



BISTRO & BAR

MONDAY, APRIL 15, 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

murder point, al **3.05**
southern belle, la **3.11**
little honeys, fl **3.39**
island creek, ma **3.57**

fleur de mer, n.b. **3.60**
seal cove, me **3.65**
baywater indigo, wa **3.98**
divine pines, nc **3.99**

astrea, osetra hybrid (30g) **80**
astrea, kaluga hybrid (30g) **97**
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), smoked butter, black pepper, lemon **16**
hearth roasted octopus, squid ink & black sesame hummus, peas, mint, watermelon radish **21**
yellowfin tuna raw*, preserved calamansi, tangelo orange, sunchoke chips **21**

SMALL PLATES

warm marinated olives **7**
cheese board, rotating selection, seasonal accoutrement, crostini **by the each 9, board of three 27**
spring fennel slaw, savoy cabbage, dill salsa verde, pistachio, pickled golden raisen, buttermilk **14**
georgia rabbit rillettes, whole grain mustard, parsley & shallot salad, sourdough **15**
"easy salad", bibb lettuce, asparagus, hemp hearts, fines herbes, champagne-citrus vinaigrette **16**
chiogga beets, cashew & sunflower "butter", kumquat, sprout salad **16**
alabama strawberry caprese, burrata, basil, wild watercress, pistachio, evoo, good balsamic **17**
"marco's fava bean salad", young pecorino, spring onion, black pepper, white wine vin, focaccia **17**
foie gras pâté, hibiscus & rosé geleé, pink peppercorn, sourdough **23**

HOUSE-MADE PASTA

strozzapreti, ramp & wild watercress pesto, pine nuts, potato, stracciatella **26**
gramigna, msm andouille sausage ragu, turnip greens, tomme de lafayette **27**
nettle agnolotti, ricotta filling, chattanooga morels, english peas, msm bacon lardons **31**

BIG MEATS

joyce farms roast chicken, english peas, za'atar, ramp jús **half 29, whole 55**
bear creek farms "short-rib steak" (12oz)*, au poivre sauce **49**
whole roasted fish of the day, dill persillade sauce **49**

SIDES

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

DESSERTS

profiteroles, butter pecan gelato, chocolate ganache **9**
carolina gold rice pudding, mango, macadamia **9**
tennessee buttermilk panna cotta, rhubarb, honey **9**
chocolate flight **6**
strawberry sorbet **6**