



BISTRO & BAR

SUNDAY FEBRUARY 10, 2019 CHEF: Erik Niel CHEF DE CUISINE: Randal Gresham, Jr.

OYSTERS	by the each	CHARCUTERIE		CHEESE	
chesapeake, va	1.95	assortment	16	assortment	16
murder point, al	2.91	msm salami	5	sofia, in	5
island creek, ma	3.90	coppa	5	cambozola, de	5
		'nduja	5	vena, ky	5

YOU'RE KILLING ME...SMALLS

- oyster stew, fried oysters, celery, collard greens, preserved lemon 12
- lonza, house cured american guinea hog, grapefruit, fennel, watercress 7
- striped marlin carpaccio, citrus, apple, baby mustard greens 8
- baby winter greens, pumpkin seeds, kentucky moon, pickled mustard seed-rosé vinaigrette 9
- cornbread & house pickles, bacon fat, sorghum butter 8
- marinated olives, thyme, citrus, warm sourdough 9
- bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8
- steak tartare\*, carrot & bone marrow aioli, sunchoke, cured egg yolk, potato chips 15.5
- onion soup gratinée, gruyere, sourdough crouton, port wine 9

STUCK IN THE MIDDLE WITH YOU

- gumbo, grouper, gulf shrimp, oysters, collard greens, carolina gold rice 21
- black grouper, turnip, mushroom, sage, watercress, elephant garlic 25
- pei mussels, garlic, toasted baguette 13.5

EASY BISTRO CLASSICS

- brisket, potatoes, green beans, onion 22.5
- msm kansas city strip, 50 day dry aged, garlic, thyme, tallow 42
- shrimp and grits, msm andouille, sweet peppers, fennel 20
- duck confit, brussels sprouts, shallot, crème fraîche, dijon 32
- "grand-mere" chicken, yukon gold, mushroom, onion, bacon 19.5
- "moules-frites" p.e.i. mussels, garlic, fries, aioli 18.5
- "steak frites" wagyu sirloin, fries, herb butter 26

FAMILY STYLE

- beef ribeye chop - 69
- haricot verts, onion rings, horseradish cream
- whole roasted chicken - 39
- collards, whipped potatoes, cornbread, house pickles

DESSERT

- chocolate cremoso, espresso cream, spiced nut brittle 4
- bourbon bread pudding, caramel, candied pecans 9.5
- crème brûlée, vanilla bean 11

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