



BISTRO & BAR

**FRIDAY, JANUARY 14, 2022**

**CHEF:** Erik Niel      **CHEF DE CUISINE:** Joe Milenkovic Jr.

**EXEC SOUS CHEF:** Tyler Gil      **SOUS CHEF:** Isaac Behr

<b>OYSTERS*</b>	<b>by the each</b>	<b>CHARCUTERIE</b>	<b>CHEESE</b>		
murder point, al	<b>2.93</b>	<b>today's assortment</b>	<b>21</b>	<b>today's assortment</b>	<b>24</b>
sea hag, ma	<b>3.04</b>	msm bacon rilette		cabot clothbound, vt	
pink moon, p.e.i.	<b>3.31</b>	salami toscano		fromage de meaux, fr	
cold bottom, ma	<b>3.33</b>	culatello		bayley hazen, vt	
john's river, me	<b>3.84</b>				
snow island, me	<b>4.58</b>				

## RAW BAR

add 3g of black winter truffles to any dish 15

hearth roasted oysters (3), black pepper butter, lemon 10  
jumbo gulf shrimp cocktail (4), mustard aioli, cocktail sauce 12  
american red snapper raw\*, cara cara orange, celery root remoulade, mint 15  
wild pacific prawn skewers (3), habanero & lime butter, coriander, togarashi 21  
steamed mussels, white wine, butter, herbs, grilled seeded sourdough bread 16

## SMALL PLATES

shaved brussel sprouts salad, pomegranate, radishes, mint, fennel seed vinaigrette, ricotta salata 11  
bibb & radicchio, asian pear, gorgonzola, pine nuts, red onion, thyme, apple cider vinaigrette 12  
golden beets soup, apple, celery hearts, horseradish, creme fraiche 12  
fried duck wings (6), "sauce peri-peri", peanuts, cilantro, lime 12  
beef tartare\*, pecans, parmigiano, crimini, yolk, chive, fried capers, crostini 15  
foie gras pâté, apple cider gelée, sage, seeded sourdough 15

## HOUSE-MADE PASTA

gramigna, msm andouille sausage, broccoli rabe, garlic, chili, pecorino 21  
strozzapretti, cantabrian boquerones, spicy tomato sauce, fennel, basil, blood orange breadcrumbs 24  
tagliatelle, black winter truffles, parmigiano reggiano, beurre fondue 31

## BIG MEATS

roasted spatchcock chicken "grand-mere", bacon, mushroom, potato, herbs, jus half 19, whole 36  
cast-iron seared wagyu coulotte steak (12oz)\*, "sauce au poivre" 41  
duo of "duck à l'orange", roasted breast, braised leg, brussel sprouts, thyme, jus 45  
whole roasted fish of the day, lemon, rosemary, evoo 41

## SIDES

steak fries, tallow mayo, black pepper 7  
potato & celeriac purée, chives, black pepper 7  
braised greens & beans, "pancetta", soffritto 7  
sautéed mushrooms, salsa verde, aleppo 8

## DESSERTS

coffee budino, candied walnut, sea salt 6  
profiteroles, vanilla ice cream, chocolate sauce 6  
olive oil cake, cherries, bourbon cream, orange 6  
lirio chocolate flight 6  
clumpies sorbet 6

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