

# terroir

## OYSTERS

EEL LAKE (NOVA SCOTIA) 3.\*

BRICKYARD (MAINE) 3.\*

COTTAGE CITY\* (MASSACHUSETTS) 3.\*

\*HAND-HARVESTED, BY DAN & GREG MARTINO,  
IN THE OPEN OCEAN VINEYARD SOUND

OLDE SALT (VIRGINIA) 3.\*

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## SNACKY STUFF

ROASTED NUTS\*\* GF.

MARROW BUTTER 9.

WORLD'S 2<sup>ND</sup> BEST POPCORN \*\*

OAK GROVE PLANTATION KERNELS, SAFFRON,  
AND AN INAPPROPRIATE AMOUNT OF BUTTER 6.

HOUSE-MADE CHIPS \*\*

POTATO, BEET, PARSNIP, CARROT 6.

OLIVES \*\* GF. V.

CITRUS, GINGER, OREGANO 8.

FRICKLES \*\*

BREAD & BUTTER PICKLES,  
CHUNKY BLUE CHEESE DRESSING 9.

SQUASH ARANCINI\*\* Y.

BUTTERNUT SQUASH, FONTINA,  
PARMESAN, SUNDAY SAUCE 10.

BLISTERED SHISHITO PEPPERS\*\* GF. V.

GARLIC CONFIT, CITRUS 9.

## COOL STUFF

BRUSCHETTA CAPONATA\*\* V. DY.

WHIPPED MASCARPONE + ITALIAN EGGPLANT  
+ SEXY BAGUETTE 13.

BREADS & SPREADS V.

TOASTED CROSTINI

TZATZIKI (YOGURT & CUCUMBER)

OLIVE TAPENADE (KALAMATA OLIVES)

TIROKAFTERI (SPICY FETA)

PARIS HILTON'S UNICORN TEARS 14.

GIANT PRETZEL

OBATZA CHEESE SAUCE, MUSTARD 15.

ARUGULA SALAD V. GF.

EVERCRISP APPLE, BEET VINAIGRETTE,  
CANDIED WALNUTS, POMEGRANATE SEEDS 13.

BURRATA DY.

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

BRUSSELS SPROUTS DY.

CHORIZO, CHILI-LIME AIOLI 12.

HONEYNUT SQUASH

STRACCHINO CHEESE, CARAMELIZED APPLES,  
PINE NUTS, SAGE 13.

PIGS IN A BLANKET

PORK SAUSAGE, PUFF PASTRY, MUSTARD 15.

## SUBSTANTIAL STUFF

SALMON\* GF.DY

ISOLANO SAUCE, DELICATO SQUASH,  
FRIED CAPERS 27.

\*FARM-RAISED BY POSEIDON AND AMPHITRITE

GNOCCHI CARBONARA

GUANCIALE, BLACK PEPPER, SINGLE EGG YOLK 18.

WIENER SCHNITZEL UY.

POTATO SALAD 25.

LAMB MEATBALLS

CHEESY POLENTA, WILD MUSHROOMS,  
MADEIRA 26.

BURGER PFDY.

CARAMELIZED ONIONS, CHEDDAR, BACON,  
PICKLE, HOUSE-CUT FRIES 24.

RIB EYE FOR TWO UY.

POMME PURÉE\*, BRAISED CIPOLLINI 95.  
\*COMPOSED OF 91% BUTTER AND A POTATO

## SWEET STUFF

CANNOLI DELLA NONNA UY.

CRAFTED IN CORLEONE 10.

CHOCOLATE BUDINO Y.

CHOCOLATE + CHOCOLATE +  
SALT + MANDARINE NAPOLEON 7.

APPLE BUTTER CAKE Y.

CAKE & VANILLA PUDDING & MARKET APPLES  
& CHOCOLATE CRUMBLE 8.

**chef de cuisine: Bryce Sorem / sous chef: David Herrera**

**\*OYSTER HAPPY HOUR 2.00 EACH \*\*BAR SNACK HAPPY HOUR: EVERYTHING 2.00 OFF**

**HAPPY HOUR: 4:00PM - 6:00PM AND 10:00PM - CLOSE, EVERY DAY**

**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.