



BISTRO & BAR

MONDAY MARCH 20, 2017 CHEF: Erik Niel SOUS CHEF: Benjamin Park

OYSTERS	by the each	CHARCUTERIE	CHEESE
james river, va	1.26	assortment	16 assortment 16
point aux pins, al	2.26	salame toscano	5 green hill 5
hurricane harbor,pei	2.35	prosciutto di parma	5 point reyes 5
pleasant bay, ma	3.20	msm chicken mortadella	5 red hill cheddar 5

SNACK

cornbread, bacon fat, sorghum butter 4  
carrots and onions, green goddess, pistachio 8.5  
marinated olives, toasted sourdough 9

SMALL

chilled strawberry soup, rhubarb, cucumber, yogurt, cornbread 9  
onion soup gratinée, house crouton, gruyere 8.5  
bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 7.5  
steak tartare, anchovy, cornichon, shallot-garlic sauce, egg yolk, baguette 15.5  
crawfish-artichoke dip, lavash 13  
spring salad, thyme, strawberries, endive, pecan, asher blue 10

MEDIUM

trout almondine, almonds, brown butter, lemon 14  
pork belly, black trumpet & oyster mushrooms, baby vidalia onion, crispy chicken skin 15  
shrimp and grits, msm andouille, peppers, fennel 19.5  
brisket, crushed potatoes, braised greens 22  
pei mussels, garlic, toasted baguette 12.5 with fries 17.5  
duck breast, farro, english pea, strawberry, vidalia onion 17

LARGE

red snapper, fava beans, carrot, watercress, fried garlic, benne seed 29  
beef filet, vidalia onion, garlic potatoes, peanut romesco 29  
lamb shank, chickpeas, tomato, gremolata, grilled ciabatta 27

CLASSIC

"grand-mere" chicken, yukon potato, shiitake, onion, bacon 19  
"steak frites" wagyu sirloin, fries, herb butter 24.5

DESSERT

profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 7  
strawberry shortcake, biscuit, chantilly cream 10  
flourless brownie, hazelnut brittle, caramelized white chocolate 10  
ice cream, chocolate chip cookie 6.5  
bourbon bread pudding, caramel, candied pecans 9.5  
crème brûlée, vanilla bean 10.5