



BISTRO & BAR

**TUESDAY, MAY 7, 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**  
beach plum, ma **3.43**  
salty birds, fl **3.43**

crowes pasture, ma **3.53**  
eel lake, n.s. **3.71**  
divine pines, nc **3.99**

## CAVIAR

adamas, white sturgeon (30g) **70**  
astrea, oscietra hybrid (30g) **80**  
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, shasta mandarin, 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, goat cheese, hazelnuts, pea shoots, evoo **14**  
georgia rabbit rillettes, beet mustard, parsley & shallots, sourdough **15**  
"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, snap 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

steak fries, tallow mayo, black pepper **9**  
cucumbers, radish, yogurt, mint, preserved chili **9**  
sourdough focaccia, turmeric, sesame, cultured butter **9**  
sautéed spring greens, green garlic, lemon **9**  
fallow family farms asparagus, fried egg, botarga **12**

## DESSERTS

profiteroles, butter pecan gelato, chocolate ganache **9**  
coffee crème brûlée, orange, amaretti cookie **9**  
strawberry & rhubarb "shortcake", pistachio, white chocolate **9**  
chocolate flight **6**  
strawberry 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.