

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 3RD BEST POPCORN* V.

OAK GROVE PLANTATION RED KERNELS, MALT VINEGAR 6.

*FORMERLY 8TH 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

SUN & MOON BEETS B.F.F.

FORNO & BADGER FLAME BEETS, MORO BLOOD ORANGE, LABNEH 18.

"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... 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

MEZZE MANICHE TARTUFO V. UY.

MEZZE MANICHE PASTA*, CRÈME FRAÎCHE,

ITALIAN BLACK TRUFFLES 29.

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

ALPINE CHEESE* AGNOLOTTI B.F.F.

CRÈME FRAÎCHE, HONEY BUTTER, BELPER KNOLLE 24.

*CHEESES: CHALLERHOCKER/APPENZELLER/TREELINE

OCTOPUS DY. GF.

TINAJAS-CAUGHT ANDALUCIAN OCTOPUS,

SPANISH OLIVES, MARBLE POTATOES, SALSA RONAN 29.

WIENER SCHNITZEL DY.

MILK FED VEAL, WILD ARUGULA 35.

IBERICO COLLAR CHAR SIU B.F.F.

WILD ROCKET, CUBAN MOJO, BLISTERED MARKET PEPPERS 32.

CHICKEN POT PIE BINYC.

PENNSYLVANIA HERITAGE GOLDEN CHICKEN,

MIRE POIX, LOVE, VELOUTÉ 33.

CHICKEN CACCIATORE ALL ROMANA GF.

½ 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

RIBEYE FOR 2 ML. GF.

32OZ. RIBEYE STEAK, GARLIC CONFIT,

RAMP BUTTER 110.