



BISTRO & BAR

TUESDAY, APRIL 23, 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 3.07
black magic, p.e.i. 3.57
jett breaks, me 3.65
island creek, ma 3.78

baywater indigo, wa 3.98
divine pines, nc 3.99
crowes pasture, ma 4.17

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

marinated olives 7
surryano ham, 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", tennessee strawberries, sprouts & shoots 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
mafaldine, florida rock shrimp, preserved yuzu butter, spring onion, parsley breadcrumbs 28
potato gnocchi, chattanooga morels, english peas, spring onion, white wine butter 31

BIG MEATS

joyce farms roast chicken, msm bacon lardons, 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
bear creek farms smoked "short-rib steak" (12oz)*, red wine jus 49

SIDES

buckwheat focaccia, pork fat butter, sea salt 9
steak fries, tallow mayo, black pepper 9
cucumbers, radish, yogurt, mint, preserved chili 9
savoy cabbage, green garlic, dill pollen, preserved lemon 9
maitake mushrooms, gremolata, brown butter 12

DESSERTS

profiteroles, butter pecan gelato, chocolate ganache 9
tennessee buttermilk panna cotta, rhubarb, honey 9
coffee crème brûlée, orange, amaretti cookie 9
chocolate flight 6
strawberry sorbet 6