



BISTRO & BAR

FRIDAY, MAY 13, 2022

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

EXEC SOUS CHEF: Tyler Gil **SOUS CHEF:** Isaac Behr **CHEF DE PARTIE:** Noah Valentine

OYSTERS*	by the each	CHARCUTERIE	CHEESE
mermaids, md	2.96	today's assortment	21 today's assortment
black pearls, fl	3.05	msm salami cotto	cornish yarg, gb
sebastian silvers, fl	3.23	sopressata	harbison, vt
stone oyster, fl	3.24	culatello	gorgonzola, it
first encounter, ma	3.55		
baywater indigos, wa	3.68		

RAW BAR & HEARTH

hearth roasted oysters (3), black pepper butter, lemon **10**
gulf shrimp cocktail (4), mustard aioli, cocktail sauce **12**
american red snapper raw*, "aguachile blanco", hakurei turnips, spring onion, cilantro, pink peppercorn **15**
sautéed florida rock shrimp, english peas, ramps, radish, aleppo, vermouth, grilled seeded bread **17**
charred octopus, white bean hummus, snow peas, radish, almonds, orange, coriander **19**

SMALL PLATES

chilled potato soup "vichyssoise", wild watercress, chive, smoked paprika, creme fraiche **12**
roasted asparagus, 6 minute egg, pinenut tahini, wild watercress, white soy, lemon **13**
bibb lettuce, strawberries, fennel, kohlrabi, pecan, pretzeled goat's cheese, charred spring onion vin **13**
ramp toast, appalachian rye, charred spring vegetables, ramp pesto, fromage blanc **13**
beef tartare*, green onion mayo, sugar snap peas, calabrian chili, ricotta salata **17**
foie gras pâté, strawberry gelée, thyme, grilled seeded sourdough **17**

HOUSE-MADE PASTA

spaghetti "cacio e pepe", fava beans, pecorino, black pepper, whipped ricotta **21**
nettle gramigna, ragù bolognese, parmigiano reggiano, bechemel, fried rosemary **22**
tagliatelle, bottarga, saffron butter, spring onion, rye breadcrumbs **21** add florida rock shrimp **9**

BIG MEATS

grilled spatchcock chicken, carrot & duck fat butter, raisins, ras el hanout, jús **half 19, whole 36**
cast-iron seared coulotte steak (12oz)*, "sauce au poivre" **41**
whole roasted fish of the day, lemon, rosemary, evoo **big 39, bigger 47**
braised lamb neck, red beet bbq "jús", golden beet slaw, yogurt, mint, poppy seed **39**
45 day dry-aged kc strip steak (18oz)*, black truffle bordelaise sauce **79**

SIDES

steak fries, tallow mayo, black pepper **8**
creamed spring greens, comté, herbed breadcrumbs **8**
sautéed mushrooms, salsa verde, aleppo **8**
grilled bok choy, bagna cauda, parm, red chili flake **8**

DESSERTS

coffee semifreddo, hazelnut, cocoa nib, sablé **7**
crème brûlée, vanilla bean **7**
baba au rhum, strawberry, honey, sabayon **7**
chocolate flight **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.