



BISTRO & BAR

## MONDAY, APRIL 24, 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
shiny dimes, fl	3.25
palmettos, fl	3.25
black magic, p.e.i.	3.59
beach plum, ma	3.64
fisher's island, ny	4.28

### CAVIAR 1oz

with semi-traditional accompaniment:  
butter toasted brioche, crème fraîche,  
chives, egg yolk & whites

sterling white sturgeon, ca, usa	99
adamas siberian, lombardy, ita	105
marshallberg osetra, nc, usa	147
regalis grandeur osetra, nld	169

### CHARCUTERIE

today's assortment	21
soppressata	
msm smoked pork pâté	
speck	

### CHEESE

today's assortment	24
cabot clothbound cheddar, vt	
sofia, in	
shakerag blue, tn	

### RAW BAR & HEARTH

hearth roasted oysters (3), black pepper & lemon butter, parsley 10  
gulf shrimp cocktail (6), mustard aioli, cocktail sauce 13  
yellowfin tuna raw, oyster emulsion, cucumber, sunchoke chips, lemon 17  
jonah crab claws (8oz) curry aioli, cocktail sauce 21  
hearth roasted half nova scotian lobster, chili butter, coriander, lime, togarashi 29

### SMALL PLATES

strawberry gazpacho, sheep's milk feta, hazelnuts, pea shoots, thyme, black pepper 12  
"easy salad", bibb lettuce, asparagus, radish, fines herbes, champagne-citrus vin 13  
baby beets, kumquats, cashew butter, sunflower seeds, tennessee sprouts 13  
favas & pecorino, sweet vidalias, black pepper, parsley, white wine vin, grilled sourdough 15  
niman ranch lamb belly, persian cucumber, lovage, radish, nigella seed, vidalias, aleppo, green goddess 17  
foie gras pâté, strawberry gelée, thyme, toasted einkorn bread 21

### HOUSE-MADE PASTA

tagliatelle, bottarga, spring onion, saffron butter, appalachian rye breadcrumbs 24  
gramigna, msm beef andouille sausage, turnip tops, spring garlic, chili flakes, lemon, pecorino 25  
gnocchetti, gulf shrimp, "sauce americain", peas, basil, 32

### BIG MEATS

poulet rouge heritage chicken, sweet pea salsa verde, "kilt" mustard greens, ramps, jus half 29, whole 55  
smoked duroc pork tenderloin (16oz), green peppercorn & fennel rub, vidalia soubise, jus 39  
bear creek farms denver steak (12oz)\*, au poivre sauce 43

### 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.