



BISTRO & BAR

TUESDAY OCTOBER 12, 2021

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

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

OYSTERS*	by the each	CHARCUTERIE	CHEESE
cedar key, fl	2.52	today's assortment	21 today's assortment
murder point, al	2.93	msm porchetta di testa	old farmdal, be
new meadow river, me	3.49	southern smash	pipers pyramide, in
dukes of topsail, nc	3.59	msm pâté bleu	fourme d'ambert, fr
skips petite, ma	3.63		
little guns, ny	3.89		

RAW BAR

- hearth roasted oysters (3), black pepper butter, lemon 10
jumbo gulf shrimp cocktail (3), mustard aioli, cocktail sauce 12
hawaiian bigeye "ahi" tuna raw, avocado, watermelon, cilantro, lime, chili oil, fried shallot, shoyu 16
spanish octopus, chorizo, potato, pickled onion, marcona almond, parsley 15
hearth roasted 1/2 maine lobster, citrus butter, chiles, coriander, togarashi 23

SMALL PLATES

- pickled hen's egg, saffron, aleppo, pickled shallot, chive 5
"ode to peanuts", surryano ham, marinated watermelon, roasted peanuts, mint 11
shaved root vegetable salad, summer pickles, buttermilk aioli, benne seed 9
muir lettuce, turnips, green beans, mutzu apple, poppy seed dressing, sunflower seeds, sheeps milk feta 12
beef tartare*, capers, cornichons, yolk, parsley, chives, crostini 15
foie gras pâté, watermelon & rosé gelée, nigella seed, grilled seeded sourdough 15

HOUSE-MADE PASTA

- gramigna, msm andouille sausage, broccoli rabe, garlic, chili, pecorino 21
spaghetti "cacio e pepe", black & pink peppercorns, fiore sardo & ricotta 19
strozzapretti, wild squid, tomato, olives, caperberries, basil, lemon breadcrumbs 21 add boquerones 5

BIG MEATS

- spatchcock chicken, kabocha squash, turnip tops, calabrian chili, jus half 19, whole 36
painted hills coulotte steak (12oz)*, "sauce au poivre" 41
grilled pork porterhouse (24oz), "sicilian pesto", oregano, orange, evoo 33
whole roasted fish of the day, lemon, rosemary, evoo 37

SIDES

- steak fries, tallow mayo, black pepper 7
charred okra, "sauce romesco", fresnos, hazelnuts 8
baby greens salad, radish, fennel, potato chips 7
sautéed mushrooms, salsa verde, aleppo 8

DESSERTS

- lirio chocolate flight, 60%, 70%, 72% 6
coffee budino, hazelnut brittle, sea salt 6
profiteroles, vanilla ice cream, chocolate sauce 6
goats cheese cake, alden grape jam, sorghum 6
house watermelon/basil/lime 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.