



BISTRO & BAR

## WEDNESDAY JULY 21, 2021

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

**SOUS CHEF:** Tyler Gil      **CHEFS DE PARTIE:** Diego Taillon, Isaac Behr

<b>OYSTERS*</b>	<b>by the each</b>	<b>CHARCUTERIE</b>	<b>CHEESE</b>		
grande batture, al	2.95	today's assortment	21	today's assortment	24
saucey ladies, fl	3.04	lady edison country ham		piper's pyramid, in	
eel lake, n.s.	3.23	framani nostrano		red dragon cheddar, eng	
beavertails, ri	3.26	msm beef heart		asher blue, ga	
dukes of top sail, nc	3.57				
raspberry point, p.e.i.	3.77				

## RAW BAR

hearth roasted oysters (3), black pepper butter, lemon 10  
jumbo gulf shrimp cocktail (3), mustard aioli, cocktail sauce 13  
bigeye "ahi" tuna raw, cantaloupe, summer peppers, red onion, cilantro, nigella seeds 15  
mussels & gulf shrimp salad, heirloom tomatoes, smoked paprika aioli, herbs 15  
hearth roasted 1/2 maine lobster, citrus butter, chiles, coriander, togarashi 23

## SMALL PLATES

pickled hen's egg, saffron, aleppo, pickled shallot 5  
burrata & melon, lady edison country ham, marcona almonds, arugula, fig vinaigrette, evoo 13  
bibb lettuce, summer squash, cucumber, castelvetro olives, hazelnuts, mint, brebis cheese 13  
beef tartare\*, capers, cornichons, yolk, arugula, crostini 15  
grilled & marinated eggplant, dukkah, capers, oregano, aged balsamic 11  
foie gras pâté, blueberry gelée, thyme, grilled baguette 17

## HOUSE-MADE PASTA

gramigna, msm andouille sausage, broccoli rabe, garlic, chili, pecorino 21  
strozzapretti, basil pesto, green beans, yukon gold potatoes, parmigiano 19  
maccheroni, octopus, tomatoes, chili, marjoram, breadcrumbs 23

## BIG MEATS

spatchcock chicken, zucchini, squash, garlic, calabrian chili, jus half 19, whole 36  
wagyu coulotte steak (12oz)\*, "sauce au poivre" 39  
braised pork shank (20oz), "pancetta," pepperonata, thai basil, jus 33  
pickett's trout "ratatouille," chanterelles, squash, cabbage, beurre blanc, chive oil 27

## SIDES

steak fries, tallow mayo, black pepper 7  
grilled corn, red grits, brown butter, sage 7  
arugula salad, radish, pine nuts, citronette 7  
mushrooms, salsa verde, aleppo 8

## DESSERTS

lirio chocolate flight, 40%, 72%, 100% 6  
coffee budino, hazelnut brittle, sea salt 6  
blueberry pound cake, sorghum, basil chantilly 6  
profiteroles, vanilla ice cream, chocolate sauce 6  
clumpies' seasonal sorbet 6