



BISTRO & BAR

## MONDAY, OCTOBER 3, 2022

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

**EXEC SOUS CHEF:** Tyler Gil      **SOUS CHEF:** Isaac Behr

**CHEFS DE PARTIE:** Noah Valentine, Ethan Teague, Benjamin Wilt

### OYSTERS\*

by the each

murder point, al	2.91
indian river, fl	3.19
st. anns, n.s.	3.39
belle de jour, n.b.	3.41
dukes of topsail, nc	3.63
baywater indigo, wa	3.91

### CHARCUTERIE

today's assortment	21
finocchiona salami	
msm country pâté	
lomo	

### CHEESE

today's assortment	24
piper's pyramid, in	
l'amuse gouda, n.l.	
oregonzola, or	

### RAW BAR & HEARTH

hearth roasted oysters (3), black pepper butter, lemon	10
gulf shrimp cocktail (4), mustard aioli, cocktail sauce	12
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 sauce	15
hearth roasted octopus "paella", squid ink rice, bell peppers, chorizo, cherry tomato, herbs, lemon aioli	17

### SMALL PLATES

chilled melon soup, melon varieties, coconut milk, jalapeño, cilantro, garlic chips	10
"tomato, tonnato", heirloom tomatoes, tonnato sauce, celery heart, capers, oregano	12 add (3) fried oysters 9
arugula salad, apple pears, whipped feta, pistachio, thyme, shallot, white grape vin, fig leaf oil	13
beef tartare*, egg yolk, hazelnuts, parmigiano, crimini mushroom, capers, chive, toasted brioche	15
foie gras pâté, concord grape & sorghum gelée, thyme, grilled appalachian rye bread	17

### HOUSE-MADE PASTA

strozzapreti "pesto alla trapanese", eggplant, cherry tomato, oregano, almond, fiore sardo	21
pappardelle, oxtail ragu, turnip greens, parmigiano, ricotta, rosemary	23
fusilli, blue crab, grilled corn, lemon, basil, calabrian chili, corn butter, stracciatella	24 add shrimp 9

### BIG MEATS

grilled spatchcock chicken, black eyed peas, pickled banana peppers, grapes, pine nuts, jus	half 21, whole 41
cast-iron seared coulotte steak (12oz)*, au poivre sauce	35
whole roasted fish of the day, lemon, rosemary, evoo	big 24, bigger 43
roasted pork "kan-kan" (24oz), speckled white grits, grilled quince, sage, marsala pork jus	49
bear creek farms 48 hour bone-in short rib (26oz), black truffle bordelaise sauce	63

### 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

grape granita, crème anglaise, vanilla cookie	7
s'mores pot de creme, graham cracker, meringue	7
cream puffs "choux au craguelin", 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.