

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

FRENCH ONION SOUP | 13

garlic crostini | gruyere | veal broth



FRIED GREEN TOMATOES | 12

cornmeal dredge | jalapeno ranch



PEACH SALAD | 12

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



WEDGE | 14

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



BEET SALAD | 14

shallot thyme vinaigrette | prosciutto | fennel | ricotta | candied pecans

Main

CAMPANELLE | 28

beef ragu | parmesan | arugula

TROUT | 27

panzanella | foccacia croutons | beurre blanc | cucumber vinaigrette

CHICKEN MILANESE | 27

arugula | tomatoes | parmigiana | lemon | balsamic vinaigrette



OSSO BUCCO | 32

pork shank | baby carrots | grits | gremolata

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

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

8OZ HANGER STEAK* | 41

*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