



BISTRO & BAR

MONDAY FEBRUARY 19, 2018 **CHEF:** Erik Niel **CHEF DE CUISINE:** Randal Gresham, Jr.

OYSTERS	by the each	CHARCUTERIE	CHEESE
chesapeake bay, va	1.95	assortment	16 assortment
cupid's choice, pei	3.03	msm country pâté	5 point reyes
kusshi, bc	3.77	msm salami	5 manchego
		duck prosciutto	5 humboldt fog

SNACK

sunchoke, dukkah, parsley, peanut 7
bresaola, house cured wagyu beef, popcorn, blood orange, carrot 8
little biscuits, pimento cheese, house pickles 6
marinated olives, warm sourdough 9
grilled oysters, country ham, preserved tomato, aji amarillo hot sauce 9

SMALL

tuna conserva, preserved lemon, celery root, black pepper tuille, pea shoots, verjus 11
onion soup gratinee, herb croutons, gruyere 9
bibb lettuce, asparagus, fines herbs, champagne citrus vinaigrette 8
steak tartare*, anchovy, cornichon, shallot-garlic sauce, egg yolk, baguette 15.5

MEDIUM

crawfish & artichoke dip, lavash 13.5
brisket, crushed potatoes, baby kale, green beans, onion 22.5
pei mussels, garlic, toasted baguette 12.5 with fries 17.5
shrimp and grits, msm andouille, peppers, fennel 19.5

LARGE

filet, burnt potato, romanesco, escarole, black beet purée 36
ahi bigeye tuna*, confit fennel, blood orange, black garlic, peanut 34
golden tilefish, salsify, asparagus, local mushroom, beurre blanc 29

CLASSIC

"grand-mere" chicken, yukon potato, shiitake, onion, bacon 19.5
"steak frites" wagyu sirloin, fries, herb butter 26.5
"duck confit" brussels sprouts, dijon, shallot, crème fraîche 27

DESSERT

butterscotch pot de crème 5
blood orange tart, pine nut, cane syrup, granola 7
profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 7.5
ice cream, chocolate or vanilla with white chocolate chip & black currant cookie 6.5
bourbon bread pudding, caramel, candied pecans 9.5
crème brûlée, vanilla bean 11