



BISTRO & BAR

## MONDAY, JANUARY 23, 2023

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

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

**CHEFS DE PARTIE:** Noah Valentine, Ethan Teague, Benjamin Wilt

### OYSTERS\*

by the each

riptide, ma	3.27
boomamoto, ma	3.31
savage blonde, p.e.i.	3.49
jack's point, me	3.63
rocky nook, ma	3.99
fisher's island, ny	4.21

### CAVIAR 1oz

<b>with semi-traditional accompaniment:</b>	
<b>butter toasted brioche, crème fraîche, chives, egg yolk &amp; whites</b>	
sterling white sturgeon, ca, usa	93
regalis baerii, pol	96
adamas siberian, lom, ita	98
marshallberg osetra, nc, usa	147
regalis platinum osetra, nld	149

### CHARCUTERIE

<b>today's assortment</b>	21
chorizo	
msm capicola	
lady edison ham	

### CHEESE

<b>today's assortment</b>	24
cantal, fr	
eligo, vt	
bayley hazen, vt	

add shaved french périgord truffles to any dish 15

### RAW BAR & HEARTH

- hearth roasted oysters (3), black pepper butter, lemon 10
- gulf shrimp cocktail (4oz), mustard aioli, cocktail sauce 13
- yellowfin tuna raw\*, oyster crema, mandarin orange, lemon, potato chips 15
- grilled octopus, cara cara orange, black olive, fennel, herbs, fennel pollen 19

### SMALL PLATES

- golden beet soup, horseradish, green apple, celery heart, crème fraîche 12
- winter vegetable salad, cabbages, radishes, pomegranate, peanuts, sage, aleppo, kumquat citronette 12
- frisée salad "aux lardons", msm bacon, pickled red onion, hazelnuts, soft boiled egg, champagne vinaigrette 13
- hearth roasted japanese sweet potato, pumpkin seed dukkah, sorghum-chili sour cherries, labneh, chives 13
- beef tartare\*, beef fat & carrot "butter", walnuts, calabrain chili, classic preparation, appalachian rye 15
- seared foie gras (2oz), quince agrodolce, benne seed, fig leaf oil, brioche 21

### HOUSE-MADE PASTA

- gramigna, bear creek beef ragu, castelvetro olives, fiore sardo, ricotta, rosemary 24
- tonnarelli, rock shrimp, octopus, meyer lemon, garlic, chili, white wine, evoo, gremolata breadcrumbs 26
- tagliatelle "in bianco", french périgord truffles, parmigiano, beurre fondue 28

### BIG MEATS

- spatchcock chicken, celery root purée, blood orange, grilled radicchio, rosemary, jus half 25, whole 49
- bear creek farms bavette steak (12oz)\*, au poivre sauce 43
- whole roasted fish of the day, lemon, rosemary, evoo big 39, bigger 47
- bear creek farms 48 hour bone-in short rib (22oz)\*, black truffle bordelaise sauce 59

### SIDES

- steak fries, tallow mayo, black pepper
- sautéed mushrooms, parsley, garlic, lemon
- spaghetti squash, pecorino, guanciale, cured egg yolk
- smoked chickpeas & collard greens, soffritto, evoo

### DESSERTS

- 8 apple crisp, oats, walnut, caramel cream 7
- 8 chocolate macaron (3) 7
- 8 coffee panna cotta, chocolate espresso beans 7
- 8 cream puffs "choux au craquelin", meyer lemon curd 7
- chocolate flight 6
- mango 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.