



## BISTRO & BAR

**FRIDAY APRIL 12, 2019 CHEF:** Erik Niel **CHEF DE CUISINE:** Randal Gresham, Jr.

<b>OYSTERS</b>	<b>by the each</b>	<b>CHARCUTERIE</b>	<b>CHEESE</b>
chesapeake, va	1.95	assortment	16
turtleback, al	2.28	prosciutto	5
southern belle, la	3.04	house pancetta	5
gigamoto, bc	3.67	msm bacon rillete	5

### SMALL PLATES

asparagus, sauce gribiche, poached tuna, castelvetrano olive, tart orange 11.5  
charred rapini, pancetta, aleppo 8  
early spring salad, endive, strawberry, pecan, asher blue, thyme 9  
young greens, pumpkin seeds, kentucky moon, rosé vinaigrette 9.5  
chilled strawberry soup, labneh, sumac, sugar-snap peas 9  
southern bread board, cornbread, buttermilk biscuits, pimento cheese, sorghum butter, pickles 11  
marinated olives, herbs, citrus, warm sourdough 9.5  
grilled oysters (3), country ham butter, house hot sauce 9  
tuna tartare\*, seville orange emulsion, avocado, paddlefish caviar, pink peppercorn lavash 16.5  
steak tartare\*, eclair, bone marrow, pickled sunchoke 15.5  
lamb chop, spring peas, charred strawberry 15.5

### BIGGER PLATES

beef filet, potato pavé, watercress, preserved chanterelles, black chestnut demi-glace 36  
pei mussels, garlic, toasted baguette 14.5  
rainbow trout, pickett's trout, beech mushrooms, sugar snaps, oxtail marmalade 25  
"bouillabaisse", seafood sausage, shrimp, mussels, sweet potato, fennel, rouille, charred bread 22  
smoked duck confit, lentils, apple, arugula, shallot 26

### HOUSE-MADE PASTA

strozzapreti, beef andouille, broccoli rabe, parmigiano reggiano 13  
gnochetti, saffron, lobster, tarragon, tomato, pickled ramp, sherry cream 23

### EASY BISTRO CLASSICS

brisket, potatoes, green beans, onion 23.5  
shrimp and grits, msm andouille, sweet peppers, fennel 21.5  
"grand-mere" chicken, yukon gold, mushroom, onion, bacon 19.5  
"moules-frites" p.e.i. mussels, garlic, fries, aioli 19.5  
"steak frites" wagyu sirloin, fries, herb butter 26  
ribeye, certified angus beef, tallow, thyme 39

### DESSERTS

strawberry milkshake 5  
chocolate budino, maldon salt, olive oil 6  
crème brûlée, vanilla bean 12  
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 9  
bourbon bread pudding, caramel, candied pecans 9.5  
ice cream, chocolate, house cookie 6.5