



BISTRO & BAR

## WEDNESDAY, NOVEMBER 23, 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

little honeys, fl	3.25
belle de jour, n.b.	3.46
hatteras salts, nc	3.49
st. ann's bay, n.s.	3.49
jack's point, me	3.64
baywater idigo, wa	3.91

### CAVIAR 1oz

with semi-traditional accompaniment:  
butter toasted brioche, crème fraîche,  
chives, egg yolk & whites

sterling white sturgeon, ca, usa	89
adamas siberian, lombardy, ita	95
regalis platinum osetra, nld	131
marshallberg osetra, nc, usa	139

### CHARCUTERIE

today's assortment	21
nostrano	
msm porchetta di testa	
spruce tip bresaola	

### CHEESE

today's assortment	24
eligo, vt	
mimolette, fr	
bayley hazen, vt	

add shaved burgundy truffles to any dish 10

### 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, gooseberries, lemon, potato chips	15
hearth roasted octopus, shaved fennel, navel orange, black olives, herbs, fennel pollen	19
steamed bangs island mussels, white wine, butter, herbs, grilled seeded sourdough bread	19

### SMALL PLATES

cauliflower soup, horseradish, green apple, celery heart, crème fraîche	12	add smoked trout roe	8
winter radish salad, buttermilk dressing, pickled green tomatoes, furikake	12		
pear, pecan & pecorino salad, gem lettuce, radicchio, baby carrots, hakurei turnips, apple cider vin	13		
beef tartare*, egg yolk, pine nuts, parmigiano, capers, chive, crimini, toasted brioche	15		
foie gras pâté, apple cider gelée, sage, grilled sourdough	17		

### HOUSE-MADE PASTA

spaghetti, smoked trout roe, fennel cream, lemon, chives	23	add rock shrimp	7
squid ink ravioli, octopus & shrimp filling, broccoli rabe, thai basil, bottarga, calabrian chili butter	25		
maccheroni, burgundy truffles, black trumpet mushroom, beurre fondue, parmigiano	28		
tagliatelle "in bianco", white truffles, parmigiano, beurre fondue	75		

### BIG MEATS

spatchcock chicken "grand-mere", potato gratin, msm bacon, crimini, shallot, herbs, jus	half 23, whole 45
bear creek farms denver steak (12oz)*, au poivre sauce	41
whole roasted fish of the day, lemon, rosemary, evoo	big 37 bigger 45
roasted pork "kan-kan" (24oz), white grits, grilled quince, sage, marsala pork jus	51
bear creek farms 48 hour bone-in short ribs (26oz), black truffle bordelaise sauce	65

### SIDES

steak fries, tallow mayo, black pepper
sautéed mushrooms, parsley, garlic, lemon
spaghetti squash, pecorino, guanciale, cured egg yolk
smoked chickpeas & collard greens, soffritto, evoo

### DESSERTS

8 grape granita, crème anglaise, amaretti cookie	7
8 coffee panna cotta, chocolate espresso beans	7
8 cream puffs, pumpkin spice pastry cream	7
8 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.