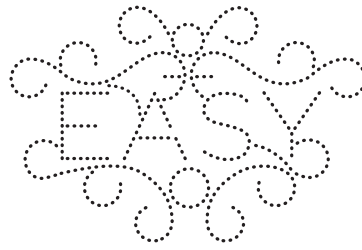


SIMONE X



BISTRO & BAR

TUESDAY, JULY 9, 2024

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Jay Gatto

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Dan Johnson

EXECUTIVE SOUS CHEF: Benjamin Wilt

OYSTERS

by the each

CAVIAR

boomamoto, ma 3.39
little honeys, fl 3.43

calm cove, wa 3.65
baywater indigo, wa 3.95

astrea, oscietra (30g) 80
astrea, kaluga hybrid (30g) 97
astrea, schrenckii (30g) 113

hearth roasted florida oysters (4), ramps, pecorino, breadcrumbs, alabama peach mignonette

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 spring onion kimchi 12

sourdough focaccia, wireberries & blackberries, za'atar, urfa butter 12

georgia rabbit rillettes, beet mustard, parsley & red onions, sourdough 15

"easy salad", bibb lettuce, pole beans, hemp hearts, fines herbes, champagne-citrus vinaigrette 16

stone fruit caprese, cherry tomatoes, burrata, opal basil, pecans, good balsamic 17

radicchio "chop salad", sopresatta, pecorino, pepperoncini, cherry tomatoes, cranberry beans, olives, cucumber, red onion 17

hearth roasted octopus, fregola, grilled corn, pickled fennel, tarragon, aleppo 21

bluefin tuna raw, gooseberries, summer melon, coconut, mint, benne seed, lime 21

foie gras pâté, meyer lemon gelée, thyme, sourdough 23

HOUSE-MADE PASTA

gramigna, msm andouille sausage ragu, broccolini, tomme de lafayette 27

pansotti, gulf crab & ricotta filling, corn butter, opal basil 31

tagliatelle "in bianco", australian black winter truffles, parmigiano reggiano fondue 31

BIG MEATS

smoked duroc pork chop (8oz)*, stone fruit & cippolini agrodolce 28

joyce farms roast chicken, broccoli, calabrian chili, sumac, jus half 29, whole 55

bear creek farms bavette steak (12oz)*, au poivre sauce 43

whole roasted fish of the day, dill persillade sauce 49

*add australian black winter truffles to any dish 15

SIDES

shishito peppers, bottarga, kimchi aioli 8
steak fries, tallow mayo, black pepper 9
caulilini, pine nuts, pickled raisins, mint, chili 9
anson mills white grits, alabama corn, rosemary 9
cranberry beans & sungold tomatoes, red onion, basil 9

DESSERTS

profiteroles, butter pecan gelato, chocolate ganache 9
peaches, cocoa amarretti, mascarpone gelato, whey caramel 9
sweet corn cheesecake, blueberries, pecan streusel 9
chocolate flight 6
passionfruit 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.