



BISTRO & BAR

THURSDAY APRIL 20, 2017 CHEF: Erik Niel SOUS CHEF: Benjamin Park

OYSTERS	by the each	CHARCUTERIE	CHEESE
bluepoint, ct	.50	assortment	16 assortment 16
point aux pin, al	2.60	chorizo	5 st. andre 5
st. ann's bay, ns	2.83	country ham	5 cambozola 5
belon, me	3.30	msm mortadella	5 promontory 5

SNACK

- cornbread, bacon fat, sorghum butter 4.5
- roasted kale rapini, green goddess, pistachio 8.5
- marinated olives, toasted sourdough 9
- spring tempura, carrot, rabe, spring onion, rhubarb ponzu 10

SMALL

- ceviche, gulf by-catch fish, rhubarb, radish, peanut, jalapeno, lavash 10
- warm carrot soup, pickled shallot, cucumber, rhubarb, spruce oil 9.5
- onion soup gratinée, house crouton, gruyere 8.5
- crawfish dip, lavash 13
- bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8
- steak tartare, anchovy, cornichon, shallot-garlic sauce, egg yolk, baguette 15.5
- spring salad, thyme, strawberries, endive, pecan, asher blue 10.5

MEDIUM

- pei mussels, garlic, toasted baguette 12.5 with fries 17.5
- pork belly, morel, ramp, shiitake, mushroom soubise, watercress 15.5
- duck breast, farro, english pea, strawberry, vidalia onion 17
- shrimp and grits, msm andouille, peppers, fennel 19.5
- brisket, crushed potatoes, kale, rabe, spring onion 22.5

LARGE

- halibut, fava beans, english pea, rapini, lemon, labneh, puffed farro 29
- dry aged ribeye, warm root vegetable salad, rabe, crunchy garlic, benne seed 32
- 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 7.5
- 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