



BISTRO & BAR

MONDAY MARCH 16, 2020

CHEF: Erik Niel

SOUS CHEF: Tyler Gil & Ben Romines

OYSTERS

by the each

CHARCUTERIE

CHEESE

| | | | | | |
|---------------------|------|------------------|----|------------------------|----|
| isle dauphine, al | 2.50 | assortment | 19 | assortment | 19 |
| top hat, fl | 3.04 | finocchiona | 6 | barren county blue, ky | 6 |
| poor boys, fl | 3.04 | prosciutto | 6 | old kentucky tomme, in | 6 |
| lucky limes, p.e.i. | 3.64 | msm country pâté | 6 | awe brie, ky | 6 |

SMALL PLATES

roast shiitake, calabrian chili, madeira 6.5

onion soup gratinée, croutons, gruyère 9

marinated olives, herbs, citrus, warm sourdough 9.5

iceberg wedge, msm bacon, tomato, candied peanuts, maytag blue, herbed buttermilk 7.5

BIGGER PLATES

p.e.i. mussels, garlic, toasted baguette 16.5

scamp grouper, maitake and beech mushrooms, butternut squash, brown butter, watercress 29.5

HOUSE-MADE PASTA

gnocchetti, saffron, lobster, tarragon, tomato, pickled ramp, sherry cream 23.5

strozzapreti, msm beef andoullie, broccoli rabe, allepo, pecorino romano 14.5

EASY BISTRO CLASSICS

brisket, whipped potatoes, haricot verts, sweet onion 24.5

"moules-frites" p.e.i. mussels, garlic, fries, aioli 20.5

"grand-mere" chicken, yukon gold, mushroom, onion, bacon 19.5

"steak frites" wagyu sirloin, fries, herb butter 26

DESSERTS

bourbon bread pudding, caramel, candied pecans 9.5

crème brûlée, vanilla bean 12

vanilla ice cream, homemade cookie 6.5

winter citrus sorbet 5.5