

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

SMOKED SALMON TOAST | 10

pickled onion | fried capers | dill | country sourdough

PIMENTO CHEESE | 10

bacon marmalade | buttermilk crackers | baguette

 **FRIED CALAMARI | 12**

rosemary honey

 **BEEF TARTARE* | 14**

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

FRENCH ONION SOUP | 13

garlic crostini | gruyere | veal broth

 **RISOTTO CARBONARA | 14**

pancetta | mushrooms | grana padano | cuddled egg

 **WEDGE | 14**

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

 **BEET SALAD | 14**

jamon serrano | whipped ricotta | pecan brittle | fennel

BRASSICA CAESAR SALAD | 13

anchovies | parmesan | garlic crouton

Main

CAMPANELLE | 28

beef ragu | parmesan | brassica greens

 **SALMON | 29**

charred cabbage | fennel | fermented pepper | beurre blanc

 **1/2 CHICKEN | 30**


hunter cattle | carrots | green garlic | tarragon jus | beet chips

 **BEEF SHORT RIB | 37**

roasted carrots | spring onion | oyster mushrooms | persillade

CACIO E PEPE | 25

house made spaghetti | pepper | pecorino pan sauce

 **SHRIMP & GRITS | 26**

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

 **LAMB LOIN | 32**

english peas | onion puree | herb salad | puffed rice | pickled radish

 **14OZ RIBEYE* | 65**

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

 **8OZ FILET* | 66**