

# terroir

chef de cuisine: Bryce Sorem  
sous chef: Yong Kim

## oysters

**EEL LAKE** (NOVA SCOTIA) 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** UY. V.

LOCALLY GROWN PEPPERS, SCALLIONS 18.

**BRUSSELS SPROUTS** DY.

SPANISH CHORIZO, CHILI-LIME AIOLI 14.

## 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. DY.

BABA GHANOUSH, WHITE BALSAMIC 28.

### A BIG BAVARIAN PRETZEL V.

MUSTARD, OBATZDA CHEESE SPREAD 23.

### SAN DIEGO TACOS SUADERO UY.GF.

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

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

### STEAK TARTARE DY.

AMERICAN WAGYU BEEF + EGG YOLK+ COOL STUFF 30

### 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 BINYC. = 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

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

### MEZZE MANICHE TARTUFO V. UY.

MEZZE MANICHE PASTA\*, CRÈME FRAÎCHE,  
ITALIAN BLACK TRUFFLES 29.

\*TRANSLATES AS "HALF SLEEVES"...THESE ARE PINT-SIZED RIGATONI

### OCTOPUS DY.GF.

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

### WIENER SCHNITZEL DY.

MILK FED VEAL, WILD ARUGULA 35.

### CHICKEN POT PIE BINYC.

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

### CHICKEN CACCIATORE ALL ROMANA GF.

1/2 OF A LAPERA HERITAGE CHICKEN,  
DUCK FAT-CONFITED MARKET VEGGIES, PAN SAUCE 38.

### SMASH BURGER\* BINYC.

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

\*ADD ON A PATTY & CHEESE 4.50

### RIEYE FOR 2 ML. GF.

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