



BISTRO & BAR

SATURDAY, MAY 25, 2013

CHEF: Erik Niel SOUS CHEFS: Peter Barlow & Cliff Ward

Starters

Artisan Bread Assortment <i>with Nicoise Tapenade & Dijon Mustard</i> <i>House-Made Focaccia, Graham Cracker, Sourdough, Rye & Pain Palladin</i>	\$8
Crispy Soft-Shell Crab <i>Watermelon Radish Salpicón, Avocado, Lime</i>	\$15
Squash Blossom Beignets <i>Nicoise Olivade</i>	\$12
Cobia Belly Crudo <i>Chili Oil, Scallion, White Soy Caviar</i>	\$14
Grilled Split Maine Lobster Tail <i>Garlic Butter</i>	\$15
Steak Tartare <i>Egg Yolk, Crostini, Petite Red Mustard Greens</i>	\$15
House-Marinated Olives <i>Toasted Sourdough</i>	\$9
Chilled & Cracked Dungeness Crab <i>with Drawn Butter</i>	\$13
Shrimp Cocktail (1/4 Pound)	\$12
Crawfish & Artichoke Dip <i>with Toasted Flatbread</i>	\$15
P.E.I. Mussels <i>with Grilled Crostini</i>	\$14
Fried North Atlantic Calamari <i>with Preserved Lemon, Aioli</i>	\$13

MEATS & CHEESES

Cheese Plate <i>Niedlov's Four Seed Loaf, Quince Paste</i>	\$18	Meats Plate <i>Sourdough, Cornichons, Dijon</i>	\$18
Queso Leonora <i>(Spain)</i>	\$6	House-Cured Pork Tenderloin	\$6
Cabot's Clothbound Cheddar <i>(VT)</i>	\$6	Olli Prosciutto <i>(Virginia)</i>	\$6
Rogue's Caveman Blue <i>(Oregon)</i>	\$6	Blackberry Farms Sopressata <i>(TN)</i>	\$6

SOUPS & SALAD

Local Strawberry Soup <i>Honey-Yogurt, Basil, Sourdough Crouton</i>	\$13
Onion Soup Gratinée <i>House-Made Croutons & Gruyere</i>	\$10
Early Spring Salad <i>Local Strawberries, Endive, Gorgonzola, Candied Pecans</i>	\$11
Easy Salad <i>Bibb Lettuce, Asparagus, Fines Herbs, Champagne-Citrus Vinaigrette</i>	\$10
Caesar Salad <i>Romaine, Grana Parmesan (add Grilled Chicken \$7)</i>	\$9

RAW BAR

OYSTERS

Chef's Choice	\$12/ half dozen	\$24/ dozen
Gulf <i>(Louisiana)</i>	\$7.5/ half dozen	\$15/ dozen
Gulf <i>(Grilled)</i>	\$8.5/ half dozen	\$17/ dozen
Peter's Point <i>(Onset, MA)</i>	\$3/ each	\$18/ half dozen
Mantz Landing <i>(Duxbury, MA)</i>	\$3/ each	\$18/ half dozen

THURSDAY NIGHT OYSTER SPECIAL:
Starting at 5pm Gulf oysters on the half shell are €50 each.

SHELLFISH PLATTER

Le Grand	\$39	15 Chef's Choice Oysters, 7 Wild Maine Mussels, Dungeness Crab, 1/4 lb. Shrimp Cocktail
----------	------	--

MAIN COURSE

MEATS	Roasted HoeHop Farms Chicken <i>Wild Asparagus, Porcini Mushrooms</i>	\$27
	Slow-Braised Beef Brisket <i>Whipped Potatoes, Haricots Verts</i>	\$24
	Roast Chicken "Grand-Mère" <i>Yukon Potatoes, Crimini Mushrooms, Onions, Bacon</i>	\$19
	Slow-Braised Beef Brisket Sandwich <i>Bluff View Sourdough, Arugula, Herb Mayo</i>	\$17
	Steak & Fries <i>(Steak Frites)</i> <i>Seared Beef Flat-Iron, Fries, Herb Butter</i>	\$24
	Roasted Creekstone Farms Filet Mignon <i>Whipped Potatoes, Caramelized Onions, Gorgonzola</i>	\$34

PASTA	Spring Pea Ravioli <i>Baby Snap Peas, Fava Beans, Ramps, Mint, Morel Mushrooms</i>	\$28
	Wild Ramp Risotto <i>Glazed Ramp Bulbs, Sherry, Ramp Butter</i>	\$24
	Orecchiette Pasta with Poached Scallops, Shrimp & Lobster <i>Oven-Dried Tomatoes, Saffron Cream</i>	\$27

SEAFOOD	Roasted Wild King Salmon <i>(Oregon)</i> <i>Ice Spinach, Vidalia, Morel Mushrooms, Fumet</i>	\$32
	Grilled Yellowedge Grouper <i>(Destin)</i> <i>Local Baby Kale, Kale Chips, Baby Turnips, Country Ham Vinaigrette</i>	\$32
	Local Rainbow Trout <i>a la Grenobloise</i> <i>Pickett's Ranch Trout, Haricot Verts, Lemon, Brown Butter</i>	\$26
	Shrimp & Grits <i>Creamy Grits, Fennel, Sweet Peppers, Tasso Ham</i>	\$24
	P.E.I. Mussels and Fries <i>(Moules Frites)</i> <i>Lemon Aioli</i>	\$19

ON THE SIDE

Sautéed Local Lacinato Kale <i>House-cured Lardo, Sesame</i>	\$8
Sautéed Thin Green Beans "Haricots Verts"	\$7
Roasted Jumbo Asparagus	\$9
Creamy Grits	\$5
House-Made Fries	\$6
Wilted Baby Spinach <i>Bacon Lardons, Shallots</i>	\$8
Mashed Potatoes	\$4
Grilled Gulf Shrimp (5)	\$10

PLEASE INQUIRE ABOUT OUR PRIVATE DINING ROOM. CUSTOM MENUS AND PARTY PACKAGES AVAILABLE.