

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 | onion marmalade | honey

 **CRISPY CHICKEN SKINS | 8**

fresno hot sauce

**PIMENTO CHEESE | 10**

bacon marmalade | buttermilk crackers | baguette

 **BEEF TARTARE\* | 14**

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

**FRENCH ONION SOUP | 13**

garlic crostini | gruyere | veal broth

**TAGLIATELLE | 13**

truffled brassica pesto | parmigiana

 **WEDGE | 14**

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

**BRASSICA CAESAR SALAD | 13**

anchovies | parmesan | garlic crouton

 **BEET SALAD | 14**

shallot thyme vinaigrette | jamon serrano | tango celery | ricotta | pecan

*Main*

**CAMPANELLE | 28**

beef ragu | parmesan | brassica greens

**TROUT | 27**

bramlett trout | spring panzanella | ramp butter sauce | focaccia

 **CONFIT DUCK | 26**

carrots | green garlic | tarragon jus | beet chips

**CACIO E PEPE | 25**

house made spaghetti | pepper | pecorino pan sauce

**BEEF SHORT RIBS | 36**

roasted carrots | spring onions | oyster mushroom | persillade

 **SHRIMP & GRITS | 26**

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

 **14OZ RIBEYE\* | 65**

**8OZ RIBEYE\* | 42**

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