

## oysters

EEL LAKE (NOVA SCOTIA) 3.50\*

OLDE SALT (VIRGINIA) 3.50\*

WILDCAT COVE (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 3<sup>RD</sup> BEST POPCORN\* V.

OAK GROVE PLANTATION RED KERNELS, MALT VINEGAR 6.  
\*FORMERLY 8<sup>TH</sup> 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

DEVEILED EGGS GF.

ESPAÑA STEELHEAD TROUT PEARLS 15.

ARANCINI V.

RISO NERO, FONTINA, PARMESAN, SUNDAY SAUCE 15.

BRUSSELS SPROUTS DY.

SPANISH CHORIZO, CHILI-LIME AIOLI 14.

PAN CON TOMATE ML.

HEIRLOOM TOMATOES,  
RICOTTA SALATA, SEXY SALT 16.

BOQUERONES DY.

MARINATED CANTABRIAN ANCHOVIES,  
PIPARRA PEPPERS, ROSÉ VINAIGRETTE 16.

# terroir

chef de cuisine: Bryce Sorem

sous chef: Joey Valdes

## more cool stuff, which are perfectly sized

"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

SUMMER HARVEST V. GF.

LOCAL CUCUMBERS, ROMANO BEANS, PLUOTS,  
WHIPPED VERMONT GOAT CHEESE 18.

HEIRLOOM TOMATOES V.

BLISTERED SHISHITOS, MISFIT HEIRLOOMS,  
CHARDONNAY VINEGAR REDUCTION 22.

FAIRYTALE EGGPLANT V.

EGGPLANTS GROWN BY LORD FARQUAAD,  
MAST O'KHIAI, CHILI CRUNCH 24.

HALAL KART POTATOES V. GF.

MARKET POTATOES, WHITE SAUCE,  
RED SAUCE, THANK YOU BOSS 12.

KOREAN PANCAKE V. UY.

LOCALLY GROWN PEPPERS, SCALLIONS 18.

NEWPORT CALAMARI Y.GF.

SQUID, HOT CHERRY PEPPERS, REMOULADE 22.

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 BNYC. = 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.

## even more cool stuff, and even bigger

LINGUINE ALLA SHORE UY.V.

STEAMER CLAMS, NORTHEAST SCALLOPS,  
MAINE LUMP CRAB, SAFFRON BUTTER 30.

SLOW-COOKED CAULIFLOWER V. GF.

BABA GHANOUSH, WHITE BALSAMIC 28.

STEAK TARTARE BNYC

AMERICAN WAGYU BEEF + EGG YOLK+ COOL STUFF 30

SAN DIEGO TACOS SUADERO GF.DY.

CORN TORTILLAS\*, BRAISED BRISKET,  
CHARRED TOMATILLO SALSA 26.

\*BY OUR FRIENDS AT SOBRE MASA IN BROOKLYN.

SONORAN HOT DOG UY.

BACON-WRAPPED WIENER, PICO DE GALLO,  
PICKLED JALAPEÑO, GOCHUJANG AIOLI 18.

\$26.00 CHICKEN IN A WINE BAR? ML.

YES, REALLY! JUST PLEASE, DO  
NOT CALL US A WINE BAR. 26.

BERKSHIRE PORKCHOP GF.

24HR BRINED BONE-IN CHOP,  
SUNGOLD TOMATO PAN JUS 36.

WIENER SCHNITZEL ML.

MILK FED VEAL, WILD ARUGULA 35.

SMASH BURGER\*\* BNYC.

CARAMELIZED ONIONS, CHEDDAR, FANCY SAUCE,  
TOMATO, PEPPERONCINI, HOUSE-CUT FRIES 25.

\*ADD ON A PATTY & CHEESE 4.50

RIBEYE FOR 2 GF.

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