

CELEBRATE FOOD  
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**BISTRO**  
 ...OFF BROAD...

Starters

**OYSTERS \* | MKT**

raw or cooked | ask server for daily oyster selection

**BREAD SERVICE | 6**

honey butter | bee pollen

**CHARCUTERIE | 24**

chef's selection of cured meats and cheese | baguette | crackers | candied pecans | local pickled veggies | strawberry jam | honey

 **FRIED CHICKEN SKINS | 8**

fresno hot sauce

 **BEEF TARTARE | 14**

mushroom emulsion | 6 minute egg | black garlic | potato chips

**FRENCH ONION SOUP | 13**

garlic crostini | gruyere | veal broth

 **PORK BELLY | 13**

braised collards | honey habanero glaze | crispy rice

 **WEDGE | 13**

iceberg | heirloom tomatoes | asher blue cheese | chives | bistro bacon

 **BEET SALAD | 14**

ricotta | fennel | honey vinaigrette | satsuma | jamon | pecan

**CAESAR SALAD | 12**

anchovies | parmesan | garlic crouton

Main

 **STEELHEAD TROUT | 30**

sauce bavaroise | seared bok choy | almond crumb

 **1/2 CHICKEN | 28**


hunter cattle | broccoli greens | fennel | arugula pesto | sunflower seeds

 **BEEF SHORT RIB | 36**

roasted baby carrots | spring onion | oyster mushrooms | persillade

**CACIO E PEPE | 24**

house made spaghetti | pepper | pecorino pan sauce

 **SHRIMP & GRITS | 26**

ga white shrimp | oyster mushroom | tomato | squash seed romesco

\*\*\$2 of this dish will be contributed toward a fundraiser for our server gabby\*\*

 **PORK CHOP | 29**

smokey jus | grilled turnips | marinated bok choy

 **14OZ RIBEYE\* | 64**

**8OZ FILET\* | 65**

**8OZ WAGYU STRIP\* | 95**

grass feed beef | demi glaze | potato puree | local vegetable | choice of butter - gorgonzola | truffle | horseradish

\*ITEMS MAY BE COOKED TO ORDER, SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS