



BISTRO & BAR

SATURDAY DECEMBER 1, 2018 CHEF: Erik Niel CHEF DE CUISINE: Randal Gresham, Jr.

OYSTERS	by the each	CHARCUTERIE	CHEESE	
chesapeake, va	1.95	assortment	16	assortment 16
salty joes, fl	2.84	msm liverwurst	5	sofia, in 5
southern belles, la	3.04	chorizo iberico	5	barren county blue, ky 5
peter's point, ma	3.84	niman ranch proscuitto	5	cumberland, tn 5

SNACKS TO SHARE

buttermilk biscuit, sorghum butter 3  
coffee cake, cinnamon-pecan streusel 3  
marinated olives, warm sourdough 9

SMALL

beet garden, goat cheese, preserved meyer lemon, cocoa, oat, onion ash, mizuna 7  
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