



BISTRO & BAR

TUESDAY, APRIL 16, 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

murder point, al 3.05  
southern belle, la 3.11  
little honeys, fl 3.39

fleur de mer, n.b. 3.60  
baywater indigo, wa 3.98  
divine pines, nc 3.99

### CAVIAR

adamas, white sturgeon (30g) 70  
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, kumquat, sunchoke chips 21

### SMALL PLATES

warm marinated olives 7  
jamón serrano, sliced to order, served with pickled kohlrabi 12  
cheese board, rotating selection, seasonal accoutrement, crostini by the each 9, board of three 27  
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  
"marco's fava bean salad", young pecorino, spring onion, black pepper, white wine, buckwheat 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, msm bacon, english peas, 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

### 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