



BISTRO & BAR

WEDNESDAY, JUNE 22, 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	
murder point, al	3.05	today's assortment	21 today's assortment	24
st. anns, n.b.	3.06	prosciutto di parma	l'amuse gouda, nl	
sure thing, n.s.	3.37	southern smash	miticrema, esp	
sebastian silvers, fl	3.51	mortadella	bayley hazen, vt	
east cape, p.e.i.	3.87			
kusshi, b.c.	5.25			

RAW BAR & HEARTH

hearth roasted oysters (3), black pepper butter, lemon **10**
gulf shrimp cocktail (4), mustard aioli, cocktail sauce **12**
yellowfin tuna raw*, oyster crema, lemon, potato chips **15**
charred octopus, white bean & almond hummus, peas, radish, orange, coriander **19**
seared scallops (3), broccoli, arugula, pickled garlic scape persillade **19**

SMALL PLATES

chilled zucchini soup, basil, pistachio, goat's gouda, evoo **10**
baby beets, green goddess, pickled raisins, walnuts, radish, purslane **12**
smashed cucumbers, turmeric labneh, sunflower seed dukkah, mint, saffron pickled shallot, calabrian chili **12**
summer squash & radicchio, castelvetrano olives, hazelnut, mint, sheeps milk cheese **13**
beef tartare*, smoked provolone, charred peppers, arugula, carrot chips **15**
foie gras pâté, rhubarb gelée, pink peppercorn, grilled seeded sourdough **17**

HOUSE-MADE PASTA

strozzapretti "zucchini parm", zucchini, squash, red onion, tomato, basil, parmigiano **21**
tagliatelle, bottarga, saffron butter, chives, rye breadcrumbs **21** add florida rock shrimp **9**
gramigna, msm andouille sausage, broccoli rabe, garlic, red chili flake, pecorino **22**

BIG MEATS

grilled spatchcock chicken, kale pesto, almond, pine nut, jus half **21**, whole **41**
cast-iron seared coulotte steak (12oz)*, "sauce au poivre" **41**
whole roasted fish of the day, lemon, rosemary, evoo **39**
braised lamb neck, green strawberries, fennel, arugula, chermoula, jus big **39** bigger **49**
45 day dry aged kc strip (18oz)*, ramp compound butter **79**

SIDES

steak fries, tallow mayo, black pepper **8**
broccolini, aioli, green onion, peanut gremolata **8**
sautéed mushrooms, salsa verde, aleppo **8**
grilled cauliflower, bagna cauda, parm, chili, yolk **8**

DESSERTS

rhubarb semifreddo, strawberry, amaretti cookie **7**
s'mores pot de creme, graham cracker, meringue **7**
cream puffs "choux au craquelin", caramel cream **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.