



BISTRO & BAR

TUESDAY, APRIL 2, 2024

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Jay Gatto

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Dan Johnson

EXECUTIVE SOUS CHEF: Benjamin Wilt

OYSTERS

by the each

CAVIAR

little honeys, fl	3.39	jett breaks, me	3.64	astrea, osetra hybrid (30g)	80
riptide, ma	3.47	northern belle, p.e.i.	3.71	astrea, kaluga hybrid (30g)	97
seal cove, me	3.56	baywater indigo, wa	3.98	astrea, schrenckii (30g)	113

CHEF'S CHOICE

four courses, eleven dishes, priced per person, shared for the table **food 78 wine 48**

RAW BAR & HEARTH

hearth roasted oysters (4), chili butter, black walnut crunch, makrut lime, togarashi 16
hearth roasted octopus, squid ink & black sesame hummus, peas, mint, watermelon radish 21
bluefin tuna raw*, preserved calamansi, mandarin orange, parsley, sunchoke chips 21

SMALL PLATES

warm marinated olives 7
cheese board, rotating selection, seasonal accoutrement, crostini by the each 9, board of three 27
jamon serrano, sliced to order, served with pickled kohlrabi 12
georgia rabbit rillettes, whole grain mustard, parsley & shallot salad, baguette 13
sunchoke soup, tennessee buttermilk, black walnuts, chive 14
"easy salad", bibb lettuce, kohlrabi, hemp hearts, fines herbes, champagne-citrus vinaigrette 16
chiogga beets, cashew & sunflower "butter", mandarinquats, sprout salad 16
"marco's fava bean salad", young pecorino, spring onions, black pepper, white wine vin, focaccia 17
foie gras pâté, hibiscus & rosé geleé, pink peppercorn, baguette 23

HOUSE-MADE PASTA

strozzapreti, ramp & wild watercress pesto, pine nuts, potato, stracciatella 26
lamb belly agnolotti, broccolini, pistachio, good balsamic, spring onion butter 27
gramigna, msm andouille sausage ragu, turnip greens, tomme de lafayette 27
mafaldine, florida rock shrimp, preserved yuzu butter, sweet vidalia chives, parsley breadcrumbs 28

BIG MEATS

joyce farms roast chicken, spring greens, za'atar, ramp jus half 29, whole 55
bear creek farms bavette steak (12oz)*, au poivre sauce 43
whole roasted fish of the day, dill persillade sauce 49
mishima wagyu ny strip steak (24oz)*, red wine jus 119

SIDES

sourdough focaccia, turmeric, sesame, tennessee butter 9
steak fries, tallow mayo, black pepper 9
smashed cucumbers, radish, yogurt, preserved chili 9
white wine braised cabbage, dill pollen, preserved lemon 9
maitake mushrooms, gremolata, brown butter 12

DESSERTS

coffee crème brûlée, orange, amaretti cookie 9
profiteroles, vanilla gelato, chocolate ganache 9
carolina gold rice pudding, mango, macadamia 9
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.