

oysters

GLIDDEN POINT (MAINE) 4.00*

OLDE SALT (VIRGINIA) 3.50*

HAMA HAMA (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.

JURANÇON, CRÈME DE TÊTE, CLOS CANCAILLAI,

2017, PYRÉNÉES ATLANTIQUE 12.

*WHY THESE WINES WITH OYSTERS?

BECAUSE THE MATCH OF SALTY AND SWEET AND ACID
IS EXACTLY WHAT YOUR BELLY IS ASKING FOR...
IS SCREAMING FOR...TO MAKE IT FEEL GLORIOUS.

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.

OLIVES GF. V.

CITRUS, GINGER, OREGANO 8.

cool stuff on plates, which are smaller

DEVEILED EGGS GF.

IKURA SALMON CAVIAR 15.

ARANCINI V.

RISO NERO, FONTINA, PARMESAN, SUNDAY SAUCE 13.

TOSTONES V.

GREEN PLANTAIN, CUBAN MOJO 14.

BRUSSELS SPROUTS DY.

SPANISH CHORIZO, CHILI-LIME AIOLI 13.

terroir

chef de cuisine: Bryce Sorem
sous chef: Adrian Vasconez

more cool stuff, which are perfectly sized

“THE” SALAD* V. GF.

SHAVED BRUSSELS SPROUTS, ROASTED PEPPERS, ASIAN PEAR,
POMEGRANATE SEEDS, FETA, SHERRY DILL VINAIGRETTE 25.

*“THE” INDICATES A “BIG” SALAD, WHICH IS WHY IT IS “THE” SALAD

SUMMER OF SUMMER OF ASPARAGUS V.

STRACCIATELLA, GARLIC SCAPES, WATERCRESS,
BANYULS, FRIED PANKO 24.

HEIRLOOM TOMATOES V. GF.

LOCAL HEIRLOOM TOMATOES, STONE FRUIT,
MINT, ROSÉ VINAIGRETTE, HOT HONEY 26.

BURRATA V.

MOIST BALL OF MOIST CHEESE,
ROMESCO, RED PEARL ONIONS 17.

STEAK TARTARE DY.

AMERICAN WAGYU BEEF + EGG YOLK+ COOL STUFF 30

NEWPORT CALAMARI Y.GF.

SQUID, HOT CHERRY PEPPERS, REMOULADE 20.

OCTOPUS DY.GF.

TINAJAS-CAUGHT ANDALUCIAN OCTOPUS,
SPANISH OLIVES, MARBLE POTATOES, SALSA RONAN 28.

KOREAN FRIED CHICKEN WINGS

TOASTED SESAME, SCALLIONS, SAMBAL 20.

PIGS IN A BLANKET ML.

HOME-MADE BEEF & PORK SAUSAGE,
PUFF PASTRY, MUSTARD 17.

GF. = GLUTEN FREE V. = VEGETARIAN
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.

Menu ideas for Bryce’s New Joint

SAN DIEGO FISH TACOS UY.GF.

CORN TORTILLAS*, LOCAL WILD-CAUGHT FISH,
SEXY CABBAGE SLAW, SSAMJANG AIOLI 28.

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

WILD-CAUGHT* RAZOR CLAMS DY.

PESTO, MANZANILLA SHERRY 30.

*WILD-CAUGHT MEANS CAUGHT IN THE F*KIN WILD!
WHICH ALSO MEANS THE CLAMS MIGHT NOT ALWAYS BE AVAILABLE.
PLEASE ASK YOUR SERVER ABOUT AVAILABILITY.

TRULY, A GOAL FOR 2025 IS TO OPEN NEW JOINTS,
ESPECIALLY A RESTAURANT WHERE BRYCE AND HIS
FOODSTUFFS ARE ABSOLUTELY IN THE SPOTLIGHT.
ON THAT NOTE, IF YOU LIKE THE IDEA OF BEING A
PARTNER IN OUR WORLD, JUST TALK TO BRYCE OR SEND
BRYCE A GLASS OF RED WINE.

even more cool stuff, and even bigger

SLOW-COOKED CAULIFLOWER V. GF. DY.

BABA GHANOUSH, WHITE BALSAMIC 24.

GARDEN GNOCCHI V. ,

ENGLISH PEA’S, SUMMER SQUASH, LOCAL CREAM 29.

WIENER SCHNITZEL DY.

MILK FED VEAL, WILD ARUGULA 28.

CHICKEN CACCIATORE ALL ROMANA GF.

½ OF A LAPERA HERITAGE CHICKEN,
DUCK FAT-CONFITED MARKET VEGGIES, PAN SAUCE 40.

SMASH BURGER

CARAMELIZED ONIONS, CHEDDAR, FANCY SAUCE, TOMATO,
PEPPERONCINI, HOUSE-CUT FRIES 24.

RIBEYE FOR TWO ML. GF.

32OZ. RIBEYE STEAK, GARLIC CONFIT,
RAMP BUTTER 98.