



BISTRO & BAR

SUNDAY APRIL 30, 2017 CHEF: Erik Niel SOUS CHEF: Benjamin Park

OYSTERS	by the each	CHARCUTERIE	CHEESE	
bluepoint, ct	1.64	assortment	16	assortment 16
steamboat, wa	3.14	chorizo	5	st. andre 5
petite bay view, ma	3.25	country ham	5	valdeon 5
fin de la baie, nb	3.54	coppa	5	promontory 5

SMALL

house breakfast pastries 3/each, pastry assortment 12
mixed berry muffin, cinnamon roll, biscuit, cornbread, beignets
avocado toast, crème fraîche, radish, carrot, pine nuts 8.5
vanilla yogurt, strawberries, citrus, granola, honey 9
bibb lettuce, asparagus, fines herbes, champagne citrus vinaigrette 7
onion soup gratinée, house crouton, gruyere 8.5

MEDIUM

brisket tostada, msm chorizo, avocado, pico de gallo, cabbage, radish 13
disco fries, country sausage gravy, cheddar, crème fraîche, msm bacon 7.5
crawfish-artichoke dip, lavash 13
smoked salmon tartine, sourdough toast, crème fraîche 13.5
frisee aux lardons, msm bacon, shallots, lemon, poached egg 10

BRUNCH

scrambled eggs, grilled sourdough, msm bacon 10.5
bacon omelet, crimini mushroom, msm bacon, cheddar 12.5
mushroom omelet, shiitake & crimini mushrooms, greens, crème fraîche 13.5
pork belly skillet, poached egg, greens, potatoes, hollandaise 16
eggs benedict, canadian bacon, poached eggs, hollandaise 11 add fried oysters 17
eggs norwegian, smoked salmon, poached eggs, hollandaise 17
fried chicken biscuit, msm country sausage gravy 14
steak & eggs, wagyu sirloin, hashbrowns, greens, poached egg 24.5

LUNCH

"easy" burger, msm ground beef, american cheese, caramelized onion, bread & butter pickles 11
shrimp and grits, msm andouille, peppers, fennel 19.5
pei mussels, garlic, toasted baguette 12 with fries 17

SIDES

potato hash, bacon lardon, sweet onion 5
grits, geechie boy grits, gruyere 5
msm bacon, 5
house-made fries, 6

DESSERT

bourbon bread pudding, caramel, candied pecans 9.5
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 7
crème brûlée, vanilla bean 10.5
ice cream, sugar cookie 6.5