



BISTRO & BAR

TUESDAY, OCTOBER 1, 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
farewell cove, me 3.64
skip's row 34, ma 3.65
channel rock, r.i. 3.78

mookiemoto, me 3.84
baywater indigo, wa 3.95
dukes of topsail, nc 3.98

adamas, white sturgeon (30g) 66
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, eleven dishes, priced per person, shared for the table food 78 wine 48

SMALL PLATES

marinated olives 7
sourdough focaccia, za'atar, urfa chili butter 9
cheese board, rotating selection, house preserves, crostini by the each 9, board of three 27
benton's 18 month country ham, sliced to order, served with 'canary' melon 12
georgia rabbit rillettes, whole grain mustard, parsley & shallots, sourdough 15
octopus 'carpaccio', pickled 'habanada' peppers, 'biquinho' pepper aioli, brazil nuts, mint 18
bear creek farms beef tartare*, spring onion kimchi, pine nuts, garlic chives, egg yolk, potato chips 20
'yellowfin' tuna raw*, 'ginger gold' apple, gooseberries, shiso, lemon 21
foie gras paté, 'concord' grape gelée, sage, sourdough 23

HOUSE-MADE PASTA

gramigna, msm andouille sausage 'ragu', 'pepperonata', 'tomme de lafayette' 27
tagliatelle, 'chanterelle' mushrooms, parmigiano-reggiano fondue, rosemary 29
gnocchetti, florida spiny lobster, tomato & red bell pepper 'sugo', ricotta, chives 45

BIG MEATS

joyce farms roast chicken, collard greens, smoked 'purple hull peas', soffritto, jus half 29, whole 55
niman ranch smoked pork shank (16oz)*, 'sungold' tomatoes, peanuts, preserved 'shasta' mandarin, 'urfa' chili 37
whole roasted fish of the day, dill & pickled garlic scape 'persillade' 45
bear creek farms smoked 'short rib steak' (12oz)*, 'au poivre' 49

SIDES

steak fries, 'tallow mayo', black pepper 9
shishitos, kimchi & peanut sauce, lime 9
'sea island' white grits, yellow corn, rosemary 9
spaghetti squash 'carbonara', guanciale, provolone, yolk 9

DESSERTS

passion fruit sorbet 6
chocolate flight 6
buttermilk panna cotta, summer melons, fig leaf oil 9
profiteroles, coffee gelato, chocolate ganache 9
'baba au whiskey', apples, mascarpone, 'sorghum pop' 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.