

oysters

COTTAGE CITY (MASSACHUSETTS) 4.00*

STEAMBOAT WHARF (VIRGINIA) 3.50*

SAMISH PEARL (WASHINGTON) 3.00*

OYSTER HAPPY HOUR...EACH OYSTER \$1.00 OFF

THE TURN OF THE 21ST CENTURY INSANE

BUT PRETTY DAMN OTHERWORLDLY OYSTER WINE MATCH:

BRÄNNLAND CIDER *ISCIDER*, 2022 SWEDEN 18. 3OZ.

snacks

WORLD'S 8TH BEST POPCORN GF. V.

OAK GROVE PLANTATION RED KERNELS, MALT VINEGAR 6.

HOUSE-MADE POTATO CHIPS GF. V.

ALL SWEET POTATOES, ALL THE TIME 6.

OLIVES GF. V.

CITRUS, GINGER, OREGANO 8.

cool stuff on plates, which are smaller

DEVEILED EGGS GF.

SALMON CAVIAR 14.

ARANCINI V.

RISO ROSSO, FONTINA, PARMESAN, SUNDAY SAUCE 10.

TOSTONES V.

GREEN PLANTAIN, GUACAMOLE 12.

BRUSSELS SPROUTS DY. GF.

CHORIZO, CHILI-LIME AIOLI 13.

DUCK LIVER MOUSSE

COGNAC, FIG JAM 13.

JAZMIN'S BEEF EMPANADAS

GOOEY MOZZARELLA, JAZMIN'S HEART & SOUL 10.

DUCK FAT POTATOES

FAT OF THE DUCK, ROSEMARY, THYME, POTATOES 14.

terroir

chef de cuisine: Bryce Sorem

sous chef: Cheikh Thiaw

more cool stuff

THE SALAD V. GF.

SHAVED BRUSSELS SPROUTS, ROASTED PEPPERS, ASIAN PEAR,
POMEGRANATE SEEDS, FETA, SHERRY DILL VINAIGRETTE 20.

BURRATA V. DY.

MOIST BALL OF CHEESE, ROMESCO, RED PEARL ONIONS 16.

SOBA NOODLE* DY.

HON SHIMEJI, KIMCHI, RUNNY EGG, TSUYA SAUCE 18.

*SERVED COLD BECAUSE THAT IS TRADITIONAL AND BRYCE IS TRADITIONAL

MAC AND CHEESE AND LOBSTER UY.

BECHAMEL, 'NDUJA, GARLIC BREAD CRUMBS 26.

GIANT BAVARIAN PRETZEL

OBATZDA CHEESE SPREAD, MUSTARD 17.

CRAB CROQUETTES Y.

CRAB (PERSONALLY RAISED BY NEPTUNE), PECORINO ROMANO,
TARTAR SAUCE 16.

STEAK TARTARE DY.

TENDERLOIN OF BEEF + EGG YOLK+ COOL STUFF* 28.

*INCLUDES, BUT NOT LIMITED TO: BRANDY, HORSERADISH CREAM,
TOBASCO, SHALLOTS, WORCESTERSHIRE, DIJON

KOREAN FRIED CHICKEN WINGS

TOASTED SESAME, SCALLIONS, SAMBAL 18.

PIGS IN A BLANKET

HOME-MADE PORK & BEEF SAUSAGE, PUFF PASTRY, MUSTARD 15.

terroir TO-GO...seriously

via GRUBHUB/DOORDASH/UBEREATS

GF. = GLUTEN FREE V. = VEGETARIAN

Y. = YUMMY DY. = DAMN YUMMY UY. = UBER YUMMY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

terroir-tori*

BEEF TENDERLOIN W/SCALLION 8.

CHICKEN THIGHS W/CHICKEN SKIN 8.

NEW CALEDONIA BLUE PRAWN 10.

SHISHITO PEPPERS 7.

*STUFF, PIERCED WITH A SKEWER, GRILLED ON A
KONRO GRILL, OVER BINCHOTAN CHARCOAL,
AT A TEMPERATURE OF 1400°.

THIS IS CHEF BRYCE'S ATTEMPT TO BE THE IRON CHEF.

even more cool stuff

SLOW-COOKED CAULIFLOWER V. GF. DY.

BABA GHANOUSH, WHITE BALSAMIC 21.

BUCATINI CACIO E PEPE V. UY.

BLACK TRUFFLES, TRUFFLE BUTTER, PECORINO 22.

PEPIN'S SHORT RIB TORTELLINI

BRAISED SHORT RIB JUS, PARMESAN 28.

TTEOKBUKKI V. GF.

KOREAN RICE CAKE, GOCHUJANG,
LOCAL MARKET VEGETABLES 22

WIENER SCHNITZEL

MILK FED VEAL, WILD ARUGULA 25.

THE HORCLUX* DY.

BUTTERMILK FRIED CHICKEN, MUJJUL CAVIAR,
BRULÉ BLUE CHEESE, BREAD & BUTTER PICKLES 26.

*CHEF BRYCE MAY HAVE BEEN PLAYING TOO MUCH HOGWARTS
LEGACY ON HIS XBOX

SMASH BURGER DY.

CARAMELIZED ONIONS, CHEDDAR, FANCY SAUCE,
TOMATO, PEPPERONCINI, HOUSE-CUT FRIES 24.

BISTECCA ALLA FIORENTINA

PORTERHOUSE STEAK (ROUGHLY 30 OZ.),
MARKET GARLIC, DUCK FAT POTATOES 120.

desserts

YES, WE HAVE DESSERTS...THEY ARE YUMMY.
THEY ARE CRAFTED BY ELVES IN OUR CELLAR.