

CELEBRATE FOOD
 BISTRO
 ...OFF BROAD...

Starters

OYSTERS* | MKT

raw or cooked | ask server for daily oyster selection

BREAD SERVICE | 7

focaccia | olive oil

FRENCH ONION SOUP | 16

veal broth | gruyere | garlic crouton | scallions

CHARCUTERIE | 26

chef's selection of cured meats and cheeses | baguette | crackers | candied pecans | local pickled veggies | apple butter



CRISPY CHICKEN SKINS | 8

fresno hot sauce

PIMENTO CHEESE | 10

bacon marmalade | buttermilk crackers | baguette



SMOKED SALMON DIP | 16

fried capers | baguette | shallots | crackers

GNOCCHI | 14

pancetta | shiitake | butternut squash | brown butter | pecorino

KALE CAESAR | 13

parmesan | focaccia croutons



APPLE SALAD | 12

pecan brittle | arugula | pickled onion | brown butter vinaigrette



WEDGE | 14

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

Main

CAMPANELLE | 28

beef ragu | parmesan | arugula

SCOTTISH SALMON | 34

cabbage | furikake | miso beurre blanc

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 FILET* | 68

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