



BISTRO & BAR

MONDAY MAY 13, 2019 **CHEF:** Erik Niel **CHEF DE CUISINE:** Randal Gresham, Jr.

OYSTERS	by the each	CHARCUTERIE	CHEESE
chesapeake, va	1.95	assortment	16
cedar point, fl	2.47	proscuitto di parma, 24mo	5
point aux pins, al	2.83	loukaninko salami	5
white stone, va	3.07	msm mortadella	5

SMALL PLATES

spring salad, endive, strawberry, pecan, asher blue, thyme 9
chilled strawberry soup, labneh, sumac, sugar snap peas 9
grilled oysters (3), country ham butter, cornbread, house hot sauce 9
bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8.5
southern bread board, cornbread, buttermilk biscuits, pimento cheese, sorghum butter, pickles 11
marinated olives, herbs, citrus, warm sourdough 9.5
steak tartare*, farm egg, caper, cornichon, tomato aioli, crostini 14.5
embered spring onion, roasted jalapeño rouille, sourdough 6

BIGGER PLATES

pei mussels, garlic, toasted baguette 14.5
yellow edge grouper, strawberry, mushroom, farro, black garlic 32
beef filet, potato & root vegetable pave, broccoli rabe, pancetta, black chestnut demi-glace 39

HOUSE-MADE PASTA

tagliolini, spring peas, ramps, shitake mushrooms 13
strozzapreti, beef andouille, broccoli rabe, parmigiano reggiano 13
gnochetti, saffron, lobster, tarragon, tomato, pickled ramp, sherry cream 23

EASY BISTRO CLASSICS

shrimp and grits, msm andouille, sweet peppers, fennel 21.5
brisket, whipped potatoes, haricots verts, baby vidalia 23.5
"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

DESSERTS

strawberry shortcake, chocolate-chip biscuit, local strawberries, chantilly cream 10
chocolate budino, maldon salt, olive oil 6
strawberry milkshake 5
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 9
bourbon bread pudding, caramel, candied pecans 9.5
crème brûlée, vanilla bean 12
ice cream, vanilla or chocolate, house cookie 6.5