terroir

chef de cuisine: Bryce Sorem
sous chef: Joey Valdes

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 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.

Mediterranean Olives GF. V.
Harissa, Tarragon, Citrus, Balsamic 8.

cool stuff on plates, which are smaller

Deviled Eggs GF.
España Steelhead Trout Pearls 15.

Arancini V.
Riso Nero, Fontina, Parmesan, Marinara 15.

Brussels Sprouts DY.
Spanish Chorizo, Chili-Lime Aioli 14.

Pan Con Tomate ML.
Heirloom Tomatoes,
Ricotta Salata, Sexy Salt 16.

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.

Halloumi ML. V.
Mixed Market Greens, Sumac Onions
Pickled Husk Cherries, Guajillo Tahini 24.

Brooks' Delicata Tostada* V.
Okinawan Sweet Potato Purée, Roasted Delicata Squash,
Fire-Roasted Jalapeño Crema, Goat Cheese 18.
*Our neighbor Brooks might have influenced the creation of this dish

Halal Kart Potatoes V.
Market Potatoes, White Sauce,
Red Sauce, Thank You Boss 15.

Bavarian Pretzel V.
Obatzda Cheese Spread, Mustard Mix 20.

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

Jerezano* Hot Dogs UY.
House-made Ibérico Pork Wiener,
Gilda Relish, Choricero Aioli 20.
*Jerezano: something from the glorious & important wine region in the south of Spain...the almighty JEREZ

Sunday Ragù UY.
House-Made Cavatelli, Slow Cooked Ragù,
Soft Herbs, Grated Parmesan 24.

Steak Tartare BNYC
American Wagyu Beef + Egg Yolk+ Cool Stuff 30

Tacos Gaonera GF.DY.
Corn Tortillas*, New York Strip...sliced thin,
Avocado, Charred Tomatillo Salsa 29.
*by our friends at Sobre Masa in Brooklyn.

$26.00 Chicken in a Wine Bar? ML.
½ Heritage Pennsylvania Chicken (named Sally),
Chicken Jus 26.

Berkshire Porkchop GF.
24- Hour-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.