



BISTRO & BAR

MONDAY, OCTOBER 28, 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**
aunt dotty, ma **3.65**
pink moon, p.e.i. **3.71**
american bayside, nh **3.87**

mookiemoto, me **3.87**
baywater indigo, wa **3.95**
dukes of topsail, nc **3.98**

astrea, oscietra (30g) **80**
astrea, kaluga hybrid (30g) **97**
astrea, schrenckii (30g) **113**

hearth roasted 'bigger butter' oysters (4), smoked butter, black pepper, 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, za'atar, cultured butter **9**
cheese board, rotating selection, preserves, crostini **by the each 9, board of three 27**
jamon serrano, sliced to order, served with pickled radish **12**
georgia rabbit rillettes, 'jimmy nardello' mustard, parsley & shallots, sourdough **15**
endive, 'korean giant' pears, gorgonzola 'dolce', black walnuts, apple saba, thyme **17**
octopus "carpaccio", pickled 'biquinho' peppers, aioli, brazil nuts, mint **18**
bear creek farms beef tartare*, ramp kimchi, pine nuts, garlic chives, egg yolk, potato chips **20**
martha's vineyard bay scallops raw*, 'mutzu' apple, gooseberries, shiso, lemon **22**
foie gras pâté, apple cider gelée, sage, sourdough **23**

HOUSE-MADE PASTA

gramigna, main street meats 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 **31**

BIG MEATS

joyce farms roast chicken, collard greens, smoked 'purple hull peas', soffritto, jús **half 29, whole 55**
smoked nc duroc pork shank (10oz)*, heirloom tomatoes, peanuts, preserved 'scuppernong', 'urfa' chili **25**
whole roasted fish of the day, dill & pickled garlic scape "persillade" **45**
niman ranch smoked short rib steak (12oz)*, "au poivre" **49**

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**
honeynut squash, earl grey "diplomat", rye berries, cacao **9**
profiteroles, coffee gelato, chocolate ganache **9**
crème brûlée, madagascar vanilla bean **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.