



BISTRO & BAR

THURSDAY, AUGUST 4, 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 |
|-----------------------|--------------------|----------------------------|-----------------------|
| cedar point, fl | 2.52 | today's assortment | 21 today's assortment |
| isle dauphine, al | 2.85 | 27 mo benton's country ham | comte, fr |
| savage blonde, p.e.i. | 3.34 | dodge city | harbison, vt |
| merasheen, n.l. | 3.35 | msm porchetta di testa | shakerag blue, tn |
| low country cups, sc | 3.52 | | |
| kusshi, bc | 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, sungold tomatoes, lemon, potato chips 15
charred octopus, farro, cherry tomatoes, smoked tomato jam, herbs, arugula, pickled ramps 19
seared scallops (3), fairy-tale eggplant, charred eggplant puree, pickled garlic scape persillade 19

SMALL PLATES

chilled zucchini soup, basil, pistachio, goat's gouda, evoo 10
"tomato, tonnato", heirloom tomatoes, tonnato sauce, celery heart, capers, oregano 12 add (3) fried oysters 9
"ode to peanuts", summer melons, suryano ham, virginia redskin peanuts, mint 12
summer squash & radicchio, castelvetrano olives, hazelnut, mint, sheeps milk cheese 13
beef tartare*, smoked provolone, charred peppers, arugula, chives, sunchoke chips 15
foie gras pâté, peach gelée, aleppo, grilled seeded sourdough 17

HOUSE-MADE PASTA

spaghetti "all'amatriciana", tomato sauce, guanciale, red chili flake, parsley, pecorino 21
gramigna, msm italian sausage, ripe bell peppers, mint, garlic, ricotta salata 22
fusilli, crab, grilled corn, basil, chili oil, corn butter, stracciatella 25 add rock shrimp 9

BIG MEATS

grilled spatchcock chicken, collard green 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 big 39, bigger 47
grilled pork ribs "st. louis style", red pepper jelly, curly scallions half 23, whole 47
45 day dry aged kc strip (18oz)*, ramp compound butter 79

SIDES

steak fries, tallow mayo, black pepper 8
local chanterelles, vermouth, white pepper 13
okra, benne seed, calabrian chili, lemon 8
sautéed shishitos, fermented spring onion aioli 8

DESSERTS

sweet corn semifreddo, blackberry, amaretti 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.