



BISTRO & BAR

WEDNESDAY NOVEMBER 24, 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		
grande batture, al	2.93	today's assortment	21	today's assortment	24
moonrise, ma	3.03	msm porchetta di testa		julianna, in	
dukes of topsail, nc	3.56	chorizo		l'edel de cleron, fr	
west island, ma	3.63	lady edison ham		chiraboga, de	
aunt dotty's, ma	3.84				
bass point, ma	4.13				

RAW BAR

wild pacific prawn skewer, habanero & lime butter, coriander, togarashi (by the each) 7
hearth roasted oysters (3), black pepper butter, lemon 10
jumbo gulf shrimp cocktail (4), mustard aioli, cocktail sauce 12
hawaiian kampachi "yellowtail" raw*, sunchoke, meyer lemon, espelette 15
boquerones on twice baked cracker (3), butter, parsley, shallot, black pepper 6
steamed mussels, white wine, butter, herbs, grilled seeded sourdough bread 16

SMALL PLATES

roasted sweet potato, seeds & spices, sorghum, mulled wine currants, tarragon, almond 11
shaved root vegetable salad, summer pickles, buttermilk aioli, benne seed 9
bibb lettuce, apple, green beans, turnips, poppy seed dressing, sunflower seeds, sheeps milk feta 12
beef tartare*, pecans, parmigiano, crimini, yolk, chive, fried capers, crostini 15
foie gras pâté, grape gelée, sage, grilled seeded sourdough 15

HOUSE-MADE PASTA

gramigna, msm andouille sausage, broccoli rabe, garlic, chili, pecorino 23
spaghetti "cacio e pepe", black & pink peppercorns, fiore sardo & caciocavallo 21
gnocchetti, gulf shrimp, ricotta, pumpkin, brown butter, sage 24
potato gnocchi, parmigiano fonduta, black winter truffles 22

BIG MEATS

roasted spatchcock chicken, turnip tops, fennel pollen, calabrian chili, jus half 19, whole 36
cast iron seared coulotte steak (12oz)*, "sauce au poivre" 41
duo of "duck à l'orange", roasted breast, braised leg, poached turnips, thyme, jus 45
whole roasted fish of the day, lemon, rosemary, evoo 43

SIDES

steak fries, tallow mayo, black pepper 7
roasted cauliflower, "sauce romesco", almonds 8
potato & celeriac purée, chives, black pepper 7
sautéed mushrooms, salsa verde, aleppo 8

DESSERTS

lirio chocolate flight 6
coffee budino, candied walnut, sea salt 6
profiteroles, vanilla ice cream, chocolate sauce 6
olive oil cake, matcha, pistachio, mascarpone 6
clumpies strawberry hibiscus sorbet 6