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

BISTRO & BAR

MICHELIN 20[illegible]

EXECUTIVE SOUS CHEFS: Benjamin Wilt, Miles Borghgraef
SOUS CHEF: 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
ISLE DAUPHINE, AL	3.07
WAVELENGTH, VA	3.21
SALTY BIRD, FL	3.47
DUKES OF TOPSAIL, NC	3.68
ROUGH WATER, RI	3.87
FORTUNE, N.S.	3.95
KUMAMOTO, WA	6.53

CAVIAR*

30g

brioche, egg yolk jam, crème fraîche & chives

OSCIETRA	89
KALUGA HYBRID	99
SCHRENCKII	113

*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 OYSTER* parsley butter, absinthe verte, bottarga breadcrumbs 5

CRUDO* sugar baby watermelon, preserved habanada peppers, habanada “tajin”, mint oil 25

BEAR CREEK FARMS BEEF TARTARE* classic preparation, schrenckii caviar, potato chips 29

ENDIVE SALAD granny smith apples, apple butter vinaigrette, shakerag blue cheese, black walnuts 18

FOIE GRAS MOUSSE bourbon peach jam, banyuls vinegar, toasted rouge bread, pickles 23

GEM LETTUCE buttermilk dressing, herbs, bacon, radish, cucumber, pickled onions, tobacco onions 18

SOURDOUGH FOCACCIA ligurian olives, za’atar, cultured butter 9

CASHEWS vadouvan curry 7

SMOKED OLIVES orange, hyssop thyme, garlic 7

PASTA

GRAMIGNA main street meats andouille sausage ragu, pepperonata, fiore sardo 31

CAVATELLI gulf rock shrimp, pesto trapanese, smoked heirloom tomatoes, almond, bottarga 33

BUCATINI all’amatriciana, guanciale, heirloom tomato, calabrian chili, pecorino romano 33

MEATS

COLUMBIA RIVER KING SALMON brown butter, broadbent country ham, demi sec tomatoes, jamon consommé 48

KING OYSTER MUSHROOMS pepper puree, mizuna greens, corn, jimmy nardello, grilled shallot, gremolata 37

JOYCE FARMS POULET ROUGE CHICKEN marinated beans, black eyed pea hummus, peppers, apples, ras el hanout 32/60

NIMAN RANCH NY STRIP STEAK* red wine veal sauce 66

SIDES

STEAK FRIES tallow mayo, black pepper 11

RAPINI anchovy beurre blanc, pine nut, preserved citrus 12

GRITS AND CHEESE pencil cob grits, appalachian cheese fondue 13

DESSERTS

SORBET peach 7

PROFITEROLE pistachio gelato, caramelized white chocolate ganache, candied pistachio 10

CHOCOLATE BUDINO fudge brownie, olive oil, maldon 9

RICOTTA DONUTS bourbon caramel, alabama pecans 12