



BISTRO & BAR

**SUNDAY MAY 2, 2021**

**CHEF:** Erik Niel

**CHEF DE CUISINE:** Joe Milenkovic

**SOUS CHEF:** Tyler Gil

## OYSTERS\*

	by the each
murder point, al	2.78
indian lagoon, fl	2.78
otter's choice, fl	3.03
blackwater, fl	3.03
bay beauts, fl	3.03
savage inlet, nc	3.42

## CHARCUTERIE

today's assortment	21
lonzino	
nostrano	
msm head cheese	

## CHEESE

today's assortment	24
piper's pyramid, in	
l'amuse rispen, ne	
bellamy blue, tn	

## RAW BAR

- hearth roasted oysters (3), black pepper butter, lemon 10  
poached shrimp (3), cocktail sauce, mustard aioli 13  
kampachi raw\*, watermelon radish, shiso, cucumber, crème fraiche 13  
steamed mussels, white wine, herbs, garlic, seeded bread 17  
hearth roasted 1/2 maine lobster, lime butter, chiles, coriander, togarashi 23

## SMALL PLATES

- "socca crackers", olive tapenade, chives 6  
pickled hen's egg, saffron, aleppo, pickled shallot 5  
honey gem lettuce, snap peas, radishes, herbed buttermilk, hemp seed dukkah 13  
steak tartare\*, capers, cornichons, yolk, pea shoots, crostini 15  
potato & leek soup, white asparagus, ramps, hazelnuts, herbs de provence 13  
foie gras pâté, strawberry gelée, black pepper, grilled baguette 17

## HOUSE-MADE PASTA

- gramigna, andouille sausage, ramps, broccolini, chili, ricotta salata 21  
spaghettoni, "cacio e pepe", parmigiano, pecorino, black and pink peppercorns 19  
gnocchetti, crawfish tails, squid, mussels, green garlic, tomato, nori breadcrumbs 23 add shrimp 9

## BIG MEATS

- spatchcock chicken, wild watercress, ramps, calabrian chili, jus half 19, whole 36  
wagyu coulotte steak (12oz)\*, "sauce au poivre" 36  
whole roasted fish of the day, lemon, rosemary, evoo 39  
grilled bone-in pork chop (16oz), smoked trout roe, mustard seed, fines herbs, hollandaise 33  
braised lamb neck, fennel, golden raisins, mint, jus 41

## SIDES

steak fries, tallow mayo, black pepper	7
asparagus, "sauce gribeche", lemon breadcrumbs	9
baby carrots, red molé, labneh, marcona almonds	9
arugula salad, radish, burnt lemon citronette	7
mushrooms, salsa verde, aleppo	9

## DESSERTS

carrot sorbet, sunflower brittle, chervil	6
hazelnut custard, orange, brûleed sugar	6
mille-feuille, strawberries, yogurt, mint	6
profiteroles, coffee cream, chocolate sauce	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.

