



BISTRO & BAR

WEDNESDAY JANUARY 13, 2021 CHEF: Erik Niel CHEF DE CUISINE : Joe Milenkovic SOUS CHEF: Tyler Gil

OYSTERS	by the each	CHARCUTERIE	CHEESE
grande battures, al	2.83	today's assortment	21 today's assortment 24
murder points, al	2.93	lonzino	hawkins haze, tn
french hermits, ms	3.03	sopressata	alpha tolmán, vt
saucey lady, fl	3.03	n'duja	shakerag, tn
standish shore, ma	3.30		
little a's, ny	3.40		

*supplement black périgord truffles to any dish 20

RAW BAR

hearth roasted oysters (3) black pepper butter, lemon 10
poached jumbo shrimp (3), mustard aioli, cocktail 13
tuna raw, red navel orange, castelvetro olives, fennel, lemon aioli, mint 13
hearth roasted 1/2 maine lobster, lime butter, chiles, coriander, togarashi 21
mussels, herbs, garlic, wine, seeded bread 17
"caviar service" smoked trout roe, potato chips, creme fraiche, chive, yolk, egg white 29

SMALL PLATES

"socca cracker", nicoise olivade 6
edward's texas iberico (1oz) 9
pickled hen's egg, saffron, aleppo, pickled shallot 5
frisée salad, bacon lardons, apples, pickled onions, fourme d'ambert, black walnuts 13
steak tartare, yolk, mustard greens, capers, cornichons, crostini 12
foie gras pb&j, apple cider jelly, pistachio butter, brioche 19
white bean and kale soup, butternut squash, herbed breadcrumbs, fried rosemary 11
braised brisket, anson mills grits, kohlrabi, parsley 17

HOUSE-MADE PASTA

strozzapreti, andouille bolognese, celery heart, golden raisins, pine nuts, cacao 19
pappardelle, black truffles, parmigiano reggiano, beurre fondue 29 add shrimp 9
maccheroni, tomato sauce, basil, ricotta salata 19 add shrimp 9

BIG MEATS

spatchcock organic chicken, pear mostarda, mint, jus (half 19, whole 36)
wagyu bavette steak (12oz) "sauce au poivre" 34
dry aged bone-in ribeye (16oz), 30 day aged prime beef, tallow, thyme, garlic 59
whole roasted fish of the day, lemon, rosemary, evoo 49

SIDES

steak fries, tallow mayo 7
potato & celeriac purée, chives, black pepper 8
broccoli, sunflower, nutritional yeast, paprika 8
mushrooms, herbs, garlic, aleppo, citrus 9

DESSERTS

truffle ice cream, "kettle" sorghum pop 6
butterscotch pot de creme, pistachio brittle, cranberry compote 6
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 6
apple streusel, arkansas black apples, oat streusel, bourbon caramel, chantilly 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.