



BISTRO & BAR

THURSDAY, MARCH 2, 2023

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

EXEC SOUS CHEF: Tyler Gil      SOUS CHEF: Isaac Behr

CHEFS DE PARTIE: Ethan Teague, Benjamin Wilt

OYSTERS*	by the each	CAVIAR 1oz	CHARCUTERIE
		with semi-traditional accompaniment:	today's assortment 21
pink moon, p.e.i.	3.21	butter toasted brioche, crème fraîche,	salami rossa
little honeys, fl	3.49	chives, egg yolk & whites	msm head cheese
jack's point, me	3.59	adamas siberian, lom, ita	speck
baywater sweets, wa	3.91	sterling white sturgeon, ca, usa	
beach plum, ma	3.98	idaho springs white sturgeon, id, usa	CHEESE
fisher's island, ny	4.21	marshallberg osetra, nc, usa	today's assortment 24
		regalis grandeur osetra, nld	l'amuse gouda, nl
			piper's pyramid, in
			bleu d'auvergne, fr

add shaved french périgord truffles to any dish 15

RAW BAR & HEARTH

- hearth roasted oysters (3), black pepper butter, lemon 10
- gulf shrimp cocktail (6), mustard aioli, cocktail sauce 13
- yellowfin tuna raw\*, oyster crema, kumquats, lemon, potato chips 15
- grilled octopus, cara cara orange, black olive, fennel, herbs, fennel pollen 19

SMALL PLATES

- cauliflower soup, horseradish, green apple, celery heart, crème fraîche 12
- winter vegetable salad, cabbages, radishes, pomegranate, peanuts, sage, meyer lemon citronette 12
- frisée salad "aux lardons", msm bacon, pickled red onion, hazelnuts, soft boiled egg, champagne vin 13
- baby beets, kumquats, cashew butter, sunflower seeds, tennessee sprouts 13
- japanese sweet potato, pumpkin seed & pecan dukkah, sorghum sour cherries, labneh, chives 13
- beef tartare\*, beef fat & carrot "butter", walnuts, calabrian chili, classic preparation, sourdough 17
- foie gras pâté, apple cider gelée, sage, grilled sourdough 19

HOUSE-MADE PASTA

- gramigna, msm beef andouille sausage, turnip tops, garlic, chili, lemon, pecorino 26
- strozzapreti, royal red shrimp, tomato sauce, basil, chive 26
- tagliatelle "in bianco", french périgord truffles, parmigiano, beurre fondue 28

BIG MEATS

- poulet rouge heritage chicken, blood orange, celery root purée, radicchio, rosemary, jús half 29, whole 57
- bear creek farms denver steak (12oz)\*, au poivre sauce 43
- whole roasted fish of the day, lemon, rosemary, evoo 41
- niman ranch filet mignon (8oz)\*, au poivre sauce 59
- bear creek farms 48 hour bone-in short rib (30oz)\*, black truffle bordelaise sauce 69

SIDES	DESSERTS
steak fries, tallow mayo, black pepper	9 apple crisp, oats, pecan, caramel cream 7
sautéed mushrooms, brown butter, gremolata	9 coffee panna cotta, chocolate espresso beans 7
smoked chickpeas & collard greens, soffritto, evoo	9 poached strawberries, buttermilk granita, meringue 7
potato & sunchoke puree, "benne seed za'atar"	9 cream puffs "choux au craquelin", meyer lemon curd 7
	chocolate flight 6
	strawberry 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.