



BISTRO & BAR

SUNDAY, OCTOBER 20, 2024

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

CAVIAR

murder point, al	3.07	pink moon, p.e.i.	3.79	adamas, white sturgeon (30g)	66
salty birds, fl	3.28	baywater indigo, wa	3.95	astrea, oscietra (30g)	80
island creek, ma	3.65	dukes of topsail, nc	3.98	astrea, kaluga hybrid (30g)	97
farwell cove, me	3.68			astrea, schrenckii (30g)	113

hearth roasted 'bigger butter' 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

- olives, marinated with fennel & orange **7**
- sourdough focaccia, za'atar, maple butter **9**
- cheese board, rotating selection, preserves, crostini **by the each 9, board of three 27**
- 600 day prosciutto di parma, sliced to order, served with pickled turnips **12**
- georgia rabbit rillettes, spicy pear mustard, parsley & shallots, sourdough **15**
- endive, 'korean giant' pears, gorgonzola 'dolce', black walnuts, apple saba, thyme **17**
- octopus "carpaccio", pickled 'habanada' peppers, 'biquinho' pepper aioli, brazil nuts, mint **18**
- bear creek farms beef tartare*, spring onion kimchi, pine nuts, garlic chives, egg yolk, potato chips **20**
- bluefin tuna raw*, 'mutzu' apple, gooseberries, shiso, lemon **21**
- foie gras pâté, apple cider gelée, sage, sourdough **23**

HOUSE-MADE PASTA

- gramigna, msm andouille sausage "ragu", "pepperonata", 'tomme de lafayette' **27**
- tagliatelle, 'chanterelle' mushrooms, parmigiano-reggiano fondue, rosemary **29**
- gnocchetti, florida rock shrimp, tomato & 'jimmy nardello' pepper "sugo", ricotta, chives **34**

BIG MEATS

- joyce farms roast chicken, collard greens, smoked 'purple hull peas', soffritto, jus **half 29, whole 55**
- smoked nc duroc pork shank (10oz)*, heirloom tomatoes, peanuts, preserved 'calamansi' lime, 'urfa' chili **28**
- niman ranch bavette steak (12oz)*, "au poivre" **43**
- whole roasted fish of the day, dill & pickled garlic scape "persillade" **45**
- 60 day dry-aged prime "côte de boeuf" ribeye steak (30oz)*, red wine & black truffle jus **157**

SIDES

- steak fries, "tallow mayo", black pepper **9**
- 'sea island' white grits, sunchoke, brown butter, sage **9**
- spaghetti squash "carbonara", guanciale, parmigiano, yolk **9**
- caulilini, turmeric labneh, peanuts, preserved tomato **9**

DESSERTS

- mango sorbet **6**
- chocolate flight **6**
- buttermilk panna cotta, summer melons, fig leaf oil **9**
- profiteroles, coffee gelato, chocolate ganache **9**
- bourbon poached pears, earl grey diplomat, puffed rye berries **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.