

oysters

ST. SIMON (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

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...AND MUTZ **ML.**

HEIRLOOM TOMATOES,

FRESH MOZZARELLA, SEXY SALT 16.

BOQUERONES **DY.**

MARINATED CANTABRIAN ANCHOVIES, PIPARRA PEPPERS,
ROSÉ VINAIGRETTE, LIVING MICRO GREENS 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, PEAS, STRAWBERRIES,
WHIPPED VERMONT GOAT CHEESE 18.

BURRATA V.

MOIST BALL OF MOIST CHEESE,
ROMESCO, RED PEARL ONIONS 25.

FAIRYTALE EGGPLANT V.

EGGPLANTS GROWN BY LORD FARQUAAD,
MAST O'KHIAI, CHILI CRUNCH 27.

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.

PERCHANCE YOU WANT TO BE PART OF THIS VENTURE,

PLEASE SAY "HELLO" TO BRYCE AND BRING HIM

A GLASS OF RED WINE...HE LOVES RED WINE.

even more cool stuff, and even bigger

WILD MOREL BUCATINI UY.V.

PACIFIC NW MORELS SLOW SIMMERED IN
IRRESPONSIBLE AMOUNTS OF BUTTER + CREAM 29.

SLOW-COOKED CAULIFLOWER V. GF.

BABA GHANOUSH, WHITE BALSAMIC 28.

MAINE LOBSTER ROLL DY.

CLAWS AND KNUCKLES, TARRAGON,
HOUSE-MADE CHIPS 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.

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

\$26.00 CHICKEN IN A WINE BAR? ML.

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

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.