

oysters

EEL LAKE (NOVA SCOTIA) 3.50*

COTTAGE CITY (MASSACHUSETTS) 4.00*

CRANBERRY CREEK (WASHINGTON) 3.50*

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

OYSTER WINES*

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

CHÂTEAU COUTET, 2016, BARSAC 18.

JURANÇON, *CRÈME DE TÊTE*, CLOS CANCAILLAI,
2017, PYRÉNÉES ATLANTIQUE 12.

***WHY THESE WINES WITH OYSTERS?**

**BECAUSE THE MATCH OF SALTY AND SWEET AND ACID
IS EXACTLY WHAT YOUR BELLY IS ASKING FOR...
IS SCREAMING FOR...TO MAKE IT FEEL GLORIOUS.**

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.

ADRIAN'S OLIVES **GF. V.**

HARISSA, TARRAGON, CITRUS, BALSAMIC 8.

cool stuff on plates, which are smaller

DEVILED EGGS **GF.**

IKURA SALMON CAVIAR 15.

ARANCINI **V.**

RISO NERO, FONTINA, PARMESAN, SUNDAY SAUCE 13.

KOREAN PANCAKE **UY. V.**

LOCALLY GROWN PEPPERS, SCALLIONS 16.

BRUSSELS SPROUTS **DY.**

SPANISH CHORIZO, CHILI-LIME AIOLI 13.

terroir

chef de cuisine: Bryce Sorem

sous chef: Adrian Vasconez

more cool stuff, which are perfectly sized

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

SHAVED BRUSSELS SPROUTS, ROASTED PEPPERS, ASIAN PEAR,
POMEGRANATE SEEDS, FETA, SHERRY DILL VINAIGRETTE 25.

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

VACHERIN MONT D'OR* **UY.**

FINGERLING SWEET POTATOES,

MARKET VEGETABLES, BREAD 75.

YOU ARE GETTING AN ENTIRE 12.35OZ. PORTION.

A BIG BAVARIAN PRETZEL **V.**

MUSTARD, OBATZDA CHEESE SPREAD 19.

SAN DIEGO TACOS SUADERO **UY.GF.**

CORN TORTILLAS*, BRAISED BRISKET,
CHARRED TOMATILLO SALSA 25.

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

BURRATA **V.**

MOIST BALL OF MOIST CHEESE,

ROMESCO, RED PEARL ONIONS 22.

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 17.

**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.**

Menu Ideas for Bryce's New Joint

OCTOPUS **DY.GF.**

TINAJAS-CAUGHT ANDALUCIAN OCTOPUS,
SPANISH OLIVES, MARBLE POTATOES, SALSA RONAN 28.

CHICKEN CACCIATORE ALL ROMANA **GF.**

½ OF A LAPERA HERITAGE CHICKEN,
DUCK FAT-CONFITED MARKET VEGGIES, PAN SAUCE 40.

**TRULY, A GOAL FOR 2026 IS TO OPEN NEW JOINTS,
ESPECIALLY A RESTAURANT WHERE BRYCE
AND HIS FOODSTUFFS ARE ABSOLUTELY IN THE SPOTLIGHT.**

even more cool stuff, and even bigger

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

BABA GHANOUSH, WHITE BALSAMIC 24.

MEZZE MANICHE TARTUFO **V. UY.**

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

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

WIENER SCHNITZEL **DY.**

MILK FED VEAL, WILD ARUGULA 32.

CHICKEN POT PIE **BINYC.**

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

SMASH BURGER* **BINYC.**

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

*ADD ON A PATTY & CHEESE 4.50

RIBEYE FOR 2 **ML. GF.**

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