



BISTRO & BAR

SUNDAY, APRIL 28, 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

southern belle, la **3.41**
big gulps, fl **3.43**
seal cove, me **3.65**

baywater indigo, wa **3.98**
divine pines, nc **3.99**
shandaph, n.s. **4.06**

CAVIAR

adamas, white sturgeon (30g) **70**
astrea, oscietra hybrid (30g) **80**
astrea, kaluga hybrid (30g) **97**
astrea, schrenckii (30g) **113**
astrea, grand oscietra (30g) **146**

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, mandarin orange, ice plant, sunchoke chips **21**

SMALL PLATES

marinated olives **7**
surryano ham, sliced to order, served with vidalia kimchi **12**
cheese board, rotating selection, seasonal accoutrement, crostini **by the each 9, board of three 27**
strawberry gazpacho, amish goat cheese, hazelnuts, pea shoots, evoo **14**
"easy salad", bibb lettuce, asparagus, hemp hearts, fines herbes, champagne-citrus vinaigrette **16**
chiogga beets & tennessee strawberries, cashew & sunflower "butter", sprouts & shoots **16**
"marco's fava bean salad", young pecorino, spring onion, black pepper, white wine, buckwheat focaccia **17**
foie gras pâté, strawberry & white wine geleé, pink peppercorn, sourdough **23**

HOUSE-MADE PASTA

strozzapreti, ramp 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**

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**
"côte de boeuf" ribeye steak (24oz)*, red wine jus **87**

SIDES

buckwheat focaccia, poppy seed, cultured butter **9**
steak fries, tallow mayo, black pepper **9**
cucumbers, radish, yogurt, mint, preserved chili **9**
savoy cabbage, green garlic, dill pollen, white wine **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**
strawberry "shortcake", rhubarb, white chocolate mousse **9**
chocolate flight **6**
strawberry sorbet **6**