

## **oysters**

STONE FRUIT (MAINE) 3.50\*

OLDE SALT (VIRGINIA) 3.50\*

HAMA HAMA (WASHINGTON) 3.50\*

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

## **oyster wines\***

SAUVIGNON AUSLESE, SATTLERHOF, 2021, STYRIA 20.

QUARTS DE CHAUME, DOMAINE DES BAUMARD  
2018, LOIRE VALLEY 25.

CHÂTEAU COUTET, 2016, BARSAC 18.

**\*WHY THESE WINES WITH OYSTERS?**

**BECAUSE THE MATCH OF SALTY AND SWEET AND ACID  
IS EXACTLY WHAT YOUR BELLY IS ASKING FOR!**

## **snacks**

WORLD'S 3<sup>RD</sup> BEST POPCORN\* **V.**

OAK GROVE PLANTATION RED KERNELS, MALT VINEGAR 6.  
\*FORMERLY 8<sup>TH</sup> BEST

KATELYN'S HOUSE-MADE POTATO CHIPS **V.**

ALL SWEET POTATOES, ALL THE TIME 6.

MEDITERRANEAN OLIVES **GF. V.**

HARISSA, TARRAGON, CITRUS, BALSAMIC 8.

## **cool stuff on plates, which are smaller**

DEVILED EGGS **GF.**

ESPAÑA STEELHEAD TROUT PEARLS 15.

ARANCINI **V.**

RISO NERO, FONTINA, PARMESAN, SUNDAY SAUCE 15.

KOREAN PANCAKE **V. UY.**

LOCALLY GROWN PEPPERS, SCALLIONS 18.

BRUSSELS SPROUTS

SPANISH CHORIZO, CHILI-LIME AIOLI 14.

# terroir

chef de cuisine: Bryce Sorem

## **more cool stuff, which are perfectly sized**

**"THE" SALAD\* V. GF.**

SHAVED BRUSSELS SPROUTS, ROASTED PEPPERS, ASIAN PEAR,  
POMEGRANATE SEEDS, FETA, SHERRY DILL VINAIGRETTE 27.

\*"THE" INDICATES A "BIG" SALAD, WHICH IS WHY IT IS "THE" SALAD

**BURRATA V.**

MOIST BALL OF MOIST CHEESE,  
ROMESCO, RED PEARL ONIONS 25.

**SLOW-COOKED CAULIFLOWER V. GF.**

BABA GHANOUSH, WHITE BALSAMIC 28.

**FLAMMKUCHEN Y.**

BACON, ONION, CRÈME FRAICHE 28.

**STEAK TARTARE BNYC**

AMERICAN WAGYU BEEF + EGG YOLK+ COOL STUFF 30

**SONORAN HOT DOG UY.**

BACON-WRAPPED WIENER, PICO DE GALLO,  
PICKLED JALAPEÑO, GOCHUJANG AIOLI 9.

**KOREAN FRIED CHICKEN WINGS**

TOASTED SESAME, SCALLIONS, SAMBAL 20.

**PIGS IN A BLANKET ML.**

HOME-MADE BEEF & PORK SAUSAGE,  
PUFF PASTRY, MUSTARD 18.

**GF. = GLUTEN FREE V. = VEGETARIAN BNYC. = BEST IN NYC  
Y. = YUMMY DY. = DAMN YUMMY UY. = UBER YUMMY ML. = MOM LOVES IT  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

## **BUTCHER FISHER FARMER... aka, B.F.F.**

YES, THIS WILL BE THE NAME OF CHEF BRYCE'S NEW JOINT.  
HE AND HIS FOODSTUFFS DESERVE A SPOTLIGHT.  
AND WE ARE GOING TO CRAFT A GLORIOUS VENUE FOR THE  
BOY FROM SAN DIEGO TO SHOOT FOR THE STARS.  
PERCHANCE YOU WANT TO BE PART OF THIS VENTURE,  
PLEASE SAY "HELLO" TO BRYCE AND BRING HIM  
A GLASS OF RED WINE...HE LOVES RED WINE.

## **even more cool stuff, and even bigger**

**BUCATINI BOLO UY.**

TERROIR'S WORLD FAMOUS BOLOGNESE,  
SHAVED PARM, CURED EGG YOLK 27.

**OCTOPUS GF.**

TINAJAS-CAUGHT ANDALUCIAN OCTOPUS,  
SPANISH OLIVES, MARBLE POTATOES, SALSA RONAN 29.

**SAN DIEGO TACOS SUADERO GF.DY.**

CORN TORTILLAS\*, BRAISED BRISKET,  
CHARRED TOMATILLO SALSA 26.

\*MADE USING THE TRADITIONAL NIXTAMAL METHOD  
BY OUR FRIENDS AT SOBRE MASA IN BROOKLYN.

**WIENER SCHNITZEL ML.**

MILK FED VEAL, WILD ARUGULA 35.

**BERKSHIRE COLLAR CHAR SIU B.F.F.**

WILD ROCKET, CUBAN MOJO,  
BLISTERED MARKET PEPPERS 32.

**CHICKEN POT PIE BNYC.**

PENNSYLVANIA HERITAGE GOLDEN CHICKEN,  
MIRE POIX, LOVE, VELOUTÉ 33.

**SMASH BURGER\* BNYC.**

CARAMELIZED ONIONS, CHEDDAR, FANCY SAUCE, TOMATO,  
PEPPERONCINI, HOUSE-CUT FRIES 25.

\*ADD ON A PATTY & CHEESE 4.50

**RIBEYE FOR 2 GF.**

32OZ. RIBEYE STEAK, GARLIC CONFIT,  
RAMP BUTTER 110.