EASY BISTRO & BAR
801 Chestnut St. Chattanooga, TN 37402
easybistro.com

EASY
BISTRO & BAR

MICHELIN 2025

EXECUTIVE SOUS CHEF: Benjamin Wilt
SOUS CHEFS: Dan Johnson, Lorren Stubblefield

CHEF'S CHOICE

Four courses, ten dishes, priced per person, shared for the table **FOOD 78 / WINE 48**

OYSTERS*

	BY THE EACH
MURDER POINT, AL	3.07
BAY BEAUTS, FL	3.47
SALTY BIRD, FL	3.47
SKIP'S ROW, MA	3.64
LUCKY CHARMS, P.E.I.	3.65
SWEET LUCY, ME	3.71
BAYWATER INDIGO, WA	3.87

CAVIAR*

brioche, egg yolk jam, crème fraîche & chives

	30g
OSCIETRA	80
KALUGA HYBRID	97
SCHRENCKII	113
GOLDEN OSCIETRA	129

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL PLATES

HEARTH ROASTED OYSTERS* silk chili & garlic butter, hot sauce, chives 5

XL POACHED SHRIMP preserved mulberry cocktail sauce 6

YELLOWFIN TUNA RAW* “nero di seppia” sticky rice, yuzu citronette, anchovy beurre 19

BEETS & TURNIPS goat cheese green goddess, mint, tarragon, mandarinquat, sunflower seeds, alfalfa & mustard sprouts 16

BEER-BATTERED GROUPER CHEEK msm bacon, brown butter brioche, pimenton aioli, bread and butter pickles 16

SMOKED VILLARI PORK RILLETTE pickled mustard seed, dijon, bread & butter pickes, cucumber & shallot salad, grilled sourdough 14

LADY EDISON HAM sliced to order, organic medjool dates, asher blue cheese, apple cider vinegar 13

ALABAMA PEANUTS smoked mesquite bbq 5

SMOKED OLIVES orange, hyssop thyme, za’atar 7

NIEDLOV’S TENNESSEE ROUGE BREAD tennessee butter 6

BRABANDER GOAT GOUDA rouge crostini, marmalade, fruit, dijon, pickles 11

PASTA

add black winter truffle to any dish **12**

GRAMIGNA main street meats andouille sausage ragu, turnip greens, tomme de lafayette 27

CAVATELLI pomodoro arrabbiata, florida rock shrimp, basil, spicy shrimp oil, parmigiano, breadcrumbs 29

TAGLIATELLE “IN NERO” black winter truffle, buerre fondue, vacche rosse parmigiano 31

MEATS

JOYCE FARMS POULET ROUGE CHICKEN msm bacon lardons, five spice, savoy cabbage, apples, sumac onions, sesame, cilantro 31/54

HEN OF THE WOODS MUSHROOM STEAK watercress, faux au poivre 35

BEAR CREEK FARMS BRAISED SHORT RIB STEAK* truffle jus 41

HEARTH ROASTED MARBLE GROUPER preserved meyer lemon buerre blanc, golden beets, hazelnut pesto, herbs 43

SIDES

STEAK FRIES dry-aged tallow mayo, black pepper 11

SPAGHETTI SQUASH carbonara cream, guanciale, yolk 11

KINTOKI CARROTS pistachio tahini, red watercress 11

DESSERTS

VELVET ELVIS chocolate, peanut butter ice box, whipped foster 11

STICKY TOFFEE PUDDING medjool dates, walnuts, vanilla gelato 11

RICOTTA DONUTS apple butter caramel, fig preserves 10

GRANITA cranberry 5