



BISTRO & BAR

WEDNESDAY, SEPTEMBER 4, 2024

EXECUTIVE CHEF: Joe Milenkovic Jr.
EXECUTIVE SOUS CHEF: Benjamin Wilt

SOUS CHEFS: Ethan Teague, Jay Gatto
CHEF DE PARTIE: Dan Johnson

OYSTERS

by the each

CAVIAR

murder point, al 3.07
black magic, p.e.i. 3.57
island creek, ma 3.64

flying point, me 3.87
dukes of topsail, nc 3.95

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 'canary' melon 12
sourdough focaccia, 'suffolk red' grapes, sage, raw honey, 'urfa' chili butter 9
chilled curry melon soup, 'sugar baby' watermelon, 'elephant' garlic, cilantro, coconut milk 14
georgia rabbit rillettes, 'jimmy nardello' pepper mustard, parsley & shallots, sourdough 15
easy salad, 'bibb' lettuce, 'gold pole' beans, sunflower seeds, "fines herbes", champagne-citrus vinaigrette 16
alabama peach "caprese", 'tiger' tomatoes, burrata, 'opal' basil, pecans, good balsamic 17
yellowfin tuna raw*, 'mars' grapes, 'canary' melon, mint, 'benne' seed, lime 21
florida 'rock' shrimp & corn "panzanella", 'sungold' tomatoes, 'habanada' & 'cayenne' peppers, aioli, sourdough 22
foie gras pâté, 'sugar baby' watermelon gelée, pink peppercorn, sourdough 23

HOUSE-MADE PASTA

gramigna, msm andouille sausage "ragu", "pepperonata", 'tomme de lafayette' 27
tagliatelle, tennessee corn, italian summer truffles, parmigiano reggiano "fondue" 28
gnocchetti, florida 'spiny' lobster, tomato & 'jimmy nardello' pepper "sugo", ricotta, chives 45

BIG MEATS

joyce farms roast chicken, "baba ghanoush", smoked tomatoes, 'banana' peppers, sesame, mint, jús half 29, whole 55
bear creek farms bavette steak (12oz)*, "au poivre" 43
whole roasted fish of the day, dill & garlic scape "persillade" 45
bear creek farms smoked "short rib steak" (12oz)*, red wine & truffle jús 49

*add italian summer truffles to any dish 8

SIDES

steak fries, "tallow mayo", black pepper 9
'shishito' peppers, peanut & kimchi sauce, lime 9
'sea island' white grits, tennessee corn, rosemary 9
okra, tomato & paprika, saffron aioli 9
'cranberry' beans & tomatoes, basil, red wine vinegar 9

DESSERTS

peach sorbet 6
chocolate flight 6
buttermilk panna cotta, summer melons, fig leaf oil 9
profiteroles, coffee gelato, chocolate ganache 9
"baba au whiskey", peaches, mascarpone, "sorghum pop" 9

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.