



## BISTRO & BAR

**SATURDAY OCTOBER 17, 2020**

**CHEF:** Erik Niel **SOUS CHEFS:** Joe Milenkovic and Tyler Gil

### OYSTERS

by the each

saucey lady, fl	3.05
skipper bay, fl	3.05
murder point, al	3.06
pink moon, pei	3.31
miyagi, wa	3.41
johns river, me	3.67

### CHARCUTERIE

<b>today's assortment</b>	<b>21</b>
edwards surryano ham	
saucisson rouge	
msm mortadella	

### CHEESE

<b>today's assortment</b>	<b>24</b>
cabot clothbound cheddar, vt	
asher blue, ga	
pipers pyramid, in	

### SMALL PLATES

**socca**, nicoise olivade 5

**roasted pole beans**, dill, creme fraiche, black pepper 8

**steak fries**, dry aged beef tallow mayo 6

**roasted broccoli**, sunflower oil, smoked paprika, nutritional yeast 8

**little gems lettuce**, sunflower seed, radish, pickled mustard seed vinaigrette 9

**pickled hen's egg**, saffron, aleppo, pickled shallot 5

**sunchoke soup**, local maitake mushroom, hazelnut, brown butter, tarragon 13

**surryano ham & melon**, peanuts, mint 12

**oven roasted saucey lady oysters**, black pepper butter, lemon 9

**tuna raw**, oyster crema, purple potato chip, lemon 13

**1/2 maine lobster**, lime butter, fresno chile, coriander 19

**veal cutlet**, roasted tomato & pepper, cambazola, arugula, pickled onion 17

**sweetbreads**, pickled sweet peppers, benne, mint 16

**mussels**, herbs, garlic, wine, seeded bread 17

### HOUSE-MADE PASTA

**cavatelli**, tomato sauce, burrata, basil 17 add shrimp 9

**strozzapretti**, lamb ragu, fennel, mint pesto, pistachio 19

### BIG MEATS

**niman ranch bavette (12oz) "sauce au poivre"** 32

**pickett's trout**, turnip greens stuffed, buerre blanc 29

**spatchcock organic chicken**, pepper jam, jus (half 19, whole 36)

**braised beef cheek**, blue grits, kohlrabi 26

**dry aged new york strip (12oz)**, 30 day aged prime beef, tallow, thyme, garlic 55

### DESSERTS

**profiteroles**, pâte à choux, vanilla ice cream, chocolate sauce 6

**dark chocolate financier**, bourbon caramel, almond 6

**itsnota parfait**, lime curd, pistachio crumb, strawberry jelleé, italian meringue 6