

terroir

OYSTERS

EEL LAKE (NOVA SCOTIA) 2.75*

SEA KIST (RHODE ISLAND) 2.75*

OLDE SALT (VIRGINIA) 2.75*

ACCOMPANIED BY MIGNONETTE & COCKTAIL SAUCE

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ROASTED NUTS\*\* GF.

MARROW BUTTER 9.

HOUSE-MADE CHIPS\*\*

POTATO, BEET, PARSNIP, CARROT 6.

OLIVES\*\* GF.V.

CITRUS, GINGER, OREGANO 7.

ARANCINI\*\* Y.

VIALONE NANO, FONTINA,

PARMESAN, SUNDAY SAUCE 9.

WAX BEANS\*\* GF.

'NDUJA\*, RED PEPPER, LIME JUICE 10.

\*'NDUJA IS A SUPER SPICY PORK SAUSAGE FROM CALABRIA...

MY NONNA EATS 2 SPOONFULS A DAY TO REMAIN  
VIBRANT AND CANTANKEROUS AND A TIK TOK QUEEN

BLISTERED SHISHITO PEPPERS\*\* GF.V.

GARLIC CONFIT, CITRUS 8.

PAN CON TOMATE\*\* V.DY.

HEIRLOOM TOMATOES

PUMMELED ONTO A SEXY BAGUETTE 9.

## Summer of Riesling 2021

PIGS IN A BLANKET

WAYGU BEEF HOT DOGS

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

PUFF PASTRY, MUSTARD 15.

MARKET CRUDITÉS V.GF.

CARROT HUMMUS +

A BUNCH OF VEGGIES BRYCE

DUG UP IN HIS BACKYARD...

IT WAS INITIALLY PLANTED BY MONKS 15.

FAIRY TALE EGGPLANT\* V.UY.GF.

TAHINI, OREGANO 13.

\*SO-CALLED BECAUSE GRETTEL & HANSEL

RELISHED THESE AS MUCH AS THE WITCHY SWEETS

PANZANELLA V.UY.

HEIRLOOM & OPALKA TOMATOES,

WATERMELON, BREAD, CHOCOLATE MINT,

PARIS HILTON'S UNICORN TEARS 15.

BURRATA DY.

WHOLE BALL OF MOIST CHEESE,

ROMESCO, RED PEARL ONIONS 14.

SALMON..FROM THE ATLANTIC SEAS GF.DY

SUMMER SUCCOTASH,

CHAMPAGNE BEURRE BLANC 28.

GNOCCHI CARBONARA

GUANCIALE, BLACK PEPPER, SINGLE EGG YOLK 15.

KOREAN FRIED CHICKEN WINGS

TOASTED SESAME, SCALLIONS, SAMBAL 18.

WIENER SCHNITZEL UY.

POTATO SALAD 22.

BURGER PFDY.

CARAMELIZED ONIONS, CHEDDAR, BACON,

PICKLE, HOUSE-CUT FRIES 23.

RIB EYE FOR TWO UY.GF.

POMME PURÉE\*, BRAISED CIPOLLINI 98.

\*COMPOSED OF 91% BUTTER AND ONE POTATO

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BANANA COCONUT PUDDING Y.

CARAMELIZED BANANAS, NILLA WAFERS 6.

CHOCOLATE BUDINO Y.

CHOCOLATE + CHOCOLATE +

SALT + MANDARINE NAPOLEON 6.

chef de cuisine: Bryce Sorem / sous chef: David Herrera

***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

-CHEF BRYCE AND SOUS-CHEF DAVID ARE WORKING THEIR ASSES OFF TO MAKE YUMMY FOOD FOR YOU...PLEASE SAY HELLO TO THEM WHEN YOU PASS BY THE KITCHEN...AND MAYBE BUY THEM A BEER, AS THEY PROCLAIM TO WORK HARDER/FASTER WITH A PINT OF BEER BY THEIR SIDE

cheese & charcuterie combos

JANE JACOBS

Three Cheeses + Three Meats 42.

ANTHONY LISPENARD

Five Cheeses + Five Meats 58.

HOOK & LADDER #8

Seven Cheeses + Seven Meats 65.

charcuterie

FINOCCHIONA

Brooklyn Cured – New York City, NY 7.

SALAMI FELINO

Columbus Craft Meats – Hayward, CA. 6.

SOBRASADA

Charlito's Cocina – Long Island City, NY. 7.

HOT SOPRESSATA

Brooklyn Cured – New York City, NY 7.

SAUCISSON SEC

Fabriques Delices – Hayward, CA. 8.

BRESAOLA

The Spotted Trotter – Atlanta, GA. 9.

COPPA

Salumeria Biellese – New York City, NY 7.

SUMMER SAUSAGE

River Bear – Colorado 5.

ASSORTMENT

OF ALL THE **CHARCUTERIE** 37.

charcuterie wine...

aka LAMBRUSCO from Emilia-Romagna

Rosso dell Antica (6.5 gr. acidity / 6 gr. residual sugar),

Bertolani, NV 8. (6oz.)

Dolce Fiore (6.5 gr. acidity / 70 gr. residual sugar),

Bertolani, NV 8. (6oz.)

cheese

SOFT/BLOOMY/SEXY

WALDEN FROM SEQUATCHIE COVE

Pasteurized Cow – Tennessee 7.

QUINBY FROM BARN FIRST

Pasteurized Goat – Vermont 7.

ST. STEPHEN

Pasteurized Cow – New York 7.

CASATIGA DI BUFALA

Pasteurized Buffalo – Italy 6.

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### **SOFT/STINKY**

**DREAM WEAVER** FROM CENTRAL COAST

Pasteurized Goat – California 8.

**HOOLIGAN**

Raw Cow – Connecticut 8.

**LANGRES**

Pasteurized Cow – France 8.

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SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 6.

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### **SEMI-FIRM/EARTHY/OUTLIERS**

**SALVA CREMASCO**

Pasteurized Cow – Italy 5.

**MONTE ENEBRO**

Pasteurized Goat – Spain 8.

**APPALACHIAN** FROM MEADOW CREEK

Raw Cow – Virginia 7.

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cheese combos

THREE CHEESE PLATE 20.

FIVE CHEESE PLATE 32.

SEVEN CHEESE PLATE 43.

FIRM/SMOOTH

QUICKE'S CHEDDAR

Pasteurized Cow – England 6.

OSSAU IRATY

Pasteurized Sheep – France 7.

ALP BLOSSOM

Raw Cow – Austria 7.

COMTE FORTE DES ROUSSES

Raw Cow – France 6.

ALPHA TOLMAN FROM JASPER HILL

Raw Cow – Vermont 8.

SEASCAPE

Pasteurized Goat & Cow – California 7.

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### **HARD/NUTTY**

**PASKI SIR**

Pasteurized Sheep – Croatia 7.

**BIANCO SARDO**

Pasteurized Sheep – Italy 5.

**BOERENKAAS GOUDA**

Raw Cow – Holland 5.

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BLUE/SALTY & SWEET

COLSTON BASSETT STILTON

Pasteurized Cow – England 7.

1924 BLEU

Pasteurized Cow & Sheep – France 6.

CAVEMAN BLUE

Pasteurized Cow – Oregon 8.

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