



BISTRO & BAR

SUNDAY, NOVEMBER 19, 2023

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Benjamin Wilt

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Jay Gatto

EXECUTIVE SOUS CHEF: Isaac Behr

OYSTERS

			by the each
murder point, al	3.01	seal cove, me	3.72
little honeys, fl	3.43	dukes of topsail, nc	3.76
fleur du mar, ma	3.61	irish point, p.e.i.	3.81
		baywater indigo, wa	3.91

CAVIAR

			1oz
marshallberg osetra, nc, usa	109	regalis grandeur osetra, nld	189

CHARCUTERIE

msm bacon rilette	24
finocchiona	
lonzino	

CHEESE

swallowtail tomme, vt	24
piper's pyramid, in	
fourme d'ambert, fra	

CHEF'S CHOICE

four courses, eleven dishes, priced per person, shared for the table **food 68 wine 48**

RAW BAR & HEARTH

hearth roasted oysters (4), smoked butter, black pepper, parsley, lemon 16
hearth roasted octopus, tonnato sauce, frisee, pickled red onion, radish, mint 21
bluefin tuna raw*, caperberry citronette, blood orange, parsley, sunchoke chips 21
florida stone crab claws (8oz), mustard aioli, cocktail sauce 36

SMALL PLATES

focaccia bread, pears, brie, rosemary, whipped lardo 9
cauliflower soup, celery heart, green apple, crème fraîche, fresh horseradish 14
endive salad, whipped gorgonzola, pears, walnuts, thyme, apple cider vinaigrette, apple saba 15
beef tartare*, pine nuts, egg yolk, classic preparation, potato chips 19
foie gras pâté, brandy apple cider geleé, sage, toasted einkorn bread 21

HOUSE-MADE PASTA

gramigna, beef & pork ragu bolognese, bechemel, parmigiano, rosemary 25
maccheroni, gulf crab, saffron butter, basil, meyer lemon, appalachian rye breadcrumbs 27
rob's pork & octopus tortelloni, hakurei turnips, chanterelle mushrooms, aleppo 29

BIG MEATS

joyce farms chicken "grand-mère", msm bacon, chanterelles, quince, potatoes, marsala jus half 29, whole 55
whole roasted red snapper, rosemary, lemon, persillade sauce big 41, bigger 49
bear creek farms bavette steak (12oz)*, au poivre sauce 43

SIDES

steak fries, tallow mayo, black pepper 9
white corn grits, c.c. cheddar, andouille vin, sage 9
spaghetti squash "carbonara", guanciale, cured yolk 9
collard greens, field peas, soffritto, habanada vin 9
broccolini, turmeric labna, almond, raisin, tomato jam 9

DESSERTS

burnt basque cheesecake, paw paw preserve, fig leaf oil 9
chocolate evoo cake, red wine poached pear, mascarpone 9
cream puffs, caramel pastry cream, nutmeg 8
chocolate flight 6
mango sorbet 6