



BISTRO & BAR

SATURDAY FEBRUARY 9, 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
mystique, fl	2.96	coppa	5 cambozola, de 5
royal miyagi, bc	3.45	'nduja	5 nena, ky 5

SNACKS TO SHARE

lemon almond biscotti, monkey bread, buttermilk biscuit, cornbread 3 ea./ assortment 10
marinated olives, warm sourdough 9

SMALL

bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8
baby winter greens, pumpkin seed, kentucky moon, rosé-mustard seed vinaigrette 9
onion soup gratinée, croutons, port, gruyere cheese 9

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, 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, caramelized onion, bacon lardon 6 msm bacon, 5
grits, delta grind, gruyere 5 house-made fries, 6

DESSERT

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