



BISTRO & BAR

**MONDAY SEPTEMBER 20, 2021**

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

**SOUS CHEF:** Tyler Gil      **CHEFS DE PARTIE:** Diego Taillon, Isaac Behr

<b>OYSTERS*</b>	<b>by the each</b>	<b>CHARCUTERIE</b>	<b>CHEESE</b>		
murder point, al	<b>2.93</b>	<b>today's assortment</b>	<b>21</b>	<b>today's assortment</b>	<b>24</b>
saucey ladies, fl	<b>3.04</b>	culatello		hornbacher, ch	
rocky nook, ma	<b>3.04</b>	calabrese		la tur, it	
mookie blues selects, me	<b>3.07</b>	msm salami cotto		chiriboga, de	
salty birds, fl	<b>3.23</b>				
beach point selects, ma	<b>3.46</b>				

### RAW BAR

hearth roasted oysters (3), black pepper butter, lemon **10**  
jumbo gulf shrimp cocktail, mustard aioli, cocktail sauce **13**  
hawaiian wahoo "ono" raw, avocado, watermelon, cilantro, lime, chili oil, fried shallot, shoyu **13**  
spanish octopus, chorizo, potato, pickled onion, marcona almond, parsley **15**  
hearth roasted 1/2 maine lobster, citrus butter, chiles, coriander, togarashi **23**

### SMALL PLATES

pickled hen's egg, saffron, aleppo, pickled shallot **5**  
"ode to peanuts", surryano ham, marinated watermelon, roasted peanuts, mint **13**  
cranberry bean salad, black eyed pea hummus, tomato, apple, pickled peppers, herbs, dukkah **15**  
little gem "wedge", beets, concord grape vin, sunflower seed tahini, valbreso cheese **12** add msm bacon **4**  
beef tartare\*, capers, cornichons, yolk, arugula, crostini **15**  
foie gras pâté, watermelon & rosé gelée, nigella seed, grilled baguette **15**

### HOUSE-MADE PASTA

gramigna, msm andouille sausage, broccoli rabe, garlic, chili, pecorino **21**  
spaghettoni, fennel & saffron soubise, kabocha squash, mint, fiore sardo **19**  
strozzapretti, wild squid, tomato, olives, caperberries, basil, lemon breadcrumbs **21**

### BIG MEATS

spatchcock chicken, kabocha squash, grilled corn, calabrian chili, jus half **19**, whole **36**  
wagyu coulotte steak (12oz)\*, "sauce au poivre" **39**  
grilled pork porterhouse (24oz), "sicilian pesto", oregano, orange, evoo **33**  
whole roasted fish of the day, lemon, rosemary, evoo **35**

### SIDES

steak fries, tallow mayo, black pepper **7**  
brocollini, "sauce romesco", fresnos, hazelnuts **8**  
baby greens salad, radish, fennel, potato chips **7**  
sautéed mushrooms, salsa verde, aleppo **8**

### DESSERTS

lirio chocolate flight, 60%, 70%, 72% **6**  
coffee budino, hazelnut brittle, sea salt **6**  
profiteroles, vanilla ice cream, chocolate sauce **6**  
house sorbet, watermelon, basil, lime **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.