



BISTRO & BAR

SUNDAY MARCH 8, 2020 CHEF: Erik Niel SOUS CHEF: Tyler Gil & Ben Romines

| OYSTERS            | by the each | CHARCUTERIE     | CHEESE                   |
|--------------------|-------------|-----------------|--------------------------|
| chesapeake bay, va | 1.94        | assortment      | 19                       |
| salty hookers, fl  | 2.95        | msm head cheese | 6                        |
| skipper sweet, fl  | 3.04        | prosciutto      | 6                        |
| harbor masters, fl | 3.04        | finocchiona     | 6                        |
|                    |             |                 | assortment 19            |
|                    |             |                 | barren county bleu, ky 6 |
|                    |             |                 | old kentucky tomme, in 6 |
|                    |             |                 | awe brie, ky 6           |

SNACKS TO SHARE

buttermilk biscuit, pistachio bread, chocolate muffin 3 ea./ assortment 8  
marinated olives, warm sourdough 9  
grilled oysters (3), gochujang butter, smoked shoyu, lime 9

SMALL

onion soup gratinée, croutons, gruyère 9  
bistro mushroom soup, sourdough crostini, tarragon 8  
chicken biscuit, cane syrup 9  
maine lobster, yuzu kosho butter 21  
biscuit & gravy, buttermilk biscuit, msm bacon, bacon fat gravy 6  
bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8.5  
iceberg wedge, msm bacon, tomato, candied peanuts, maytag blue, herbed buttermilk 7.5

BRUNCH

scrambled eggs, grilled sourdough, msm bacon 10.5  
eggs benedict, msm back bacon, poached eggs, hollandaise 12 add fried oysters +6  
eggs norwegian, smoked salmon, greens, poached eggs, hollandaise 17  
bacon omelette, msm bacon, mushrooms, cheddar cheese 12.5  
egg white omelette, asparagus, tomato, kale, fromage blanc 13  
steak & eggs, wagyu sirloin, hashbrowns, greens, poached egg 26

LUNCH

shrimp and grits, msm andouille, peppers, fennel 22.5  
p.e.i. mussels, garlic, toasted baguette 12.5 with fries 17.5  
gnocchetti, saffron, lobster, tarragon, tomato, pickled ramp, sherry cream 23.5

SIDES

potato hash, caramelized onion, bacon lardon 6  
cheesy grits 5  
msm bacon, 5  
house-made fries, 6

DESSERT

crème brûlée, vanilla bean 12  
pistachio pound cake, buttermilk ice cream, strawberry jam 7.5  
dark chocolate & blood orange tarte, pine nut brittle, vanilla chantilly 7.5  
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 9  
bourbon bread pudding, caramel, candied pecans 9.5  
vanilla ice cream, house cookie 6.5  
winter citrus sorbet 5.5