BISTRO & BAR

TUESDAY, MAY 17, 2022

CHEF: Erik Niel **CHEF DE CUISINE:** Joe Milenkovic Jr.

EXEC SOUS CHEF: Tyler Gil **SOUS CHEF:** Isaac Behr **CHEF DE PARTIE:** Noah Valentine

OYSTERS*

	by the each
grand batture, al	**3.01**
spring select, fl	**3.24**
double e, fl	**3.24**
pink moon, p.e.i.	**3.43**
pleasant cove, me	**3.57**
island creek, ma	**4.35**

$17 Anniversary Special!

CHARCUTERIE

today's assortment	**21**
msm salami cotto	
sopressata	
culatello	

CHEESE

today's assortment	**24**
cornish yarg, gb	
moses sleeper, vt	
gorgonzola, it	

RAW BAR & HEARTH

hearth roasted oysters (3), black pepper butter, lemon **10**
gulf shrimp cocktail (4), mustard aioli, cocktail sauce **12**
american red snapper raw*, "aguachile blanco", hakurei turnips, spring onion, cilantro, pink peppercorn **15**
sautéed florida rock shrimp, english peas, ramps, radish, aleppo, vermouth, grilled seeded bread **17**
charred octopus, white bean hummus, snow peas, radish, almonds, orange, coriander **19**

SMALL PLATES

chilled potato soup "vichyssoise", wild watercress, chive, smoked paprika, creme fraiche **12**
roasted asparagus, 6 minute egg, pinenut tahini, wild watercress, white soy, lemon **13**
bibb lettuce, strawberries, fennel, kohlrabi, pecan, pretzeled goat's cheese, charred spring onion vin **13**
ramp toast, appalachian rye, charred spring vegetables, ramp pesto, fromage blanc **13**
beef tartare*, green onion mayo, sugar snap peas, calabrian chili, ricotta salata **17**
foie gras pâté, strawberry gelée, thyme, grilled seeded sourdough **17**

HOUSE-MADE PASTA

spaghetti "cacio e pepe", fava beans, pecorino, black pepper, whipped ricotta **21**
gramigna, msm andouille sausage, broccoli rabe, garlic, red chili flake, pecorino **22**
tagliatelle, bottarga, saffron butter, spring onion, rye breadcrumbs **21 add florida rock shrimp 9**

BIG MEATS

grilled spatchcock chicken, carrot & duck fat butter, raisins, ras el hanout, jús **half 19, whole 36**
cast-iron seared coulotte steak (12oz)*, "sauce au poivre" **41**
whole roasted fish of the day, lemon, rosemary, evoo **big 39, bigger 47**
braised lamb neck, red beet bbq "jús", golden beet slaw, yogurt, mint, poppy seed **39**
45 day dry-aged kc strip steak (18oz)*, black truffle bordelaise sauce **79**

SIDES

steak fries, tallow mayo, black pepper	**8**
creamed spring greens, comté, herbed breadcrumbs	**8**
sautéed mushrooms, salsa verde, aleppo	**8**
grilled bok choy, bagna cauda, parm, chili flake	**8**

DESSERTS

coffee semifreddo, hazelnut, cocoa nib, sablé	**7**
crème brûlée, vanilla bean	**7**
baba au rhum, strawberry, honey, sabayon	**7**
chocolate flight	**6**
mango 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.