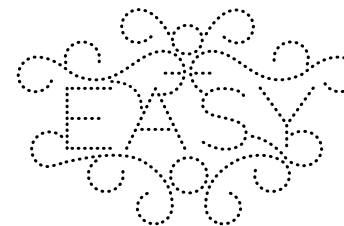


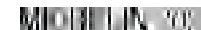
EASY BISTRO & BAR

801 Chestnut St. Chattanooga, TN 37402

easybistro.com



BISTRO & BAR



EXECUTIVE SOUS CHEF: Benjamin Wilt

SOUS CHEFS: Dan Johnson, Lorren Stubblefield, Logan Anson

CHEF DE PARTIE: Micah Miller

CHEF'S CHOICE

Four courses, ten dishes, priced per person, shared for the table

FOOD 84 / WINE 65

OYSTERS*

BY THE EACH

MURDER POINT, AL

3.07

BAY BEAUT, FL

3.47

STONEFRUIT, ME

3.71

BAYWATER SWEET, WA

3.87

JACK'S POINT GEM, ME

4.04

CAVIAR*

30g

brioche, egg yolk jam, crème fraîche & chives

OSCIETRA

85

SCHRENCKII

113

GOLDEN OSCIETRA

129

OSCIETRA (100g)

259

SMALL PLATES

HEARTH ROASTED OYSTER* ramp butter, lemon	5
KING SALMON CRUDO* mezcal & cucumber aguachile, serrano chilies, spring radishes & turnips, olive oil	21
STONEFRUIT CAPRESE rotating stonefruit selection, stracciatella, stonefruit vinegar, basil oil, black pepper	16
ROSEMARY & THYME CREAMERY “BREBIS” honey, rouge crostini, pickles & preserves, fresh fruit	15
GEM LETTUCE TN buttermilk dressing, southern fines herbs, bear creek bacon, hakurei turnips, pickled torpedos, tobacco onions	18
NIEDLOV’S ROUGE BREAD tennessee butter, shagbark hickory, smoked salt	6
VA PEANUTS sundried tomato, oregano, garlic, black pepper	5
SMOKED OLIVES orange, hyssop thyme, za’atar	7

PASTA

GRAMIGNA main street meats andouille sausage ragu, turnip greens, tomme de lafayette	29
BUCATINI “CACIO E PEPE” cow & sheep’s milk cheese, pink & black peppercorns, beurre fondue	29
CASARECCE ALLA VODKA wild timur peppercorn, gold bar zucchini, thai basil, goat cheese, pepitas	31

MEATS

HEN OF THE WOODS MUSHROOMS carolina gold mostarda, silver king corn, summer squash, torpedo onion, gremolata	37
JOYCE FARMS POULET ROUGE CHICKEN tuscan black kale pesto, garlicky kale, marcona almond, lemon, jus	31/59
HEARTH ROASTED KING SALMON yuzu creamed corn, corn cob dashi, salmon roe, pickled green tomato, yuzu kosho	49
BEAR CREEK FARMS BRAISED SHORT RIB STEAK au poivre	41

SIDES

STEAK FRIES dry-aged tallow mayo, black pepper	11
BABY CARROTS toum, carrot top chimichurri, pickled ramps	12
BEANS & GREENS smoked potlikker, sofrito	12
SMASHED CUKES ramp vinegar, snap peas, nigella, radishes	12

DESSERTS

SORBET strawberry	6
PROFITEROLE espresso gelato, coffee caramel sauce	8
OLIVE OIL POUND CAKE almond, peach caramel, whipped cream	12
BLUEBERRY COBBLER corn biscuit, cardamom, vanilla gelato	12