



BISTRO & BAR

THURSDAY, SEPTEMBER 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	2.91	today's assortment	21 today's assortment
little honeys, fl	3.25	finocchiona salami	24 moses sleeper, vt
saucy ladies, fl	3.25	msm country pâté	l'amuse gouda, n.l.
boomamoto, ma	3.31	spruce tip bresaola	oregonzola, or
dukes of topsail, nc	3.67		
riptide, ma	3.71		

RAW BAR & HEARTH

hearth roasted oysters (3), black pepper butter, lemon 10
gulf shrimp cocktail (4), mustard aioli, cocktail sauce 12
ora king salmon collar & wing, saffron & yogurt "aioli", everything bagel spice, lime 13
ora king salmon raw, grilled pineapple, sesame, fresno peppers, mint, creme fraiche 15
pan-seared ora king salmon, fried potato, cucumber, poppy seeds, olive, dill, sherry butter 17
hearth roasted octopus "paella", squid ink rice, bell peppers, chorizo, cherry tomato, herbs, lemon aioli 19

SMALL PLATES

chilled melon soup, melon varieties, whipped coconut milk, jalapeño, cilantro, garlic chips 10
"tomato, tonnato", heirloom tomatoes, tonnato sauce, celery heart, capers, oregano 12 add (3) fried oysters 9
"ode to peanuts", summer melons, surryano ham, virginia redskin peanuts, mint 12
apple pear & feta salad, arugula, pistachio, thyme, shallot, white grape vin, fig leaf oil 13
beef tartare*, boquerone emulsion, kale salsa verde, parsley, shallot, grilled baguette 15
foie gras pâté, concord grape & sorghum gelée, thyme, grilled appalachian rye bread 17

HOUSE-MADE PASTA

fusilli, braised octopus, tomato sauce, red wine, basil, chili flake, chicharrón breadcrumbs 20
strozzapreti "pesto alla trapanese", eggplant, cherry tomato, oregano, almond, fiore sardo 21
pappardelle, pork ragu, turnip greens, parm, ricotta, rosemary 23

BIG MEATS

grilled spatchcock chicken, black eyed peas, pickled banana peppers, grapes, pine nuts, jús half 21, whole 41
cast-iron seared bavette 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 24, whole 47
45 day dry aged kc strip (18oz)*, tomato & bell pepper hollandaise 79

SIDES

steak fries, tallow mayo, black pepper 8
sautéed mushrooms, parsley, garlic, lemon 8
charred okra, benne seed, chili oil, lime 8
blistered shishitos, preserved onion aioli, togarashi 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.