

terroir

OYSTERS

FIN DE LA BAI (NEW BRUNSWICK) 2.75*

MOONSTONE (RHODE ISLAND) 2.75*

COTTAGE CITY* (MASSACHUSETTS) 2.75*

*HAND-HARVESTED, BY DAN & GREG MARTINO,
IN THE OPEN OCEAN VINEYARD SOUND,
OFF OAK BLUFFS, MARTHA'S VINEYARD

OLDE SALT (VIRGINIA) 2.75*

ALL ACCOMPANIED BY MIGNONETTE & COCKTAIL SAUCE

ROASTED NUTS** GF.

MARROW BUTTER 9.

HOUSE-MADE CHIPS **

POTATO, BEET, PARSNIP, CARROT 6.

OLIVES ** GF. V.

CITRUS, GINGER, OREGANO 7.

WAX BEANS** GF.

'NDUJA, RED PEPPER, LIME JUICE 10.

BLISTERED SHISHITO PEPPERS** GF. V.

GARLIC CONFIT, CITRUS 7.

SMASHED POTATOES**

SALSA VERDE 7.

Summer of Riesling 2021

PIGS IN A BLANKET

WAYGU BEEF HOT DOGS

(I GUESS THIS MEANS THEY AIN'T OFFICIALLY PIGS),

PUFF PASTRY, MUSTARD 13.

MARKET CRUDITÉS v.

CARROT HUMMUS +

A BUNCH OF VEGGIES BRYCE DUG UP

AT THE UNION SQUARE GREENMARKET 11.

FAIRY TALE EGGPLANT* v.

TAHINI, OREGANO 12.

*SO-CALLED BECAUSE GRETEL & HANSEL
RELISHED THESE AS MUCH AS THE WITCHY SWEETS

LITTLE GEM SALAD v.

CHERRY TOMATOES, ROASTED CORN,
RED ONIONS, BUTTERMILK DRESSING 12.

BURRATA DY.

WHOLE BALL OF MOIST CHEESE,

ROMESCO, SPRING ONIONS 13.

GNOCCHI CARBONARA

GUANCIALE, BLACK PEPPER, SINGLE EGG YOLK 14.

DORADE GF.

RED PEPPER COULIS, ASPARAGUS,
MICRO GREENS 22.

LOBSTER* THERMIDOR DY.

UNI, FENNEL, PARMESAN, COGNAC 33.
*HAND-HARVESTED, BY BIG AL, IN CANADA...NO JOKE

KOREAN FRIED CHICKEN WINGS

TOASTED SESAME, SCALLIONS, SAMBAL 16.

WIENER SCHNITZEL UY.

POTATO SALAD 22.

BURGER Y.

CARMELIZED ONIONS, CHEDDAR, BACON,
PICKLE, HOUSE-CUT FRIES 23.

RIB EYE FOR TWO UY.

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

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BANANA COCONUT PUDDING Y.

CARMELIZED BANANAS, NILLA WAFERS 6.

CHOCOLATE BUDINO Y.

CHOCOLATE + CHOCOLATE +  
SALT + MANDARINE NAPOLEON 6.

## • chef de cuisine: Bryce Sorem

\*OYSTER HAPPY HOUR 1.75 EACH \*\*BAR SNACK HAPPY HOUR: EVERYTHING 2.00 OFF

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF. = GLUTEN FREE V. = VEGETARIAN Y. = YUMMY DY. = DAMN YUMMY UY. = UBER YUMMY

GENERAL NOTES FOR SUMMER 2021

-WE ARE HONORED TO HAVE YOU JOIN US...WE WERE CLOSED FOR 14 MONTHS AND WE MISSED YOU DESPERATELY

-PLEASE FORGIVE US IF OUR SERVICE MUSCLE MEMORY IS SLOW...WE WILL DO EVERYTHING WE CAN TO MAKE UP FOR IT IN HOSPITALITY

-THE MENU IS ADMITTEDLY NOT AS ROBUST AS IT WILL EVENTUALLY BE, AS IT IS PRESENTLY IMPOSSIBLE TO FIND ANY LINE COOKS.

THEREFORE, BRYCE & DAVID ARE TRULY THE ONLY ONES IN THE KITCHEN COOKING EVERY DISH...TWO INDIVIDUALS CAN ONLY DO SO MUCH  
(THEY HAVE ACKNOWLEDGED THAT A BEER EVERY NOW AND THEN WILL INCREASE THEIR OUTPUT).