



BISTRO & BAR

## SATURDAY, MARCH 18, 2023

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

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

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

### OYSTERS\*

by the each

murder point, al	2.93
little honeys, fl	3.49
divine pine, nc	3.69
southern belle, la	3.75
baywater sweets, wa	3.91
fisher's island, ny	4.21

### CAVIAR 1oz

with semi-traditional accompaniment:	
butter toasted brioche, crème fraîche,	
chives, egg yolk & whites	
sterling white sturgeon, ca, usa	99
idaho springs white sturgeon, id, usa	141
marshallberg osetra, nc, usa	147

### CHARCUTERIE

today's assortment	21
salami rossa	
msm pork rilette	
speck	

### CHEESE

today's assortment	24
l'amuse gouda, nl	
piper's pyramid, in	
bleu d'auvergne, fr	

## RAW BAR, HEARTH & SMALL PLATES

hearth roasted oysters (3), black pepper butter, lemon 10  
gulf shrimp cocktail (6), mustard aioli, cocktail sauce 13

strawberry gazpacho, sheep's milk feta, marcona almonds, thyme, black pepper 12  
winter vegetable salad, cabbages, radishes, pomegranate, peanuts, sage, meyer lemon citronette 12  
bibb lettuce, snap peas, radishes, pickled red onions, brioche croutons, buttermilk vin 13  
baby beets, kumquats, cashew butter, sweet vidalias, sunflower seeds, tennessee sprouts 13  
peas, favas & pecorino, sweet vidalias, black pepper, parsley, white wine vin, baguette 15  
lamb belly, cucumber, watermelon radish, nigella seed, aleppo, green goddess 17  
beef tartare\*, beef fat & carrot "butter", walnuts, calabrian chili, classic preparation, sourdough 17  
foie gras pâté, apple cider gelée, sage, toasted einkorn bread 21

## HOUSE-MADE PASTA

gramigna, msm beef andouille sausage, turnip tops, spring garlic, chili, lemon, pecorino 25  
tagliatelle, bottarga, peas, vidalia tops, saffron butter, appalachian rye breadcrumbs 26  
strozzapreti, royal red shrimp, tomato sauce, garlic, basil, chive 27

## BIG MEATS

poulet rouge heritage chicken, sweet pea salsa verde, "kilt" mustard greens, jus half 29, whole 55  
smoked duroc pork tenderloin (16oz), green peppercorn & fennel rub, vidalia soubise, jus 39  
whole roasted fish of the day, lemon, rosemary, evoo big 41  
bear creek farms denver steak (12oz)\*, au poivre sauce 43  
niman ranch new york strip (20oz)\*, au poivre sauce 69

## SIDES

steak fries, tallow mayo, black pepper	9
sautéed mushrooms, brown butter, gremolata	9
potato & sunchoke puree, "benne seed za'atar"	9
grilled asparagus, sherry béarnaise, duck egg, dill	9

## DESSERTS

white corn cream puffs, caramel filling	7
strawberries, buttermilk granita, meringue, chamomile	7
chocolate pudding, hazelnut nougatine, cocoa nib	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.