



BISTRO & BAR

SATURDAY SEPTEMBER 7, 2019 **CHEF:** Erik Niel **SOUS CHEFS:** Josh Thompson & Tyler Gil

OYSTERS	by the each	CHARCUTERIE	CHEESE
chesapeake, va	1.95	assortment	19
cedar point, fl	2.47	msm city ham	6
eel lake, n.s.	2.91	molinari finocchiona	6
pink moon, p.e.i.	3.30	'ndjua	6

SMALL PLATES

roast shiitake, calabrian chili, madeira 6
watermelon gazpacho, west indies shrimp salad, marinated cucumber 10
grilled oysters (3), black garlic miso, lime, tōgarashi 9
tomato pie, chèvre, cucumber, duke's mayonnaise, basil 16
bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8.5
iceberg wedge, msm bacon, cherry tomatoes, candied peanuts, maytag blue, herbed buttermilk 7.5
southern bread board, cornbread, buttermilk biscuits, pimento cheese, sorghum butter, pickles 11
steak tartare*, farm egg, caper, cornichon, tomato aioli, crostini 14.5
marinated olives, herbs, citrus, warm sourdough 9.5

BIGGER PLATES

p.e.i. mussels, garlic, toasted baguette 15.5
trout, tomato, cucumber, curry aioli 29
ny strip, certified angus beef, squash casserole, snap beans, pancetta 29.5

HOUSE-MADE PASTA

tagliolini, basil pesto, cherry tomatoes, pine nuts 13.5 with grilled shrimp 23.5
gnochetti, saffron, lobster, tarragon, tomato, pickled ramp, sherry cream 23.5

EASY BISTRO CLASSICS

shrimp and grits, msm andouille, sweet peppers, fennel 22.5
brisket, whipped potatoes, snap beans, sweet onion 24
"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

peach cobbler, marcona streusel, vanilla ice cream 8.5
chocolate budino, maldon salt, olive oil 6.5
bourbon bread pudding, caramel, candied pecans 9.5
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 9
crème brûlée, vanilla bean 12
ice cream, vanilla or chocolate, house cookie 6.5