



BISTRO & BAR

**THURSDAY, MAY 25, 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

shiny dimes, fl	3.25
boomamoto, ma	3.39
beach plum, ma	3.41
dukes of topsail, nc	3.65
pink moon, p.e.i.	3.65
baywater indigo, wa	3.91

### CAVIAR 1oz

with semi-traditional accompaniment:

butter toasted brioche, crème fraîche,  
chives, egg yolk & whites

regalis polish baerii, pol	89
sterling white sturgeon, ca, usa	99
regalis golden osetra, nld	133
marshallberg osetra, nc, usa	147
regalis grandeur osetra, nld	189

### CHARCUTERIE

today's assortment	21
nostrano	
msm porchetta di testa	
lomo	

### CHEESE

today's assortment	24
alpha tolman, vt	
cana de cabra, esp	
fourme d'ambert, fr	

### RAW BAR & HEARTH

hearth roasted oysters (3), black pepper & lemon butter, parsley	10
poached brown hopper shrimp (4), mustard aioli, cocktail sauce	12
yellowfin tuna raw, oyster emulsion, cucumber, plantain 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, pea shoots, hazelnuts, thyme, black pepper	12
"easy salad", bibb lettuce, asparagus, radish, fines herbes, champagne-citrus vin	13
veal carpaccio, tonnato sauce, french breakfast radish, celery heart, capers, egg yolk	13
beets & strawberries, fromage blanc, walnuts, basil, hot honey	13
niman ranch lamb belly, cucumber, radish, nigella seed, aleppo, green goddess	17
foie gras pâté, strawberry gelée, pink peppercorns, toasted einkorn bread	21

### HOUSE-MADE PASTA

tagliatelle, bottarga, spring onion, saffron butter, appalachian rye breadcrumbs	22	add louisiana crawfish tails	9
gramigna, msm beef andouille sausage, turnip tops, spring garlic, chili flakes, lemon, pecorino	25		
tonnarelli "cacio e pepe", pecorino, parmigiano, ricotta, black pepper, summer truffles	29		

### BIG MEATS

poulet rouge heritage chicken, sweet pea salsa verde, tuscan kale, jús	half 29, whole 55
smoked duroc pork tenderloin (16oz), green peppercorn & fennel rub, hakurei turnip "soubise", mustard jús	39
whole roasted fish of the day, lemon, rosemary, evoo	big 39, bigger 47
bear creek farms bavette steak (12oz)*, au poivre sauce	43
niman ranch prime ny strip steak (24oz)*, au poivre sauce	89

### SIDES

steak fries, tallow mayo, black pepper	9
sautéed mushrooms, brown butter, gremolata	9
potato & kohlrabi 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.