

CELEBRATE FOOD
 BISTRO
 ...OFF BROAD...

EXECUTIVE CHEF

Kory DePaola

SOUS CHEF

Jayce Sutton

Starters

OYSTERS* | MKT

raw or cooked | ask server for daily oyster selection

BREAD SERVICE | 6

honey butter | bee pollen

CHARCUTERIE | 26

chef's selection of cured meats and cheeses | baguette | crackers | candied pecans | local pickled veggies | peach preserves | honey

 **CRISPY CHICKEN SKINS | 8**

fresno hot sauce

PIMENTO CHEESE | 10

bacon marmalade | buttermilk crackers | baguette

 **CRISPY RICE | 14**

coddled egg | corn puree | shishitos | mushrooms | scallions

 **FRIED OKRA | 12**

cornmeal dredge | jalapeno ranch

GNOCCHI | 14

pancetta | shiitake | butternut squash | brown butter | pecorino

 **PEACH SALAD | 12**

pecan brittle | arugula | pickled onion | banana peppers | peach vinaigrette

 **WEDGE | 14**

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

Main

CAMPANELLE | 28

beef ragu | parmesan | arugula

 **OSSO BUCCO | 32**

pork shank | baby carrots | grits | gremolata

TROUT | 27

panzanella | foccacia croutons | beurre blanc | cucumber vinaigrette

CHICKEN MILANESE | 27

arugula | tomatoes | parmigiana | lemon | balsamic vinaigrette

CACIO E PEPE | 25

house made spaghetti | pepper | pecorino pan sauce

 **SHRIMP & GRITS | 26**

ga red shrimp | oyster mushroom | tomato | sun-seed romesco

 **14OZ RIBEYE* | 66**

8OZ HANGER STEAK* | 41

grass fed beef | demi glaze | potato puree | local vegetable | choice of butter - blue cheese | 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