



BISTRO & BAR

THURSDAY, AUGUST 1, 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

beach point, ma 3.35
boomamoto, ma 3.59
acadian pearl, n.b. 3.67

farewell cove, me 3.71
baywater indigo, wa 3.95
dukes of topsail, nc 3.98

astrea, oscietra (30g) 80
astrea, kaluga hybrid (30g) 97
astrea, schrenckii (30g) 113

hearth roasted alabama oysters (4), smoked butter, black pepper, lemon 16

CHEF'S CHOICE

four courses, eleven dishes, priced per person, shared for the table food 78 wine 48

SMALL PLATES

marinated olives 7

cheese board, rotating selection, house preserves, crostini by the each 9, board of three 27

jamon serrano, sliced to order, served with 'piel de sapo' melon 12

sourdough focaccia, 'july prince' peaches, rosemary, fermented orange blossom honey, cultured tennessee butter 12

chilled zucchini soup, 'brabander' goat gouda, pine nuts, basil, evoo 14

georgia rabbit rillettes, beet mustard, parsley & red onions, sourdough 15

easy salad, bibb lettuce, summer squash, hemp hearts, "fines herbes", champagne-citrus vinaigrette 16

summer squash & radicchio, 'brebis', 'castelvetrano' olives, hazelnuts, mint 16

peach "caprese", heirloom tomatoes, burrata, 'opal' basil, pecans, good balsamic 17

'yellowfin' tuna raw*, 'duncan' mangoes, 'honeydew' melon, mint, 'benne' seed, lime 21

gulf shrimp & corn "panzanella", 'sungold' tomatoes, pickled ramps, chili, sourdough 22

foie gras pâté, blueberry & rosemary gelée, sourdough 23

HOUSE-MADE PASTA

strozzapreti, rhode island calamari, nduja, summer squash, tomato, basil, breadcrumbs 26

gramigna, msm andouille sausage ragu, "pepperonata", 'tomme de lafayette' 27

tagliatelle "in bianco", australian black winter truffles, parmigiano reggiano "fondue" 31

BIG MEATS

joyce farms roast chicken, 'fairytale' eggplant, 'banana' peppers, sesame, mint, jus half 29, whole 55

villari pork 'coppa' steak (16oz)*, "tonnato", herbs & red onion, koji "rub" 39

bear creek farms bavette steak (12oz)*, "au poivre" 43

whole roasted fish of the day, dill & garlic scape "persillade"

*add australian black winter truffles to any dish 15

SIDES

steak fries, "tallow mayo", black pepper 9

'shishito' peppers, peanut & kimchi sauce, lime 9

'jimmy red' grits, tennessee corn, rosemary 9

okra, tomato & paprika, saffron aioli 9

'cranberry' beans & tomatoes, basil, red wine vinegar 9

DESSERTS

passionfruit sorbet 6

chocolate flight 6

profiteroles, butter pecan gelato, chocolate ganache 9

sweet corn cheesecake, blueberries, pecan streusel 9

coffee crème brûlée, orange, amaretti cookie 9

"baba au whiskey", peaches, mascarpone, "sorghum pop" 9