



BISTRO & BAR

**WEDNESDAY, OCTOBER 30, 2024**

**EXECUTIVE CHEF:** Joe Milenkovic Jr.

**SOUS CHEFS:** Ethan Teague, Jay Gatto

**EXECUTIVE SOUS CHEF:** Benjamin Wilt

**CHEF DE PARTIE:** Dan Johnson

**OYSTERS\***

by the each

**CAVIAR**

murder point, al **3.07**  
little honeys, fl **3.43**  
pink moon, p.e.i. **3.71**  
american bayside, nh **3.87**

mookiemoto, me **3.87**  
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 'murder point' oysters (4), smoked butter, black pepper, lemon **16**

**CHEF'S CHOICE**

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

**SMALL PLATES**

olives, marinated with fennel & orange **7**  
sourdough focaccia, sage, black pepper, cultured butter **9**  
cheese board, rotating selection, preserves, crostini **by the each 9, board of three 27**  
jamon serrano, sliced to order, served with pickled fennel **12**  
georgia rabbit rillettes, 'jimmy nardello' mustard, parsley & shallots, sourdough **15**  
endive, 'korean giant' pears, gorgonzola 'dolce', black walnuts, apple saba, thyme **17**  
octopus "carpaccio", pickled 'biquinho' peppers, aioli, brazil nuts, mint **18**  
bear creek farms beef tartare\*, ramp kimchi, pine nuts, garlic chives, egg yolk, potato chips **20**  
bluefin tuna raw\*, 'mutzu' apple, gooseberries, shiso, lemon **22**  
foie gras pâté, apple cider gelée, sage, sourdough **23**  
martha's vineyard bay scallops, 'chicken of the woods' mushrooms, celery leaf, preserved grape butter **23**

**HOUSE-MADE PASTA**

gramigna, main street meats andouille sausage "ragu", "pepperonata", 'tomme de lafayette' **27**  
tagliatelle, 'chanterelle' mushrooms, parmigiano-reggiano fondue, rosemary **29**  
gnocchetti, florida 'rock' shrimp, tomato & 'jimmy nardello' pepper "sugo", ricotta, chives **31**

**BIG MEATS**

joyce farms roast chicken, collard greens, smoked 'purple hull peas', soffritto, jus **half 29, whole 55**  
smoked nc duroc pork shank (10oz)\*, heirloom tomatoes, peanuts, preserved 'scuppernong', 'urfa' chili **25**  
whole roasted fish of the day, dill & pickled garlic scape "persillade" **45**  
niman ranch smoked short rib steak (12oz)\*, "au poivre" **49**

**SIDES**

steak fries, "tallow mayo", black pepper **9**  
'sea island' white grits, sunchoke, brown butter, sage **9**  
spaghetti squash "carbonara", guanciale, parmigiano, yolk **9**  
caulilini, turmeric labneh, peanuts, preserved tomato **9**

**DESSERTS**

mango sorbet **6**  
chocolate flight **6**  
profiteroles, coffee gelato, chocolate ganache **9**  
crème brûlée, madagascar vanilla bean **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.