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

BISTRO & BAR

EXECUTIVE SOUS CHEFS: Benjamin Wilt, Miles Borghgraef
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
MATAGORDA PEARL, TX	3.00
MURDER POINT, AL	3.07
NINIGRET NECTAR, RI	3.65
MOONDANCER, ME	3.65
DUKES OF TOPSAIL, NC	3.67
PINK MOON, P.E.I.	3.73
BAYWATER INDIGO, WA	3.87

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* green apple ponzu, hakurei turnips, benne seed, pickled ginger, mandarin, scallion 23

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

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

SUNFLOWER SEED "RISOTTO" roasted mushrooms, chickpea broth, parmigiano 22

FOIE GRAS MOUSSE d'anjou pear preserves, banyuls vinegar, toasted rouge bread, pickles 23

SOURDOUGH FOCACCIA ligurian olives, za'atar, cultured tennessee butter 9

CASHEWS vadouvan curry 7

SMOKED OLIVES orange, hyssop thyme, garlic 7

PASTA

GRAMIGNA main street meats andouille sausage ragu, rapini, tomme de lafayette 31

MALFALDINI wild mushroom ragu, porcini cream, rosemary, sage, parmigiano 34

FRUTTI DI MARE cuttlefish ink bucatini, gulf lump crab, rock shrimp, clams, mussels, san marzano 42

MEATS

WILD SABLEFISH miso marinade, potato pavé, preserved mustard greens, preserved lemon beurre blanc 47

JOYCE FARMS POULET ROUGE CHICKEN kohlrabi, granny smith apple, sweet potato, fall herbs, apple brandy jus 32/60

NIMAN RANCH NY STRIP STEAK* red wine veal sauce 66

SIDES

STEAK FRIES garlic mayo, black pepper 11

BBQ PARSNIPS chili lime yogurt 12

CHARRED BROCCOLI black garlic, reduced whey, benne seed 13

GRITS AND CHEESE pencil cob grits, cheese fondue 13

DESSERTS

SORBET peach 7

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

SMOKED CHOCOLATE BUDINO fudge brownie, toasted meringue 10

RICOTTA DONUTS bourbon caramel, alabama pecans 12