



BISTRO & BAR

SATURDAY DECEMBER 15, 2018 CHEF: Erik Niel CHEF DE CUISINE: Randal Gresham, Jr.

OYSTERS	by the each	CHARCUTERIE	CHEESE
chesapeake, va	1.95	assortment	16 assortment 16
wildcat cove, wa	3.33	'nduja	5 julianna, in 5
rocky nook, ma	3.74	msm salami	5 barren county blue, ky 5
ichiban, wa	3.77	msm bacon rilette	5 kenny's reserve, in 5

SNACKS TO SHARE

- buttermilk biscuit, sorghum butter 3
- coffee cake, apple, walnut 3
- monkey bread 3
- marinated olives, warm sourdough 9

SMALL

- bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8
- onion soup gratinée, croutons, gruyere cheese 9
- biscuit & gravy, buttermilk biscuit, country sausage gravy 6

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
- egg white omelette, tomatoes, asparagus, greens, crème fraîche 13.5
- bacon omelette, msm bacon, mushrooms, cheddar cheese 12.5
- steak & eggs, wagyu sirloin, hashbrowns, greens, poached egg 25.5

LUNCH

- burger, msm local beef, american cheese, creole mustard, paulson relish 11
- chicken biscuit, cane syrup, hot sauce, house pickles 8
- shrimp and grits, msm andouille, peppers, fennel 19.5
- p.e.i. mussels, garlic, toasted baguette 12.5 with fries 17.5
- po'boy, brisket, lettuce, tomato, crispy onions, aioli 13

SIDES

- potato hash, onion, bacon lardon 6
- grits, stone-ground grits, gruyere 5
- msm bacon, 5
- house-made fries, 6

DESSERT

- bourbon bread pudding, caramel, bourbon cream, candied pecans 9.5
- profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 7.5
- ice cream, chocolate or vanilla ice cream, house cookie 6.5
- crème brûlée, vanilla bean 11