

oysters

EEL LAKE (NOVA SCOTIA) 3.50*

COTTAGE CITY (MASSACHUSETTS) 4.00*

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.

JURANÇON, *CRÈME DE TÊTE*, CLOS CANCAILLAN,

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

DEVEILED EGGS **GF.**

IKURA SALMON CAVIAR 15.

ARANCINI **V.**

RISO NERO, FONTINA, PARMESAN, SUNDAY SAUCE 13.

TOSTONES **V.**

GREEN PLANTAIN, CUBAN MOJO 14.

CROQUETAS

CHARCUTERIE BITS, RED ONION, BECHAMEL 14.

KOREAN PANCAKE **UY.**

GREENMARKET 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

OKTOBERFEST PRETZEL **V.**

MUSTARD, OBATZDA CHEESE SPREAD 19.

THE GLORIOUS RETURN OF OUR BELOVED PRETZEL.

CRAFTED BY PHIL THE BAKER IN MIDDLE EARTH'S FIERY OVENS.

"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

BURRATA **V.**

MOIST BALL OF MOIST CHEESE,

ROMESCO, RED PEARL ONIONS 17.

SEASON OF SOUP!!! **ML.**

TOM KHA GAI (THAI COCONUT CHICKEN SOUP),

LEMONGRASS, GALANGAL, RED CURRY 22.

SAN DIEGO FISH TACOS **UY. GF.**

CORN TORTILLAS*, LOCAL WILD-CAUGHT FISH,

SEXY CABBAGE SLAW, SSAMJANG AIOLI 28.

*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 17.

GF. = GLUTEN FREE V. = VEGETARIAN

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

GRILLED & MARINATED EGGPLANT **V. GF.**

CILANTRO SAUCE, SHISO, CRISPY GARLIC 22.

OCTOPUS **DY. GF.**

TINAJAS-CAUGHT ANDALUCIAN OCTOPUS,

SPANISH OLIVES, MARBLE POTATOES, SALSA RONAN 28.

TRULY, A GOAL FOR 2025 IS TO OPEN NEW JOINTS,

ESPECIALLY A RESTAURANT WHERE BRYCE

AND HIS FOODSTUFFS ARE ABSOLUTELY IN THE SPOTLIGHT.

ON THAT NOTE, IF YOU LIKE THE IDEA

OF BEING A PARTNER IN OUR WORLD,

JUST TALK TO BRYCE OR

SEND BRYCE A GLASS OF RED WINE.

even more cool stuff, and even bigger

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

BABA GHANOUSH, WHITE BALSAMIC 24.

RAVIOLO* DOPPIO **V. ,**

HONEYNUT SQUASH AND ZERBANATI DELICATA SQUASH,

HONEY COMB BUTTER, PARMESAN 25.

*BRYCE & DANIELI BELIEVE "RAVIOLO" IS CORRECT...THEY ARE WRONG!

IT IS TRULY "RAVIOLI" YOU ARE RECEIVING...AND THEY ARE YUMMY!

WIENER SCHNITZEL **DY.**

MILK FED VEAL, WILD ARUGULA 32.

SAUSAGE FEST

SAUERKRAUT, SPÄTZLE, POTATO SALAD 28.

CHICKEN CACCIATORE ALL ROMANA **GF.**

½ OF A LAPERA HERITAGE CHICKEN,

DUCK FAT-CONFITED MARKET VEGGIES, PAN SAUCE 40.

SMASH BURGER

CARAMELIZED ONIONS, CHEDDAR, FANCY SAUCE, TOMATO,

PEPPERONCINI, HOUSE-CUT FRIES 24.

RIBEYE **ML. GF.**

32OZ. RIBEYE STEAK, GARLIC CONFIT,

RAMP BUTTER 110.