' lemon 9

tennessee bok choy, "xo" sauce, lemon, parmigiano 9

'delta queen' asparagus, spring garlic aioli 11

DESSERTS

chocolate flight 6

sorbet trio, mango, coconut, passionfruit 9

cheesecake, poached rhubarb, corn crumble 9

ricotta doughnuts, banana caramel, sumac chocolate 9

chocolote pot de crème, al peanuts, bourbon cream 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.

